



## DINNER MENU

### CEVICHE

FISH OR MIXED SEAFOOD TOSSED WITH LIME, HOT CHILIES, ONION & CILANTRO  
CEVICHE 12 | TIRADITO 14 | SAMPLER 20

**NATURAL | RED | COCONUT-PINEAPPLE | CURRY | SALMON-CHIPOTLE |  
TUNA GINGER | CALAMARI | CRAB-AVOCADO -16**

### HOT

**SALTED COD FRITTERS** SPICY TOMATO SAUCE | LEMON -9

**LIMA'S MUSSELS** ALBARINHO WINE | LIME | CHILIES | ONION | CILANTRO -12

**GRILLED FRESH MEDITERRANEAN SARDINES** OLIVE OIL | LIME -9

**LOBSTER (HALF)** BAKED WITH MANGO- WASABI BUTTER | GREEN ONIONS -16

**LIMA'S EMPANADA** BEEF | PASTRY | RAISIN | OLIVES | CHIMICHURRI SAUCE -10

**CHICKEN CROQUETTES** CUCUMBER | QUESO FRESCO | SPICY TOMATO SAUCE | LEMON -9

**HOUSE MADE SPANISH STYLE "BUTIFARRA" SAUSAGE** CAPER-PRESERVED  
CHILIES DRESSING -9

**GRILLED MARINATED WINGS** LIME | HABANERO OIL -9

**GUAVA-BBQ PORK RIBS** GUAVA GLAZED | SESAME SEEDS | CILANTRO -12

### SOUP/SALADS

**PUREE OF BUTTERNUT SQUASH** GINGER -6

**MIXED GREEN SALAD** MANCHEGO | CANDIED MANGO | CASHEWS | LIME OLIVE OIL -7

**GRILLED FENNEL & ARTICHOKES** HAZELNUT VINAIGRETTE | "CAN DE CABRA" CHEESE -12

**RUSTIC SALAD** VINE-RIPE TOMATOES | GRILLED PEPPER & ONIONS | BASIL | CABRALES CHEESE |  
TOASTED GARLIC -9

### COLD

**SERRANO HAM** MANCHEGO CHEESE | OLIVES -16

**ASSORTMENT OF SPANISH CURED MEATS** MARINATED OLIVES -14  
SERRANO HAM | CHORIZO GALLEGO | CANTIMPALLO | SOBRASADA

**ARTISAN SPANISH CHEESES** DATES | FIGS | MALCONA ALMONDS | LAVENDER HONEY | CRACKERS -14  
MANCHEGO SHEEP | CANA DE CABRA GOAT | IDIAZABAL SHEEP | MURCIA GOAT | CABRALES COW



## ENTREES

### SEAFOOD

**CHILEAN SEA BASS** (ANTARCTIC) CASHEW-CILANTRO CRUST | WILD MUSHROOMS | ROASTED ROOT VEGETABLES | TWO LIMA BEAN SAUCES -29

**BLACK SPICY SHRIMP WITH PINEAPPLE** CHINESE LONG BEANS | THAI CHILLI PEPPERS | OKRA | GREEN ONIONS -24

**SALMON** (MILD ATLANTIC) LATIN SPICE BLACKENED | GRILLED VEGETABLES | YELLOW CORN TAMALE | CHIPOTLE MOJO -24

**DIVER SCALLOPS GRILLED WITH BLACK BEAN PASTE** POTATOES & YELLOW CORN WITH CURRY | WILTED GREENS/ONIONS -26

**FRESH LINGUINI** GRILLED CALAMARI | WILD MUSHROOMS | BASIL | GRAPE TOMATOES -24

**GRILLED MEDITERRANEAN ORATA** (FISH SERVED WHOLE) GRILLED VEGETABLES | LIME | OLIVE OIL -26

**PAELLA** SAFFRON | SHELLFISH | VALENCIA RICE | SPANISH CHORIZO | BEER | CILANTRO | LIME -29

### MEATS

**CUBAN CHICKEN** (ORGANIC) ROASTED HALF-CHICKEN | LIME BRAISED RED ONIONS | AGED BASMATI | BLACK BEANS | FRIED PLANTAINS -24

**KUNG PAO VEAL BREAST** STIR FRY WITH PEA SHOOTS, CARROTS & LEEKS | STEAMED RICE -26

**LIMA'S CHURRASCO** GRILLED FLATIRON STEAK | GRILLED VEGETABLES | STEAMED AGED BASMATI | CHIMICHURRI -24

**LOIN STEAK OF KUROBUTA PORK** RAGOUT OF TURNIPS WITH OKRA AND YELLOW CORN | BACON REDUCTION | AGED BALSAMIC -28

**CHINO-LATINO BEEF SHORT RIB** YUKON GOLD POTATO PUREE | SESAME SEEDS | GRILLED GREEN ONIONS -24

**AGED RIBEYE** SEARED WITH ADOBO SPICES | RISOTTO WITH PEPPERCORN AND PECORINO ROMANO | BEEF JUS WITH CARAMELIZED ONIONS -26

### SIDES

**FRIES** (POTATO | SWEET POTATO) 4 | 5

**TOSTONES** (FRIED GREEN PLANTAINS) 4

**MANCHEGO CHEESE** (MARINATED OLIVES) 7

**CHEESE AREPAS** (GUACAMOLE) 7