

Appetizers

TROUT CAESAR SALAD	22
baked trout, creamy anchovy dressing	
FRESH CEVICHE S GF	17
yellow aji leche de tigre	
GUACAMOLE, PICO, AND CHIPS V GF	12
ROASTED TOMATO GAZPACHO VG	12
croutons, truffle oil	
SLOW ROASTED FRENCH ONION SOUP V	19
pepperjack cheese	
CRISPY CALAMARI S	15
Huancaína Sauce, yellow aji onions	
SLOW ROASTED EGGPLANT, & BRIE CHEESE STACK V	12
Roasted bell peppers, blue zone honey	
FRESH FISH TACOS	17
roasted roccotto pepper huancaína, pickled salad	
TUNA TARTARE	16
passion fruit "leche de tigre", wonton chips	
VEGGIE SPRING ROLLS VG	10
Nouc Cham vietnamese sauce	

Sharing Options

OVEN BAKED WHOLE FISH GF	49
creamy ponzu sauce	
RIBEYE GF	79
artisan sausages, grilled corn	
BABY BACK RIBS GF	59
in tamarind teriyaki sauce	

Main Dishes

HANDMADE GNOCCI WITH SHRIMP	34
Smoked pomodoro, sweet garlic	
GARDEN SALAD V	14
greens, marinated cherry tomatoes, carrots	
extras: Fish or Shrimp +12 Chicken +7	
PANKO-CASHEW CRUSTED YELLOWFIN TUNA S	26
Soy, ginger, vanilla, and coconut milk spicy caramel	
BRAISED SHORT RIB GF	33
with mushroom risotto	
GARLIC SHRIMP WITH STICKY RICE & SALAD GF	28
basil, arugula, and jalapeño oil	
FISH OF THE DAY GF	29
blackened, sweet plantain and coconut milk glaze, grilled mushrooms	
WAGYU RIGATONI BOLOGNESE	26
Aged cheese, merlot reduction, demi glaze	
STEAK FRITES GF	32
USDA Prime Skirt Steak	
OYSTER MUSHROOM AND CAPER TAGLIATELLE VG	18
extras: Fish or Shrimp +12 Chicken +7	

Side dishes

TRUFFLED POTATO PUREE GF	5
GRILLED VEGETABLES V GF	6
COUNTRY POTATOES V	5
with black garlic aioli	
TOSSED SALAD V	5
SESAME SNOW PEAS V	6

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.

VG - Vegan | V - Vegetarian | S - Spicy | GF - Gluten Friendly

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