Dinner Special

Mornay short rib raviolis

Mornay sauce / Short rib raviolis /cantimpalo/Cilantro fresco/ butternut squash/ pumpkin seeds

$28

Octopus Carpaccio

Arugula/Capers/ Coconut vinaigrette/Passio fruit drops/ Focaccia

$24

Konjac Salmon Pasta (gluten free)

Salmon/creamy capers sauce/seasonal veggies

$32

*Please notify your server if you hove any allergies or special needs. Consuming row or undercooked meats, poutry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Appetizers

Dumplings
Stewed chicken / Sweet plantain / Pepper mix
Sesame seeds / Asian sauce $14

Honey Asian Wings
Asian sauce/Honey Sriracha/Sesame Seed $14

Bacon Dates
Served on a goat cheese / Basil $13

Ropa Vieja Turnovers
Shredded meat / Smoked Gouda cheese
Cilantro Aioli / Scallions **$14**

Bacalaitos (Cod Fritters)
Onion mojo & chistorra aioli **$12**

Tuna Tartare Tostones $15

Hummus
White bean / olive oil / paprika & pita bread $10

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Main Course

Ribeye

16 oz Ribeye cooked with garlic cloves and Rosemary Seasonal vegetables on a bed of wild beans sauce/ Truffle Fries $63

Hanger Steak • Puertorrican Mampo

10 oz Hanger steak top w/ onion mojo served with rice/beans (Chorizo • crumbled tostones) $55

Pork Tenderloin

Topped with Coffee Demi-Glaze and Onion Mojo/ Risotto de Gandules with Chorizo Cantimpalo and Sweet Plantain/ Shaved parmesan $26

Wild Caught Salmon

Topped with Goat Cheese Cream and Fried Prosciutto Pumpkin Ravioli with Green Pea sauce / Pine nuts Pumpkin seeds/ Shave Parmesan $28

Filete de Chillo (Red Snapper)

Garlic / Cappers cream, papaya slaw & pepper Arancini $32

"Schnitzel" Breaded Veal Churrasco

Mushroom & beer risotto $30

Vegetarian pasta

Tomato sauce,Pigeon peas & Mix Veggie $24

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Main Course

Chicken and Guanciale Carbonara

Bucatinipasta/ Shaved parmesan
Ground pepper $26

Pasta Bolognese

Bucatini pasta/ Marinara sauce/ Ground Beef and Chicken "Longaniza" / Sweet Plantain Shaved parmesan / Basil $24

Mushroom Chicken

Chicken breast/golden smashed potates with bousin cheese/ Mushroom cream/ Asparagus $25

Semilla Burger

Brioche Bread Bun/Ground Beef and Chicken "Longaniza" Smokey Gouda cheese/ Bacon Caramelized Onions /Tomatoes/ Spicy Mayo Coleslaw. Served with Truffles fries $21

Flower Salad

Mixed greens/ Mandarines/Pistachios / Grapes Red onions/ Goat cheese/ Olives/Tomatoes Honey vinaigrette $16

Add Chicken $9 Add Salmon $12

Sides

Risotto $10
Truffle Fries $12
Mampo $10

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