

TAPAS

- Spanish Octopus** *gf* fingerling potato, fresh watercress, dehydrated kalamata, pimenton oil, squid ink vinaigrette 14
- Corn Crusted Calamari** *gf* blue corn, mango slaw, sherry vinegar reduction 12
- Littleneck Clams** aji rocoto coconut broth, white grape, jambon crouton 11
- Ceviche Peruano** *gf* cobia, aji amarillo leche de tigre, avocado, cilantro, red onion, choclo, cancha 14
- Crab Salpicon** *gf* jumbo lump crab, chive, tomato, jalapeno, shallot; served atop homemade corn masa sopita 12
- Grilled Scallops** *gf* smoked salsa roja with creamy corn & leek mousse 14
- Coctel de Camarones** *gf* gulf coast blue shrimp, avocado, roasted tomato sauce & finger lime 15
- Chorizo Croquette** sous vide egg, cilantro crema, orange marmalade 10
- Peruvian Anticucho** marinated new york strip, pickled beech mushrooms, ciabatta crostini & aji amarillo peanut sauce 12
- Manchego Fritters** roasted red pepper coulis & bell pepper jam 10
- Lamb Empanadas** lamb picadillo in flaky pastry, finished with housemade mint mojo & light celery salad 9
- Morcilla & Apple** *gf* spanish blood sausage, cosgrove orchards honey crisp apple, sage, local apple cider 9
- Jamón Ibérico Fermin** 3 year aged Iberian ham, pan con tomate 22

SEASONAL SOUPS & SALADS

- Wild Mushroom Soup** hen of the woods, alba, clamshell, shiitake, shaved idiazábal 9
- Serrano Salad** *gf* thinly sliced serrano, organic greens, fig, manchego, pine nut, cava vinaigrette 11
- Sweet Potato Salad** *gf* goat's cheese meringue, pepita, pomegranate, blis double solera sherry vinegar vinaigrette 10
- Local Beet Salad** *gf* crisp country acres trio of beets, petite mizuna, herb yogurt, quinoa brittle, hibiscus vinaigrette 10
- Chopped Kale Salad** *gf* shaved brussels sprout, chipotle pistachio, garbanzo, jicama, parmesan, green goddess 9

MAIN PLATES

- Masa Gnocchi a la Romana** *gf* fava bean puree, sweet teardrop red pepper, charred scallion & chorizo verde* 22
*vegan-friendly option available
- Pan Seared Lubina** *gf* Michigan striped bass with beluga lentils, heirloom carrots, brussels sprouts & sauce soubise 30
- Chimichurri Marinated Jumbo Prawn** *gf* red chimichurri, crab bomba rice, melted leeks, chive oil 29
- Arroz a la Tumbada** *gf* 'forbidden rice' with sofrito, clam, mussel, octopus & salmon 26
- Spice Rubbed Sobia Pork Chop** *gf* scallion arepa, prickly pear coulis, peanut slaw, tamarind reduction 29
- Grilled Adobo Chicken** *gf* miller's amish chicken, with frijoles charros, knob onion, pickled cauliflower, cider jus 28
- Maple Leaf Farm's Duck Breast** 8 oz seared with mole poblano, elote & catalan kale 29
- Prime New York Strip** *gf* shishito pepper, smoked fingerling potato with black garlic & pedro ximénez puree 36
- Filet of Beef Tenderloin** *gf* butterball potato, king trumpet & artichoke escabeche, caramelized onion demi glace 39

gf = gluten free

20% service charge will be added for parties of six or more

Some menu items are cooked to order. Consuming raw or undercooked meat, shellfish and eggs may increase your risk of food-borne illness.

To host a private event in Sky 1 or Sky 2 on the 28th floor, please contact cygnus27@ahchospitality.com or call 616.776.6460