

# Autana

COCINA & BAR

## DINNER

### Sommelier Selected Wine Pairings \$36 Per Person (3 Oz Pours)

1st Course – Castel Pujol ‘Folklore’ Pet Nat 2023 – Rivera, Uruguay

2nd Course – Agricola Macatho ‘Chimilito’ País 2020 – Itata, Chile

3rd Course – Quinta da Corte, Late Bottle Vintage 2015 – Porto, Portugal

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## APERITIVOS

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*choice of*

### YUCCA BREAD | + 2 PER PIECE

housemade, cumin & whipped garlic butter

### CEVICHE DE MI ABUELA

My grandmother’s shrimp ceviche, tomato, red onion, lime, cilantro macho

### PULPO CARPACCIO

roasted bell pepper, almond, tomato–chili vinaigrette

### REMOLACHA

variations of beets, goat cheese, pickled fig, horseradish

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## PLATO PRINCIPALES

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*choice of*

### POLLO ASADO

roasted chicken breast & confit thigh, chanterelle mushroom  
plantain gnocchi, spiced chicken jus

### PESCADO ASADO

grilled branzino, salsa criolla, chef Freddy’s hot sauce

### COL CARAMELIZADA Y HONGOS

caramelized cababage & forest mushrooms, peanut crumble, cilantro

### PATO | +10

dry aged crescent duck breast, black rice, maduro puree  
naranja – foie gras emulsion

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## POSTRE

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*choice of*

### FLAN DE COCO

coconut flan, cara cara orange, toasted coconut, basil

### TARTA DE CHOCOLATE

chocolate & banana cake, roasted banana-peanut ice cream

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## LUNCH

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### APERITIVOS

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*choice of*

#### **YUCCA BREAD | +2 PER PIECE**

housemade, cumin & whipped garlic butter

#### **LOCRO DE PAPA**

traditional Ecuadorian potato soup, queso fresco  
cilantro macho

#### **ENSALADA**

salad of bibb lettuce, avocado, baby tomato, queso fresco  
citrus vinaigrette, chifles

#### **PURÉ DE GARBANZOS NEGROS**

black garbanzo bean purée, peanut tahini, avocado relish  
crispy quinoa chips

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### PLATO PRINCIPALES

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*choice of*

#### **CHAULAFAN DE PATO**

duck fried rice, house made ketchup, sunny side up egg

#### **CORVINA**

butternut squash puree, salsa de mani, sal prieta

#### **RAVIOLES DE MAÍZ**

cheese filled ravioli, fall corn, dried tomato

#### **PASTA DE RABO DE TORO | +8**

pappardelle, oxtail stew, porcini, bone marrow breadcrumb  
36 month parmesan