

Sentido Norte

DINNER - FROM 6 PM TO 9 PM

Appetizers

TROUT CAESAR SALAD baked trout, creamy anchovy dressing	26
FRESH CEVICHE S GF yellow aji leche de tigre	17
GUACAMOLE, PICO, AND CHIPS V GF	12
ROASTED TOMATO GAZPACHO VG croutons, truffle oil	12
SLOW ROASTED FRENCH ONION SOUP pepperjack cheese	16
CRISPY CALAMARI S huancaína sauce, yellow aji onions	15
SLOW ROASTED EGGPLANT, RANCHO AVELLANAS CAMEMBERT V roasted bell peppers, honey	13
TUNA TARTARE passion fruit "leche de tigre", wonton chips	17
VEGGIE SPRING ROLLS VG Nouc Cham vietnamese sauce	10

Sharing Options

OVEN BAKED WHOLE FISH GF creamy ponzu sauce	75
BABY BACK RIBS in tamarind teriyaki sauce	59

Main Dishes

HANDMADE GNOCCHI WITH SHRIMP smoked pomodoro, sweet garlic	34
PACIFIC SHRIMP RISOTTO homemade pomodoro sauce, parmesan	34
GARDEN SALAD V greens, marinated cherry tomatoes, carrots extras: Fish +18 Shrimp +16 Chicken +8	16
PANKO-CASHEW CRUSTED YELLOWFIN TUNA S soy, ginger, vanilla, and coconut milk spicy caramel	26
BRAISED SHORT RIB GF with mushroom risotto	36
SHRIMP OR FISH WITH SUSHI RICE GF in garlic butter or thai curry	28
FISH OF THE DAY GF blackened, sweet plantain and coconut milk glaze, grilled mushrooms	29
WAGYU RIGATONI BOLOGNESE aged cheese, merlot reduction, demi glace	26
OYSTER MUSHROOM AND CAPER TAGLIATELLE V extras: Fish +18 Shrimp +16 Chicken +8	18
CANDIED LEEK AND BACON PASTA with rancho avellanas crottin cheese	24
STEAK FRITES GF USDA Prime Skirt Steak	36

Side Dishes

TRUFFLED POTATO PUREE GF	6
GRILLED VEGETABLES V GF	6
COUNTRY POTATOES V with black garlic aioli	6
TOSSED SALAD V	6
SESAME SNOW PEAS V	7

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% vat and 10% service.

VG - Vegan | **V** - Vegetarian | **S** - Spicy | **GF** - Gluten Friendly

All options available for Room Service, \$5 additional charge