



# STARTERS

## GRILLED PEACH BURRATA - V, GF

*Market Peaches, Heirloom Tomatoes,  
Creamy Burrata, Basil Oil*

FIFTEEN

## FARMER'S MARKET CRUDITE - V, GF

*Market Baby Vegetables,  
Creamy Hummus, Pita Bread*

TWENTY-TWO

## GRILLED GREEN GODDESS - GF

*Baby Gem Hearts, Parmigiano,  
Cantabric Anchovy, Basil Oil*

SIXTEEN

## BABY ARTICHOKEs - GF

*Confit Artichokes, Cumin Labneh,  
Popped Quinoa*

SIXTEEN

## KAMPACHI TIRADITO - GF

*Cured Kampachi,  
Jalapeno Leche de Tigre,  
Persian Cucumber*

TWENTY-FOUR

## GAMBAS AL AJILLO

*Spanish Baby Shrimp, Chili Flakes,  
Grilled Crostini, Crispy Garlic*

EIGHTEEN

## BLUE MUSSELS & HERBS

*Steamed with Herbes de Provence  
White Wine Butter Reduction,  
Chili Flakes, Grilled Bread*

TWENTY-SIX

## SPANISH OCTOPUS - GF

*Sousvide-Grilled Octopus,  
Red Pepper Aioli, Baby Potatoes*

TWENTY-SIX

## CEVICHE CLASSICO - GF

*Fresh Seabass, Cilantro Slaw,  
Rocoto Leche de Tigre, Avocado,  
Sweet Potato, Cancha Corn*

TWENTY FIVE

## LOMO SALTADO

*Skirt Steak, Sunny Egg,  
Marble Potatoes, Peruvian Soy Glaze*

TWENTY-EIGHT



*Items are served raw or  
undercooked, or may contain raw  
or undercooked ingredients.*

# MAINS

## CREAMY TRUFFLE QUINOA - GF

*Quinoa "Risotto", Japanese Mix Mushrooms,  
Parmigiano-Regiano, White Truffle Oil*  
THIRTY

## SZECHUAN RED SNAPPER - GF

*Ginger Steamed Snapper, Bok Choy,  
Szechuan Spiced Oil, Mirin-Soy Sauce*  
THIRTY- SIX

## ARROZ CON POLLO

*Boneless Half Chicken Grilled, Stone Coriander  
Green Rice, Huancaína Sauce, Criolla*  
FORTY-FOUR

## MOROCCAN LAMB - GF

*Moroccan Spiced Lamb Chops,  
Saffron Israeli Cous Cous,  
Cinnamon Yogurt, Baby Mint*  
THIRTY-EIGHT

## NIMAN FARMS 18OZ NY STEAK

*18oz Prime Dry Aged, Grass-fed, Antibiotic Free  
Grilled Farmer's Vegetables*  
SIXTY-FIVE

## CHARRED BONE-IN TOMAHAWK - GF

*38 oz Dry Aged Grass Fed Tomahawk, Grilled Broccolini, Confit Crispy  
Potatoes, Chimichurri, Huancaína sauce*  
ONE HUNDRED THIRTY-FIVE

# DESSERTS

## STRAWBERRY BASIL CHEESECAKE

*Basque Cheesecake,  
Strawberries, Basil*  
TWELVE

## PECAN BREAD PUDDING

*Challah Bread, Medjool Dates, Pecans,  
Dulce de Leche, Vanilla Ice Cream*  
FOURTEEN



A @GRIFKAGROUP CONCEPT  
EXECUTIVE CHEF: JORGE SERRANO  
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*Short Stories Restaurant is credit card only. 20% Service Charge is added to all checks.*