

# Sentido Norte

DINNER - FROM 6 PM TO 9 PM

## Appetizers

<b>TROUT CAESAR SALAD</b>	26
baked trout, creamy anchovy dressing	
<b>FRESH CEVICHE   S   GF</b>	17
yellow aji leche de tigre	
<b>GUACAMOLE, PICO, AND CHIPS   V   GF</b>	12
<b>ROASTED TOMATO GAZPACHO   VG</b>	12
croutons, truffle oil	
<b>SLOW ROASTED FRENCH ONION SOUP</b>	16
pepperjack cheese	
<b>CRISPY CALAMARI   S</b>	15
Huancaína Sauce, yellow aji onions	
<b>SLOW ROASTED EGGPLANT, &amp; BRIE CHEESE STACK   V</b>	12
Roasted bell peppers, blue zone honey	
<b>TUNA TARTARE</b>	16
passion fruit "leche de tigre", wonton chips	
<b>VEGGIE SPRING ROLLS   VG</b>	10
Nouc Cham vietnamese sauce	

## Sharing Options

<b>OVEN BAKED WHOLE FISH   GF</b>	75
creamy ponzu sauce	
<b>RIBEYE   GF</b>	79
artisan sausages, grilled corn	
<b>BABY BACK RIBS</b>	59
in tamarind teriyaki sauce	

## Main Dishes

<b>HANDMADE GNOCCI WITH SHRIMP</b>	34
Smoked pomodoro, sweet garlic	
<b>PACIFIC SHRIMP RISOTTO</b>	34
white wine and parmesan	
<b>GARDEN SALAD   V</b>	16
greens, marinated cherry tomatoes, carrots	
<b>extras: Fish +18 Shrimp +16 Chicken +8</b>	
<b>PANKO-CASHEW CRUSTED YELLOWFIN TUNA   S</b>	26
Soy, ginger, vanilla, and coconut milk spicy caramel	
<b>BRAISED SHORT RIB   GF</b>	34
with mushroom risotto	
<b>GARLIC SHRIMP WITH STICKY RICE &amp; SALAD   GF</b>	28
greens and jalapeño	
<b>FISH OF THE DAY   GF</b>	29
blackened, sweet plantain and coconut milk glaze, grilled mushrooms	
<b>LENTIL, COUS-COUS, AND LAMB SAUSAGE SALAD</b>	27
baby cucumbers and mint	
<b>WAGYU RIGATONI BOLOGNESE</b>	26
Aged cheese, merlot reduction, demi glaze	
<b>OYSTER MUSHROOM AND CAPER TAGLIATELLE   V</b>	18
<b>extras: Fish +18 Shrimp +16 Chicken +8</b>	
<b>CANDIED LEEK AND BACON PASTA</b>	24
creamy parmesan sauce	
<b>STEAK FRITES   GF</b>	32
USDA Prime Skirt Steak	

## Side Dishes

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