

Taste of Caña

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HUMMUS DE GANDULES

green pigeon pea hummus, crispy pork skin

ÑAME *GF*

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

MOFONGO CON CARNE FRITA AHUMADA *GF*

mashed fried plantains, smoked crispy pork
pickled onions, duck broth

BUDIN

Barrilito rum bread pudding, coffee ice cream, Marcona almonds

WINE PAIRING +35 *cava / white / red*

64

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CRUDO DE PETO *GF*

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

HUMMUS DE GANDULES *GF*

green pigeon pea hummus, crispy pork skin

PULPO A LA PARILLA

grilled octopus, avocado “escabeche,” black olives remoulade

MAMPOSTEAO DE HABICHUELAS

BLANCAS Y LONGANIZA *GF*

stewed white bean rice, grilled local sausage

PRIME NEW YORK STEAK “ENCEBOLLAO” *GF*

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*

94

**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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