

BUENO DINNER MENU

Small Plates

Chips and Salsa 18

Housemade salsa roja, crispy tortillas

Guacamole de la Casa 17

Hand-crushed avocados, lime, cilantro, serrano chile

Latin Caesar Salad 18

Romaine and quinoa tossed in lime-caesar dressing with avocado, pepitas, sourdough croutons, cotija cheese

add chicken - 8

add pork - 8

add shrimp - 10

add salmon - 11

add steak - 12

Tuna Tartar 27

Diced yellowfin tuna, chipotle aioli, avocado mousse, crispy shallots

Agua Chile 27

Catch of the day, persian cucumber-serrano agua chiles, avocado mousse, tomato herb salad

Tacos

Steak Tacos 25

Grilled steak, onions, chimichurri, pickled onions, crispy garlic

Carnitas Tacos 20

Four-hour pork confit, onions, black bean, queso fresco, cilantro, salsa verde

Tacos Al Pastor 20

Grilled adobo pork, charred pineapple, pickled red onion, cilantro

Chicken Tacos 20

Seared chicken thigh, charred onions, crisp slaw, spricy horseradish soy glaze

Mushroom Tacos 22

Roasted wild mushrooms, salsa verde, charred onions

Gambas al Ajillo 27

Sizzling shrimp, garlic chili wine reduction, tomato

Black Cod Chicharron 23

Premium fried black cod slices, lime tarter sauce

Grilled Octopus 27

Tender grilled octopus over crispy smashed baby potatoes, smoked paprika oil

Wild Mushroom & Truffle Croquetas 18

Potato and forest mushrooms with garlic aioli, truffle salt, micro cilantro

Quesadillas

Steak Quesadilla 32

Flour tortilla stuff with Oaxacan cheese, onions, pickled jalapeno, grilled steak

Carnitas Quesadilla 28

Flour tortilla stuffed with Oaxacan cheese, onion, pickled jalapeno, carnitas

Al Pastor Quesadilla 28

Flour tortilla stuffed with Oaxacan cheese, onion, pickled jalapeno, pineapple, adobo marinated pork

Chicken Quesadilla 28

Flour tortilla stuffed with Oaxacan cheese, onion, pickled jalapeno, chicken thigh

Mushroom Quesadilla 30

Flour tortilla stuffed with Oaxacan cheese, onion, pickled jalapeno, wild mushrooms

Main Course

Bueno Short Rib 48 Five-hour braised bone-in rib over vegetable puree, red wine reduction, herb chimichurri, radish-jalapeno pickles	Tallarines Verde 32	Sizzling Fajitas for Two
	Peruvian pesto, spaghetti noodles, zucchini, sauteed mushrooms, queso fresco	Sizzling bell peppers & onions, zucchini, warm tortillas, sour cream, pico de gallo
	Add Chicken Katsu 12	Seasonal Vegetables 50
Magret de Pato 45 Pan-seared duck breast, hibiscus-pomegranate gastrique, sweet potato, cilantro, aji amarillo	Add Pepper Steak 15	Grilled Chicken 70
	Add Pork Belly 12	Pork Belly 75
	Add Shrimp 12	Grilled Shrimp 80
Salmon Cubano 38 Seared salmon, saffron-amarillo emulsion, baby potatoes, roasted peppers, pickled onions	Prime Churrasco Steak 45	Prime Steak 90
	Prime flat-iron, cilantro-chimichurri, smoked chipotle aioli, crispy yuca, charred jalapeno, scallion	Aji Verde Seabass 42
		Sauteed greens, grilled pineapple quinoa salad, scallions

Sides

Smashed Potatoes 12	Street Corn 15	Yuca Frita 15
Pan-pressed baby potatoes, sea salt, fresh garden herbs	Esquites grilled corn, savory crea, cotija cheese, lime, smoked paprika	Fried cassava wedges with creamy cilantro dipping sauce

Desserts

Churros con Chocolate 18	Dulce de Leche Cheesecake 19	Passion Fruit Sorbet 16
Vanilla cream, cinnamon sugar, spicy dark chocolate and bourbon caramel	New York Cheesecake drizzled with dulce de leche sauce	Refreshing and vibrant tropical sorbet with a clean, tangy finish
Chocolate Cake 19	Hazlenut Gelato 16	
Rich, multi-layered chocolate cake drizzled with mexican caramel, sea salt	Hazlenut Gelato with chocolate shavings	