

NAHITA



LUNCH

PRIX-FIXE

COURSE ONE

Butter Lettuce

Quinoa with Roasted Baby Beets & Goat Cheese

Sashimi (*Choice of one*)

TUNA, WILD SALMON, AND HAMACHI

Salmon Tartare

Kabocha Squash Taco

Shishito Queso Fundido

COURSE TWO

Sudado de Pescado Chifa

'29 Style' Grilled Meatballs

Grilled Spicy Beef Tenderloin Tips

Soy-Mirin Marinated Duck

COURSE THREE

Traditional Flan

Tres Leches Cake

Valrhona Bitter Chocolate Mousse

Housemade Ice Cream & Sorbet

39 *One selection per course*

APPETIZERS

Guacamole & Housemade Tortills Chips | 13

Queso Fundido

// WITH SHISHITO PEPPERS | 14

OR

// WITH CHORIZO | 16

HOUSEMADE CORN TORTILLAS, PICO DE GALLO

Butter Lettuce | 14

FINES HERBES, YUZU-SOY VINAIGRETTE

// WITH CHICKEN | 7 // WITH PRAWNS | 7 // WITH BRANZINO | 8

Quinoa with Roasted Baby Beets & Goat Cheese | 17

PECANS, BABY GEM LETTUCE, AJI AMARILLO DRESSING

Octopus Anticucho | 17

SALSA CRIOLLA

TACOS

Kabocha Squash | 12

QUESO FRESCO, PICO DE GALLO, PEPITAS

Wild Mushroom | 15

HOUSE MOLE, TOMATILLO SALSA, HUMBOLDT FOG CREAM

// ADD WINTER BLACK TRUFFLE +9

Spicy King Crab | 29

CRISPY TARO ROOT SHELL

Duck Carnitas | 14

CABBAGE, CUCUMBER, MOLE, TOMATILLO SALSA

RAW BAR

Hamachi Tiradito | 19

DRIED MISO, DASHI-PONZU

Nahita Sashimi Sampler | 29

TUNA, WILD SALMON, AND HAMACHI

WASABI, PICKLED GINGER, TOSAJOYU DIPPING SAUCE

Fluke Cebiche | 21

SWEET POTATO, RED ONION, CILANTRO, LIME

Salmon Tartare | 18

AVOCADO, GINGER, CILANTRO, YUZU-SOY SAUCE

ENTRÉES

Sudado de Pescado Chifa | 22

PERUVIAN-CHINESE STEAMED FISH, AJI AMARILLO, CILANTRO, GINGER-SOY BROTH, GARDEN GREENS SALAD

'29 Style' Grilled Meatballs | 21

SAUTÉED QUINOA, HERBS, PICO DE GALLO

Grilled Spicy Beef Tenderloin Tips | 24

SAUTEÉD LOCAL MUSHROOMS, CHIMICHURRI SAUCE

Berkshire Pork Belly Chicharron | 21

GARLIC-HERB MOJO, SALSA CRIOLLA

Soy-Mirin Marinated Duck | 21

HOUSEMADE CORN TORTILLAS, SCALLIONS, CUCUMBER, HOISIN-PLUM SAUCE

DESSERT | 9

Traditional Flan

Tres Leches Cake

PASSIONFRUIT CREMEUX, PINEAPPLE-MINT SALSA

Valrhona Bitter Chocolate Mousse

SEASONAL BERRIES

Housemade Ice Cream & Sorbet | 3 per scoop

AGUA FRESCAS | 6

Cranberry-Mint

Orange-Ginger

Pear-Allspice

Blackberry-Sage

Head Chef EFE ONOGLU

Before placing your order, please inform your server if a person in your party has a food allergy.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.