

## TASTE OF CAÑA

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### HUMMUS DE GANDULES

green pigeon pea hummus, crispy pork skin

### ÑAME CON SHIITAKE

white yam, coconut milk braised shiitake mushrooms  
pineapple “pique,” celery leaves

### PASTEL AL CALDERO

pot cooked “pastel,” smoked crispy pork, pickled onions, herbs

### BUDIN DE BARRILITO

Barrilito rum bread pudding, coffee ice cream  
Marcona almonds

**WINE PAIRING** +35 cava / white / red

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### CRUDO DE PETO

sashimi style wahoo, melon “aguachile,” shaved pearl onions  
pickled ají dulces, garlic chips

### HUMMUS DE GANDULES

green pigeon pea hummus, crispy pork skin

### PULPO A LA PARILLA

grilled octopus, avocado “escabeche,” black olives remoulade

### ARROZ CON GUINEA

guineafowl rice

### PRIME NEW YORK STEAK “ENCEBOLLAO”

14 oz grilled prime NY steak, onions, demi-glace

### BUDIN DE BARRILITO

Barrilito rum bread pudding, coffee ice cream  
Marcona almonds

**WINE PAIRING** +48 cava / white / red / Pedro Ximenez

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# CAÑA

BY JULIANA GONZALEZ

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