

Sentido Norte

DINNER

from 6 pm to 9 pm

Appetizers

FRESH CEVICHE yellow aji leche de tigre	17
GUACAMOLE, PICO, AND CHIPS	12
ROASTED TOMATO GAZPACHO croutons, truffle oil	12
SLOW ROASTED FRENCH ONION SOUP pepperjack cheese	19
"CHUPITO" CRISPY CALAMARI Huancaína Sauce, yellow aji onions	15
SLOW ROASTED EGGPLANT, & BRIE CHEESE STACK Roasted bell peppers, blue zone honey	12
POACHED SHRIMP Peach palm huancaína, cherry tomatoes	21
TUNA TARTARE passion fruit "leche de tigre", wonton chips"	16
VEGGIE SPRING ROLLS Nouc Cham vietnamese sauce	10

Sharing Options

HALF CHICKEN with salsa macha	34
OVEN BAKED WHOLE FISH creamy ponzu sauce	49
12 OZ RIBEYE artisan sausages, grilled corn	79
35 OZ BABY BACK RIBS in tamarind teriyaki sauce	59

To the best of our ability, we source all of our products from local farmers and fishermen. Sentido Norte is vegetarian friendly and mostly gluten-free. All menu prices are in US\$ and include 13% vat and 10% service.

All options available for Room Service, \$5 additional charge

Main Dishes

HANDMADE GNOCCI WITH SHRIMP Smoked pomodoro, sweet garlic	34
GARDEN SALAD greens, marinated cherry tomatoes, carrots extras: Fish or Shrimp +12 Chicken +7	14
POLYNESIAN SEARED YELLOWFIN TUNA roasted corn and coconut milk sauce, grilled veggies	26
BLUE ZONE-PURPLE CORN FISH TACOS slaw salad, roasted tomatillos and avocado sauce	17
BRAISED SHORT RIB with mushroom risotto	33
GARLIC SHRIMP WITH STICKY RICE & SALAD basil, arugula, and jalapeño oil	28
SEARED "CATCH OF THE DAY" roasted corn and coconut milk sauce, grilled veggies	28
"LOBSTER BISQUE" RISSOTTO with clams, corn, and asparagus	38
WAGYU RIGATONI BOLOGNESE Aged cheese, merlot reduction, demi glace	26
STEAK FRITES USDA Prime Skirt Steak	32
OYSTER MUSHROOM AND CAPER TAGLIATELLE extras: Fish or Shrimp +12 Chicken +7	18

Side dishes

TRUFFLED POTATO PUREE	7
GRILLED VEGETABLES	8
COUNTRY POTATOES with black garlic aioli	5
TOSSED SALAD	4
SESAME SNOW PEAS	8