



DINNER MENU

Appetizers

RED SNAPPER CEVICHE ^{GF} avocado, corn, passion fruit leche de tigre	15	CRISPY CALAMARI yellow ají aioli, marinated red onion salad	15
TUNA SASHIMI cilantro, jalapeños, tangerine-lime ponzu	16	CHAMELEON SALAD ^{V, VG, GF} asparagus, avocado, hearts of palm & pickled 'cocoro' chayote add chicken paillard +7 fish of the day +13	14
HEARTS OF PALM CEVICHE ^{V, VG, GF} avocado & tomato	14	SEAFOOD SALAD with basil-limon dulce vinagrette	16
CROQUETTES yuca and chorizo croquettes	12	ASPARAGUS AND ZUCCHINI SALAD aged cheese, roasted pepper dressing	16
GAZPACHO ^{V, VG, GF} plantain croûtons	12		

Mains

CRISPY SHRIMP rocotto pepper dressing, tico slaw	25	STEAK FRITES ^{GF} skirt steak, chimichurri sauce and salad	32
FISH OF THE DAY ^{GF} asparagus and spicy caribbean sauce	28	18 oz USDA CHOICE RIBEYE red wine sauce, potato gratin and salad	38
GRILLED MAHI MAHI baby squash & tomatoes, lemon-miso sauce	29	PORTOBELLO & BACON BURGER brie cheese, arugula, panama pepper aioli, caramelized onions, chile morrón	26
SEAFOOD 'RUNDOWN' STEW ^{GF} shrimp, fish, sweet potato and baby chayote, served over sticky and wild rice	28	BBQ CHICKEN Tapa de dulce and tamarind bbq sauce	22
MOULES FRITES ^{GF} garlic butter and chardonnay broth	26	TAGLIATELLE HUANCAÍNA yellow ají and farmer's cheese sauce, add steak or fish +13	17
PASTA A LA DIABLA roasted tomatoes and peperoncino sauce, add chicken +9, fish or shrimp +13	17	MUSHROOM & LAMB RISOTTO ^{GF} slowly braised with porcini, portobello, and crimini mushrooms	33

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% tax and 10% service

Weekly Specials

monday	LAMB TACOS ginger carrots, goat cheese, fresh herbs	22
tuesday	PORK CHOP wild mushrooms and cherry tomatoes	22
wednesday	WHOLE SNAPPER ginger, garlic, chives vinagrette	28
thursday	FRIED CHICKEN with "street corn"	24
friday	SMOKED MAHI MAHI TACOS pickled onions, pineapple aioli	25
saturday	PORK RIBS yucca root purée, salad	25
sunday	18 oz USDA CHOICE NY STRIP in demi-glace sauce, potato gratin, salad	38
