

Sentido Norte

LUNCH

from 11 am to 5 pm

Appetizers

FRESH CEVICHE S GF	17
yellow aji leche de tigre	
OCTOPUS CEVICHE GF	19
tico style, with patacones and homemade hot sauce	
VEGGIE SPRING ROLL LETTUCE WRAPS V	10
Nouc Cham Vietnamese sauce	
ATUNACHOS S	17
spicy tuna, guacamole, jalapeños	
ROASTED TOMATO GAZPACHO VG	12
croutons, truffle oil	
PATACONES VG	10
with guacamole and pico de gallo	

Spritzers

or add the spirit of your choice

DRAGON FRUIT, Recommended with Rum	8
PASSION FRUIT & MINT, Recommended with Gin	
GUABA & GINGER BEER, Recommended with Vodka	

Crispy & Refreshing Wines

CAVA JAUME SERRA BRUT ROSE, Spain	49
CASAL MENDES, VINHO VERDE, Portugal	42
ARTUKE RED, RIOJA ALAVESA, Spain	59
LAURENT-PERRIER BRUT,	119
A.O.C CHAMPAGNE, France 375 ml	

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

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

Main Dishes

PORK BELLY POKE	19
with edamame and avocado	
ACHIOTE AND SPICY AJÍ PANCA CHICKEN "FLAUTAS"	17
Smoked avocado sauce, pico de gallo	
BRAISED OXTAIL CHEESESTEAK	19
pepperjack, cheddar, spicy aioli	
GRILLED FISH SANDWICH	19
star fruit and dill tartar sauce, avocado and slaw	
BACON, CHEDDAR & GRILLED ONION BURGER	20
fries	
CHICKEN QUESADILLA	17
guacamole, pico de gallo, corn	
BRISKET BURGER	18
Pepperjack cheese, avocado, chipotle aioli, crispy onions	
GARDEN SALAD V GF	14
extras: Fish or Shrimp +12 Chicken +7	
SHORT RIB TACOS GF	19
mango, smoked avocado, Guanacaste cheese	
SWISS CHARD, POTATO, AND MUSHROOM TACOS GF V	17
With harissa sauce	
FRESH FISH TACOS	17
roasted spicy roccotto pepper huancaína, pickled salad	
FRIED CHICKEN WRAP	18
Smothered in honey, with avocado, pickled peppers and "spicy chile de arbol" aioli	

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.