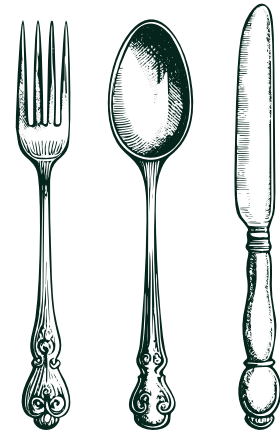


POPINO

STARTERS

SEABASS AGUACHILE	<i>avocado, crunchy corn, tangerine lime sorbet, chili pepper</i>	[GF, KF, S]	\$ 20
TAMARIND TIRADITO	<i>raw seabass, tamarind sauce, jalapeño, corn toast</i>	[GF, KF]	\$ 18
PIXBAE GYOZAS	<i>pixbae puree filling, green harissa sauce</i>	[KF, V]	\$ 12
STICKY RICE	<i>enriched with beef jus, mixed vegetables, popcorn, fried egg</i>		\$ 14
BEEF TARTARE	<i>smoked and cured beef, bone marrow, mustard icecream, sourdough toasts</i>		\$ 24
BRISKET SLIDERS	<i>toasted brioche bread, braised brisket, chucrút, beef jus</i>		\$ 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



FROM THE GARDEN



ARUGULA SALAD	<i>baby gem lettuce, peas, orange, creamy dressing, parmesan cheese</i>	[GF, KF, V]	\$ 18
HARVEST KALE SALAD	<i>kale, radicchio, asparagus, snap peas, cranberries, vinagrette</i>	[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
SWEET PLANTAIN	<i>honey glazed, roasted eggplant puree, local cheese</i>	[GF, KF, V]	\$ 12

[GF] GLUTEN FREE

[KF] KOSHER FRIENDLY

[V] VEGETARIAN

[N] CONTAINS NUTS

[S] SPICY

PASTAS

CHEESE CAPELLETIS	goat cheese filling, walnut & truffle cream, sage, arugula [KF, V]	\$ 18
RIGATONI POPINO	caramelized onion & cheese cream, crunchy cheese, chili [KF, V, S]	\$ 16
FETTUCCINI PRIMAVERA	creamy lemon sauce, lemon zest, cherry tomatos [KF, V]	\$ 16
PAPARDELLE AL RAGÚ	beef cheek ragú, honey & garlic cream, parmesan cheese	\$ 22
GNOCCHIS WITH BRISKET	butternut squash gnocchis, brisket, beef jus, parmesan cheese	\$ 20



SIDES

FRIED
PLANTAINS
\$6

TRIPLE-COOKED
POTATOES
\$6

SILKY MASHED
POTATOES
\$6

MUSHROOM
RISOTTO
\$6

SAUTEED
VEGETABLES
\$6

FISHES

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

MEATS

POPINO STEAK	10oz grilled beef steak, pepper sauce, potato millefeuille [GF]	\$ 28
CHUCK ROAST	slow-cooked, plantain with cheese, hazelnut butter broth [GF]	\$ 34
SKIRT STEAK	12oz grilled skirt steak (Choice), includes 1 side of your choice [GF]	\$ 38
RIB EYE	12oz grilled rib eye (Choice), includes 1 side of your choice [GF]	\$ 40
RIB EYE BONE-IN	16oz grilled rib eye (Upper Choice), includes 1 side of your choice [GF]	\$ 42
PASTRAMI	250g slow-cooked & glazed, scallions, silky mashed potatoes [GF, KF w/o mashed potatoes]	\$ 38
BEEF RIBS	500g slow-cooked & glazed, served with tortillas, pickles, dipping sauces [GF]	\$ 48
CERDO CROCANTE	Pork Belly, plantain mole, corn puree [GF]	\$ 30
TOMAHAWK STEAK	1400g - 1600g grilled tomahawk, beef jus, triple-cooked potatoes [GF]	\$ 88
CHICKEN	chicken in beer & orange sauce, tzatziki, crunchy & creamy cassava	\$ 20