





FOR STARTERS



WATERMELON GAZPACHO (SF) 15 pickled watermelon rind, crab salad, herb oil

CRISPY ROCK SHRIMP (SF, W) 24 ají amarillo aioli, oven roasted pineapple

CEVICHE MIXTO* (F, SF) 26 catch of the day, octopus, shrimp, passion fruit leche de tigre, mariquitas

BUÑUELOS (M, E, W) 13 garlic lemon aioli

1855 BEEF TARTARE* (F) 26 caviar, chives, cornichon, mariquitas

GATOR BITES (W) 24 ají rocoto aioli

HOT HONEY MADUROS (V) 16 salsa verde, pickled fresno chili

OXTAIL EMPANADA (E, W) 20 ají amarillo aioli

M - MILK | E - EGG | W - WHEAT | TN - TREE NUT | P - PEANUT

SE - SESAME | F - FISH | SF - SHELLFISH | S - SOY | V - VEGETARIAN | VG - VEGAN

Marked items (*) indicated may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. We apply a gratuity of 20% for parties of six or more



SALADS & VEGGIES



SALAD ADD-ONS: CHICKEN +9 | CHILLED SHRIMP +9 (SF) | THICK CUT BACON +7

PEACH SALAD (VG) 17 endive, passion fruit & mango vinaigrette, puffed sorghum

BABY GEM CAESAR (F) 19 garlic dressing, marinated anchovy, toasted herb panko

HEIRLOOM TOMATO & BURRATA SALAD (V, M, W) 19 saba, herb oil, torn herbs, Dozen Bakery sourdough

> HONEY & LIME BRUSSELS SPROUTS (V) 17 pickled onions, fried garlic, fresno chili

> > FRIES (V) 7

CLASSIC STYLE 7 ketchup TRUFFLE PARMESAN (M) 10 ketchup

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THE MAIN EVENT

6

NIMAN RANCH MOJO BRAISED PORK BELLY (W) 24 salsa criolla, chicharrón, Dozen Bakery sourdough

1855 BEEF SHORT RIB 25 guava chili BBQ, pickled vegetables

THE WHITMAN SMASHED CHEESEBURGER (M, E, W) 26 caramelized onions, pickles, brioche bun, Whitman sauce choice of salad or fries | GF bun available upon request

FRIED WHOLE FISH (W, TN) 45 ajo blanco malagueño, charred lemon

HALF ROASTED JOYCE FARMS POULET ROUGE 32 huacatay sauce, weekly harvest

ARROZ NEGRO FOR TWO (SF) 50 prawns, octopus, squid ink, saffron aioli

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KID'S MENU

CHEESEBURGER & FRIES (M, E, W) 16 cheddar cheese, brioche bun GF bun available upon request

CHICKEN TENDERS & FRIES (W) 13

ketchup

PASTA 13 beurre monté, parmesan cheese

A SWEET ENDING



STICKY TOFFEE PUDDING (M, E, W, V) 15 dates, caramel sauce, vanilla ice cream

BASQUE CHEESECAKE (M, E, V) 15

key lime

DUBAI CHOCOLATE TART (M, E, W, TN, V) 18 pistachio butter, white chocolate ganache

VANILLA ICE CREAM (M, E, V) 8

SARABHAS CREAMERY SEASONAL SORBET (VG) 8

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