

JUNO

Bites

OYSTERS	4.5 each
OYSTERS GRATINÉ	7 each
BREAD & BUTTER	6
OLIVES	6
COPPA	15
FINOCCHIONA	14
HERRING	6
<i>brioche, sriracha, pico de gallo</i>	
IBERICO SKEWER	9
<i>hoisin, crispy pork skin</i>	
PADRON PEPPERS	7

Starters

LANGOUSTINES	23
<i>miso-hollandaise</i>	
WHITE ASPARAGUS	18
<i>morel mushrooms, kataifi, wild garlic sauce</i>	
ROAST BEEF	16
<i>anchovies, Amsterdam onions, capers, mustard</i>	
KINGFISH CEVICHE	18
<i>red onions, rocoto peppers, burned avocado</i>	
LEEKS	16
<i>black angus cecina gallega, horseradish, romesco</i>	

Main courses

IBERICO PORK PROCUREUR	28
<i>burnt apple, kombu jus</i>	
CELERIAC STEAK	25
<i>nashi pears, spinach, grilled onion jus</i>	
CORVINA	30
<i>rouille, mussels sauce</i>	
CHICKEN	27
<i>boneless chicken leg, anticucho marinade, Peruvian yellow chili sauce</i>	

To share

RIBEYE	70
<i>Black Angus, 120 days grain-fed, chimichurri sauce</i>	
BUTTERFLIED SEABASS	54
<i>citrus butter sauce, fish eggs</i>	

Sides

GRILLED VEGGIES	9
FRIES	7
<i>house mayo</i>	
MIXED GREENS SALAD	6