

# DINNER

SUNDAY - THURSDAY | 5PM - 10PM

FRIDAY & SATURDAY | 5PM - 11PM

## TO SHARE

### CORN BREAD & TRUFFLE BUTTER 10

house made corn bread - whipped truffle honey butter

### MEAT & CHEESE BOARD 20

house made cotija bread & corn bread

whipped truffle honey butter - chef's selection of cheeses

serrano ham - seasonal jam - pickled seasonal vegetable

### TRADITIONAL GUACAMOLE [V] 12

chipotle - lime - cilantro

add spicy crab [S] \$6

### SMOKED SWORDFISH DIP 17

aioli - pickled jalapeños - tomato - crispy tortillas

## RAW BAR

### NIKKEI CEVICHE 16

ahi tuna - avocado - white soy ponzu

### ACAPULCO SHRIMP CEVICHE [S] 14

shrimp - habanero gazpacho

pickled red onion - avocado

### SHRIMP COCKTAIL [S] 25

U12 shrimp - spicy cocktail sauce

tomatilla jam

### OYSTERS (RAW) [S]

\$3 each

6 for \$17

12 for \$33

### RAW SAMPLER [S] 18

daily selection of clams

oysters - shrimp - ceviche

### SEAFOOD TOWER [S] 95

serves 2 - 4

oysters - shrimp - clams

lobster tail - ceviche - lemons - sauces

# aqimero

## SOCIAL PLATES

### AQIMERO SALAD [S] 12

romaine hearts - goat cheese queso fresco mousse

garlic croutons - bacon - spicy caesar dressing

### SMOKED BURRATA SALAD [V] 14

yellow tomato gazpacho - burrata cheese

pumpkin croutons - olive oil

### GRILLED MELON [N] 15

grilled compressed cantaloupes

serrano ham - candied walnuts

tubby olive's peach white balsamic vinegar

### SPICY SHRIMP QUESADILLA [S] 13

smoked bacon - tomatillo

chipotle salsa - avocado espuma

### LOBSTER TACOS [S] 18

black bean purée - avocado

chile de arbol salsa

### WILD MUSHROOM FLATBREAD [V] 12

goat cheese - caramelized onion

garlic crema - truffle oil

### CRISPY CALAMARI 14

poblano chili tartar

### CAULIFLOWER STEAK [V] 13

lime crema fresco - tempura pickled mushrooms

raisin chimichurri

### STICKY RIBS [N] 16

glazed pork ribs - tamarind caramel

blistered shishito peppers - crushed peanut brittle

### GRILLED SPANISH OCTOPUS [GF] 18

arugula - black olive caramel

lemon-oregano vinaigrette

### MUSSELS [GF OPTION AVAILABLE, S] 18

serrano peppers - heirloom cherry tomatoes

fresh herbs - grilled bread

## CHEF SPECIALTIES

### JIDORI ORGANIC

### CHICKEN IN ADOBO [GF] 28

mexican corn with crispy long grain

watercress salad - avocado - au jus

### PENNSYLVANIA

### BROOK TROUT [GF] 34

skin on whole local trout - asparagus

mushrooms - honey roasted eggplant

spicy pumpkin seeds

### SEA SCALLOPS 33

char siu pork belly - sushi rice

snap peas - white soy mojo

### PORK RIBEYE [GF] 36

bone in chop - radish salad

white bean & peach balsamic purée

pickled mustard seeds & apple

### SHORT RIBS [GF] 42

36-hour sous vide beef rib

roasted carrots - smoked mashed potatoes

### NY STRIP STEAK [GF, S] 43

crab mashed potatoes - fava beans

truffle chimichurri - chipotle hollandaise

### SEAFOOD CAZUELA [GF OPTION AVAILABLE, S] 30

charred pepper - herb grilled bread

baby heirloom tomato salad

## WOOD BURNING GRILL

choose your meat or fish and add a marinade

### MEATS

8 OZ. FILET MIGNON 38

16 OZ. PORK CHOP 34

14 OZ. NY STRIP 44

10 OZ. SKIRT STEAK 35

### SEAFOOD

subject to market & seasonal availability

U12 SHRIMP [S] 28

Yucatan, Mexico

KING PACIFIC SALMON 28

Skuna Bay, Vancouver

8 OZ. CATCH OF THE DAY 26

WHOLE MAINE LOBSTER [S] MP

New England, USA

### MARINADES

MOJO - NAKED - BLACKENED

## SIDES

BRUSSELS SPROUTS [GF] 10

POTATO 3 WAYS [GF] 12

LOBSTER MACARONI & CHEESE [S] 18

GRILLED ASPARAGUS [V] 10

TRUFFLE PARMESAN FRENCH FRIES [V] 11

STREET CORN [V, GF] 10



AQIMERO

[V] VEGETARIAN [GF] GLUTEN FREE

[S] CONTAINS SHELLFISH [N] CONTAINS NUTS

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

7.19.17