

STARTERS

GUACAMOLE	15
Hass avocado, tomatoes, red onions, jalapeños, cilantro, lime juice	
MUSSELS	20
White wine, shallots, parsley, chile flakes, garlic butter sauce, toasted garlic bread	
LOBSTER TAQUITOS (4)	22
Caramelizad pineapple, cilantro, avocado mousse spicy mayonnaise	
CROQUETAS DE BACALAO	14
Salted cod, citrus aioli	
QUESO FUNDIDO	15
Chihuahua cheese, Spanish chorizo, roasted poblano peppers, caramelizad onions, flour tortillas	
CRISPY CALAMARI	17
Upland cress, red onions cherry tomatoes, pickle carrots, fried plantains, chipotle mayo	
GRILLED OCTOPUS	27
Celery root purée, shaved fennel, smoked paprika, lemon	
EMPANADAS (2)	10
BEEF - CORN & MANCHEGO CHEESE - BLUE CRAB MEAT + 12	

SALADS

*ADD STEAK - SHRIMP - SALMON + 9

GRILLED ROMAINE SALAD	16
Hard boiled egg, crispy capers, pickle carrots, anchovies salt, parmesan cheese, caesar dressing	
WATERCRESS SALAD	15
Carrots, beets, red onions, yellow squash, fennel, cherry tomatoes	

SIDES 7

Green Salad - Coconut Rice - Roasted Potatoes
 Broccoli Rabe - French Fries - Fried Plantains

RAW BAR & CEVICHE

OYSTERS COAST TO COAST	MP
Cocktail sauce, mignonette, lemon	
TUNA TARTARE	20
Sushi grade tuna, avocado, crispy quinoa, carrot, leche de tigre	
OCTOPUS TIRADITO	22
White truffle potatoes crema, roasted pignolis, wakame seaweed, smoked paprika oil, lemon orange salt	
CEVICHE MIXTO	19
Octopus, shrimp, white fish, red onions, cilantro, avocado	
EL SALMON BRULEE	18
Verlasso salmon tartar, fromage brulee, strawberry & ginger leche de tigre, salmon roe, bagel toast	

ENTREES

ORGANIC ROASTED HALF CHICKEN	25
Mash & poblano pepper puree, broccoli rabe, lime, shallot caper sauce	
MOQUECA MIXTA	35
Squid, langoustine, mussels, white fish, scallops, clams, bacalao, Spanish chorizo, achiote, green coconut rice	
SHORT RIBS PARPADELLE	23
Granna padano cheese, puttanesca sauce	
SKIRT STEAK 10 OZ	34
Roasted potatoes, green salad, chimichurri	
NY STRIP SIRLOIN	36
Roasted potatoes, green salad, chimichurri	
ARGENTINIAN PARRILLADA - FOR TWO	80
NY strip sirloin, skirt steak, short ribs, chicken, chorizo, papas a la provençal, watercress salad, chimichurri	
GRILLED WHOLE FISH	33
Gremolata, choice of any side	
FISH OF THE DAY	MP
Grilled asparagus, potatoes cake, tomatillo avocado salsa	

CHEF DE CUISINE: MIGUEL SALMERON

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