



TINNED SEAFOOD

BY FISHWIFE SERVED WITH TRADITIONAL SIDES

ALBACORE TUNA + SPANISH LEMON 20  
SARDINES + PRESERVED LEMON 20

MACKEREL + CHILI FLAKES 20  
SARDINES + HOT PEPPERS 20

SMOKED RAINBOW TROUT IN OLIVE OIL 20  
SMOKED SALMON IN SICHUAN CHILI 28

CRUDOS

SMOKED BEEF TARTARE 18  
Wagyu Picanha | Capers | Shallots | Black Garlic  
Pickled Salsa Verde

SHRIMP AGUACHILE 18  
Pineapple | Cucumber | Serrano Pepper | Shallots |  
Avocado

\*YELLOWFIN TUNA CRUDO 20  
Smoked Ponzu | Avocado | Serrano Pepper |  
Plantain Chips

PARA PICAR

JAPANESE MILK BREAD 12  
Smoked Tomato Marmalade | Grated Manchego Cheese | Black Garlic Aioli

SOPA DE AJO CROQUETAS 13  
Roasted Garlic | Mozzarella Cheese | Onion Dip | Chow Chow Relish

SMOKED CASTELVETRANO OLIVES 10  
Piparra Peppers | Smoked Almonds | Sea Salt

CROQUETA DE JAMON 14  
Jamon Serrano | Manchego Cheese | Guava

CHARQUETERIE PLATE 24  
Jamon Serrano | Manchego Cheese | Gordal Olives | Smoked Almonds

PATATAS BRAVAS 12  
Spicy Sofrito | Black Garlic Aioli | Cotija Cheese

SMOKED BRIE 20  
Berry Marmalade | Crushed Pistachios | Truffle

HUEVOS ROTO 15  
Kettle Chips | Jamon Serrano | Manchego Cheese | Black Truffle | Onion Crema

TAPAS

farm

SMOKED TOMATO PANZANELLA 14  
Peaches | Blue Cheese | Shallot | Burrata | Nuts

CORN RIBS 13  
Hot Paprika | Saffron Aioli | Manchego | Herbs

CAULIFLOWER BURNT ENDS 14  
White BBQ | Capers | Raisins | Goat Cheese | Chilis

sea

CLAMS WITH FOIE 20  
Little Neck Clams | Foie Gras Broth | Gremolata

WOOD GRILLED GAMBAS AL AJILO (3) 20  
Head On U6 Prawns | Garlic Chili Butter

WOOD FIRED CHARRED OCTOPUS 20  
Patatas | Salsa Verde | Plantain | Chorizo

land

SMOKED CHICKEN DRUMETTS 14  
Sherry BBQ | Garlic | Fennel | Blue Cheese

LATIN BURGER 14  
Manchego | Chorizo | Plantain | Pickles | Onion

SMOKED BONE MARROW 20  
Oxtail Marmalade | Bone Marrow | Tortillas

TACOS (2)

SERVED ON DUCK FAT TORTILLAS

WOOD GRILLED BROCCOLINI 14  
Stracciatella Cheese | Black Garlic Aioli | Hot Honey | Nuts | Herbs

LOBSTER 20  
Hard Taco | Elote Relish | Lime Crema

SMOKED PORK BUTT 15  
Crema | Shallot | Pickled Salsa Verde | Avocado

SMOKED BRISKET 16  
Crema | Shallot | Pickled Salsa Verde | Avocado

GROUPER A LA PLANCHA 16  
Cabage Relish | Crema | Cotija

CON PAPITAS

SERVED WITH GARLIC & ROSEMARY FRIES

12oz WOOD GRILLED BRANZINO 28  
Olive + Cherry Tomato Relish

20oz SMOKED DUCK BREAST BRISKET 50  
Foie Gras Brodo | Fennel Mojo

14oz SMOKED PORK BELLY 30  
Smoked Sofrito Butter | Black Garlic Aioli | Shallot Relish

16oz SMOKED WAGYU PICANHA 38  
Smoked Jus | Red Chimi

DESSERTS

PISTACHIO BASQUE CHEESCAKE 12  
Pistachio Cream | Toasted Pistachio Crumble  
SR'S SMORES BREADPUDDING 12  
Grahm Cracker | Marshmallow Fluff | Chocolate Chips

CHURROS 10  
Cinnamon Sugar | Salted Caramel  
ABUELAS GUAVA COFFEE CAKE 12  
Tia Maria Cookies | Coffee Ice Cream | Guava

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

Not all ingredients are listed so please let server know of any food allergies

20% Tip will be added to parties of 5 or greater