

BOCADILLOS

Yucca Fries **V**

taro chips, cassava chicharrón, ancho crema 12.

Oysters Aguachile **GF**

half dozen, cucumber, lime, pickled onion 19.

Avocado + Chips **VG GF**

smashed avocado, taro + tortilla chips, pico de gallo 17.

Sofia's Olives **VG GF**

celery, citrus, garlic 9.

PLATOS PEQUEÑOS

Watermelon + Strawberries **V GF**

lime, honey, sofia spice mix 14.

Tuna Tiradito **GF**

sea buckthorn, coconut, ginger, chilies 17.

Nova Scotia Swordfish Ceviche **GF**

avocado sorbet, jalapeño, red onions, lime, corn nuts, plantain, sweet potato + taro chips 19.

Cucumber + Tomatillo Gazpacho **V**

chilled cucumber + tomatillo soup, olive oil, cilantro, lime 13.

Seared Sardines Escabeche

three pieces, red onion, aioli 14.

Felipe's Morcilla + Eggs

two pieces, housemade morcilla sausage, fried quail eggs, salsa diablo 9.

Anne's Bravas Brussels Sprouts **V**

crispy, spicy, salty, citrus aioli 14.

Elotes **V**

charcoal-grilled corn on the cob, citrus crema, sofia spice mix, queso fresco 9.

Pan con Tomate **V**

pan sabroso, queso blanco, tomato, garlic, sea salt, olive oil 9.

Gaucha Pie Co. Beef Empanadas

two pieces, beef, olives, egg, chiminasty sauce 13.

Chorizo Empanadas

two pieces, pork belly + shoulder, chimichurri sauce 13.

Roasted Mushroom Empanadas **V**

two pieces, roasted red pepper, chiminasty sauce 14.

Charcoal-grilled Shrimp Skewers **GF**

three skewers, chiminasty sauce, lemon 16.

Charcoal-grilled Beef Skewers **GF**

three skewers, adobo sauce, sea salt 16.

Marinated Tomato Salad **V GF**

heirloom tomatoes, salsa verde, arugula, manchego, crispy onions 16.
add pulled chicken 9. salmon 11.

SEAFOOD TOWER

Chilled Nova Scotia Seafood Tower **GF**

1lb lobster, tuna tiradito, swordfish ceviche, six oysters aguachile, mussels escabeche 95.

TACOS

Carnitas Soft Tacos **GF**

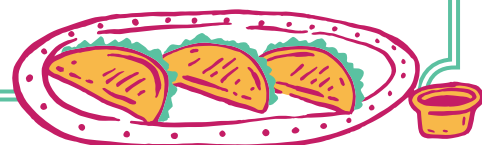
pork belly + shoulder, leche de tigre, citrus crema, pico de gallo
16. (2pcs)/23. (3pcs)

Mushroom Birria Tacos **V GF**

cabbage, queso blanco, salsa verde, consommé
16. (2pcs)/23. (3pcs)

Crispy Cod Tacos

celery root slaw, ancho crema, passion fruit pico de gallo
16. (2pcs)/23. (3pcs)



PLATOS GRANDES

Adobo Roasted Cauliflower **VG GF**

chicory + spinach fried rice, cashew crema 21.

Seared Swordfish a la Plancha **GF**

coconut rice, arugula, plantain tostones, passion fruit pico de gallo 36.

Striploin a la Parrilla **GF**

grilled strip loin, ancho rojo sauce, crispy yucca, shishito peppers, chimichurri, sea salt 36.

Grilled ChimiChicken **GF**

half bone-in chicken, chimichurri, tomato rice + beans 28.

Sofia's Choripán Burger

nova scotia beef burger, chorizo spiced pork belly, lettuce, tomato, chimichurri, ancho crema, pickled pepper, potatoes escabeche 24.
add egg 1.

acompañamiento

Patatas Bravas **V**

crispy potatoes, spicy tomato sauce, citrus aioli 9.

Tomato Rice + Beans **VG GF** 8.

Chicory + Spinach Fried Rice **VG GF** 8.

Grilled Summer Vegetables **VG**

almond romesco 9.

POSTRE

Tonka Bean Crème Caramel **V GF**

passion fruit 14.

Alfajores **V**

two pieces, dulce de leche, coconut, lemon 6.

Spanish Coffee Tres Leches Cake **V**

kahlúa crema, nutmeg, cinnamon 12.

Paletas **VG GF**

strawberry + guava 8.
add mezcal (1oz) 12.

V vegetarian **VG** vegan **GF** gluten-free **Chef de Cuisine** Alistair Gilroy

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.