

LOCALS @ 27 N

EVERY THURSDAY



2 COURSES FOR 27
3 COURSES FOR 45

primer tiempo

ENSALADA DE CHALK HILL

seasonal lettuces + vegetables from chalk hill farm /
lemon-herb vinaigrette / smoky eggplant hummus

GASPACHO CON AQUACATE

heirloom tomato soup / cucumber / red onion /
creamy avocado / olive oil + red wine vinegar

QUESABIRRIA TACOS

slow-braised oxtail + beef cheek / melted jack cheese /
crispy griddled tortillas / warm birria consommé

segundo tiempo

COLIFLOR ASADA CON TAJIN

tajin-charred cauliflower steak / butternut squash
purée / citrus-cilantro salsa

CHAMORRO DE CORDERO EN BIRRIA

fall-off-the-bone braised lamb shank / birria spices /
hatch chile white polenta / roasted carrots

SALMON ESTILO SINALOA

pan-seared salmon / roasted pepper + arugula salad /
fresh herb beurre blanc / salsa de fruta

postres

PASTEL DE QUESO ESTILO VASCO

creamy crustless basque-style cheesecake /
caramelized top / fresh seasonal fruit

SORBET ARTESANAL

rotating seasonal flavors / made in-house

CHURROS CON HELADO

golden cinnamon-sugar churros /
vanilla ice cream / rich chocolate sauce

