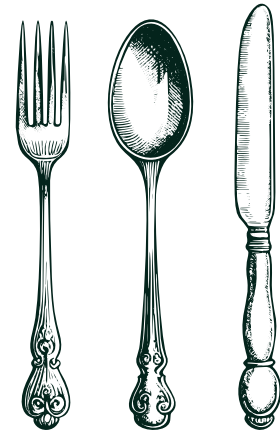


POPINO

STARTERS

SEABASS AGUACHILE	<i>avocado, crunchy corn, tangerine lime sorbet, chili pepper</i> [GF, KF, S]	\$ 20
OCTOPUS AGUACHILE	<i>grilled octopus, pickles, grilled avocado, corn chips</i> [S]	\$ 18
TAMARIND TIRADITO	<i>raw seabass, tamarind sauce, jalapeño, corn toast</i> [GF, KF, S]	\$ 18
TUNA CRUDO	<i>semicured red tuna, passionfruit and aji amarillo 'tigers milk', avocado</i> [GF, KF]	\$ 16
BEEF TARTARE	<i>smoked and cured beef, bone marrow, mustard icecream, sourdough toasts</i>	\$ 24
BRISKET SLIDERS	<i>toasted brioche bread, chucrút, beef jus</i> [3 pieces]	\$ 14
GRILLED SHRIMP	<i>avocado, kale, almonds, bacon bits, 'anticuchera' emulsion</i> [N]	\$ 20
GRILLED OCTOPUS	<i>spicy homemade kefir, confit potatoes, leeks chimichurri</i> [S]	\$ 28
PIXBAE GYOZAS	<i>pixbae puree filling, green harissa sauce</i> [KF, V]	\$ 12



FROM THE GARDEN



GREEN SALAD	<i>baby gem lettuce, arugula, peas, creamy dressing, parmesan cheese</i> [KF, V]	\$ 18
CAPRESE POPINO	<i>variety of tomatoes, homemade stratciatella, herb oil, black salt</i> [GF, KF, V]	\$ 16
BUTTERNUT SQUASH	<i>goat cheese cream, roasted onion vinagrette, herbs</i> [GF, KF, V]	\$ 14
ROASTED CAULIFLOWER	<i>smoke gouda cheese cream, caramelized pears</i> [GF, KF, V]	\$ 18
CORN BOLLO	<i>steamed corn roll, roasted mushrooms, sauce</i> [KF, V]	\$ 16

[GF] GLUTEN FREE

[KF] KOSHER FRIENDLY

[V] VEGETARIAN

[N] CONTAINS NUTS

[S] SPICY

PASTAS

CHEESE AGNOLOTTI	<i>butternut squash puree & feta cheese filling, cacio e pepe sauce</i>	[KF, V]	\$ 18
RIGATONI POPINO	<i>caramelized onion & cheese cream, crunchy cheese, chili</i>	[KF, V, S]	\$ 16
FETTUCCINI AL LIMONE	<i>tossed in a lemon, butter, and cheese sauce</i>	[KF, V]	\$ 16
PAPARDELLE AL RAGÚ	<i>beef cheek ragú, honey & garlic cream, parmesan cheese</i>		\$ 22
TARO ROOT GNOCCHIS	<i>over a rustic tomato sauce, topped with cheese foam</i>	[KF, V]	\$ 20



SIDES

FRIED
PLANTAINS
\$6

TRIPLE-COOKED
POTATOES
\$6

SILKY MASHED
POTATOES
\$6

MUSHROOM
RISOTTO
\$6

SAUTEED
VEGETABLES
\$6

FISHES

POPINO SEABASS	200g	<i>coconut & cashew sauce, fresh fennel & herbs salad</i>	[GF, KF]	\$ 24
WHITE SEABASS	200g	<i>'beurre blanc' sauce, silky mashed potatoes, grilled pearl onions</i>	[KF]	\$ 28
CATCH OF THE DAY	1000g	<i>whole grilled seabass, green curry sauce, fried plantains</i>	[GF, KF]	\$ 42
CHARRED RICE		<i>topped with seared tuna steak, spicy aioli, black garlic</i>	[KF]	\$ 22

MEATS

POPINO STEAK	10oz	<i>grilled beef steak, pepper sauce, potato millefeuille</i>	[GF]	\$ 28
CHUCK ROAST		<i>slow-cooked, plantain with cheese, hazelnut butter broth</i>	[GF]	\$ 34
FLANK STEAK	10oz	<i>grilled flank steak (Choice), includes 1 side of your choice</i>	[GF]	\$ 36
SKIRT STEAK	12oz	<i>grilled skirt steak (Choice), includes 1 side of your choice</i>	[GF]	\$ 38
RIB EYE	12oz	<i>grilled rib eye (Choice), includes 1 side of your choice</i>	[GF]	\$ 40
RIB EYE BONE-IN	16oz	<i>grilled rib eye (Upper Choice), includes 1 side of your choice</i>	[GF]	\$ 42
BEEF RIBS	500g	<i>slow-cooked & glazed, served with tortillas, pickles, dipping sauces</i>		\$ 48
PORK BELLY		<i>crunchy pork belly, plantain mole, corn puree</i>		\$ 30
TOMAHAWK STEAK	1400g - 1600g	<i>grilled tomahawk, beef jus, triple-cooked potatoes</i>		\$ 110
CHICKEN SHNITZEL		<i>chicken breast breaded in homemade panko, arugula & tomato salad</i>		\$ 20