



DESTINO

LATIN BISTRO / PISCO BAR

FALL GROUP MENU- \$44.00 PER PERSON

highlighted items are served family style

para pícicar

PICKLED FALL VEGGIES -gf

PLANTAIN CHIPS- crema de rocoto

YUCA FRIES- mint mojo

ANTICUCHOS DE POLLO- chicken hearts / aji panca / salsa criolla -gf

EMPANADAS

aji de gallina- shredded chicken / cream - aji panca reduction / parmesan / don alfonso olives

argentine beef- ground sirloin / manzanilla olives / golden raisins / pimenton

vegetarian- shitake mushrooms / yukon gold / parmesan / aji amarillo / encebollado

CHEESE PLATE- cana de oveja / mt. tam / bijou / patacabra

CHARCUTERIE PLATE- cantimpalo / jamon serrano / pamplona / salchichon de vic -gf

del mar

CAMARONES CON VATAPA- sautéed tiger prawns / cashew-peanut reduction / tortilla crisp

CAUSA DE CANGREJO- aji amarillo potato torte / local dungeness crab / avocado / puffed quinoa -gf

***SALMON TIRADITO- local king salmon / ginger / creamy aji reduction / malagueta pepper / poppyseed -gf**

***CEVICHE A LA PERUANA- wild ecuadorian corvina / aji limo / cilantro / canchas / sweet potato chips -gf**

***CEVICHE MIXTO- wild australian butterflyfish / tiger prawns / chipotle leche de tigre / fried leeks -gf**

sampler of two ceviches & tiradito

la tierra

**ENSALADA DE DESTINO- baby arugula / hearts of palms / brazilian mango / rehydrated gooseberry
roasted pepitas / coconut vinaigrette -gf**

**QUINOA ARANCINI BALLS- organic peruvian quinoa / mozzarella / shitake / romesco salsa
marcona almonds**

CROQUETAS DE YUCA- yuca croquettes / huacatay-arugula pesto / sautéed mushrooms & peruvian choclo

SAUTÉED KALE- red quinoa / golden raisins / roasted pine nuts -gf

la granja

**CALAMARI RELLENO- stuffed local calamar / housemade chorizo / rocoto crema / roasted almond picada
dried jamon serrano**

PASTEL DE CHOCLO- ground sirloin / shredded chicken / sweet corn puree / dried moroccan olives -gf

CHILE RELLENO- grass fed sirloin / cheddar / don alfonso olives / chipotle / citrus crème fraîche -gf

TAMAL ROJO DE POLLO- achiote infused tamal / grilled chicken / piquillo peppers / encebollado -gf

AREPA CON ROPA VIEJA- cornmeal biscuit / mozzarella / slow braised hampshire pork shoulder -gf

PORK BELLY- adobo encrusted pork belly / chimichurri / white lima bean puree -gf

platos grandes

CAPON DE OTOÑO - acorn squash / roasted seasonal veggies / epazote / cipollini onions / carrot couli -gf

LOMO SALTADO- angus sirloin stir fry / roma tomatoes / soy-balsamic reduction / french fries

**BACALAO CON ARROZ DE ACEITUNAS- plantain encrusted black cod / don alfonso olive rice
toasted walnuts / spring greens**

LECHON- adobo rubbed pork shoulder / crema de aji panca / sweet potato / encebollado / pan de yuca

gluten free menu also available

DESTINO is not responsible for lost or stolen

items

*consumption of raw items may lead to food born illness

www.destinosf.com

1815-17 Market St, SF