

BUENO Restaurant & Bar

Dinner Menu

Para Picar & Crudos (Appetizers & Raw)

Chips & Trio de Salsas — \$18

Crispy tortillas and plantain served with a flight of three signature salsas: Verde, Roja, and smoky Habanero.

Guacamole de la Casa — \$17

Hand-crushed Hass avocados, fresh lime, cilantro, and serrano chili, finished with smoked sea salt with crispy tortillas.

Charred Baby Gem con Aguacate — \$16

Fire-grilled baby gem lettuce, silky avocado emulsion, pickled red onions, crispy shallots, cilantro, lime zest, and toasted pepitas.

Burrata Toast con Miel Picante — \$21

Pressed sourdough, creamy Burrata, chipotle hot honey, maple pecans, micro cilantro, and lime zest.

Bueno Latin Caesar

Base \$17 | Chicken \$25 | Pork \$25 | Shrimp \$27 | Salmon \$28 | Steak \$29

Crisp Romaine and quinoa tossed in lime-caesar dressing, topped with avocado, toasted pepitas, sourdough croutons, and cotija cheese.

Fresca de Kale

Base \$17 | Chicken \$25 | Pork \$25 | Shrimp \$27 | Salmon \$28 | Steak \$29

Fresh kale and quinoa tossed in a honey-sherry vinaigrette, with fresh avocado, garbanzo beans, crisp cucumber, pickled red onions, and crumbled queso fresco.

Taco Salad

Base \$20 | Chicken \$28 | Pork \$28 | Shrimp \$30 | Salmon \$31 | Steak \$32

Iceberg and gem lettuce, corn, bean, and cherry tomatoes with guacamole, sour cream, cotija cheese, crispy tortilla, and signature chipotle-agave vinaigrette.

Tiradito de Salmón — \$24

Sashimi-grade Salmon, Aji Amarillo leche de tigre, sweet potato purée, and crispy quinoa.

Atún Tartar con Chipotle — \$27

Diced Yellowfin Tuna, chipotle aioli, avocado mousse, and crispy shallots.

Ceviche de Pescado Blanco — \$28

Fresh White Fish marinated in classic lime leche de tigre, red onions, cilantro, and Peruvian corn, with plantain and yucca chips.

Tapas Calientes (Warm Tapas)

Chicharrón de Bacalao Negro — \$23

Premium Black Cod chunks, golden-fried to perfection, served with a lime-tartar dipping sauce.

Crispy Calamari Frito — \$20

Flash-fried squid rings and sliced jalapeños, served with a zesty cilantro-lime crema.

Pinchos de Res “Anticuchero” — \$22

Pressed Flat Iron Steak skewers, blistered Shishito peppers, and panca chili glaze.

Short Rib Empanadas — \$21

Artisanal pastry filled with 5-hour braised Short Rib, served with an ají verde dip.

Sizzling Chorizo & Rustic Potatoes — \$21

Spanish chorizo, chickpeas, roasted red peppers, and sherry vinegar.

Pulpo y Papas Smashed — \$27

Tender grilled octopus served over crispy smashed baby potatoes with smoked paprika oil.

Wild Mushroom & Truffle Croquetas — \$18

Hand-chopped potato and crispy forest mushrooms served with roasted garlic aioli, house-made truffle salt, and micro cilantro.

Mejillones con Chorizo & Sourdough — \$26

PEI Mussels and spicy chorizo in a white wine broth, served with grilled sourdough.

Pimientos de Padrón — \$13

Blistered Spanish peppers finished with extra virgin olive oil and Maldon sea salt.

Gambas al Ajillo — \$27

Sizzling Shrimp in garlic-infused olive oil with dried chili peppers, served with grilled sourdough.

Quesadilla

Chicken \$22 | Pork \$23 | Shrimp \$26 | Steak \$28

Melted Oaxaca cheese blend and fresh pico de gallo, served with a side of Mexican cream.

Tacos (Hand-Pressed Tortilla)**Taco de Wagyu A5 (2pcs) — \$32**

Seared A5 Wagyu beef, truffle-lime soy glaze, guacamole, crispy leeks, and micro cilantro.

Taco de Steak (3pcs) — \$19

Chef's hand-cut grilled steak, charred onions, chimichurri, pickled onions, and garlic chips.

Taco de Pescado (3pcs) — \$17

Beer-battered Mahi-Mahi, chipotle slaw, and fresh mango salsa.

Taco de Carnitas (3pcs) — \$17

4-hour pork confit, white onion, black bean, crumbled queso fresco, cilantro, and bright salsa verde.

Taco de Pastor con Piña (3pcs) — \$17

Grilled adobo-marinated pork, charred pineapple, pickled red onions, and cilantro.

Taco de Pollo (3pcs) — \$16

Seared chicken thigh, charred onions, crisp slaw, spicy horseradish soy glaze, cotija cheese, and sour cream.

Taco de Hongos (3pcs) — \$15

Seared mushrooms glazed in chipotle-agave vinaigrette, topped with guacamole, cotija cheese, and cilantro on warm corn tortilla.

Grandes Platos (Main Entrees)**Short Rib “Bueno” — \$48**

5-hour braised bone-in rib over vegetable puree, served with red wine reduction, herb chimichurri, and radish-jalapeño pickles.

Lamb Chops w/ Aji Amarillo — \$52

Spicy emulsion-marinated grilled lamb served with Aji Amarillo aioli, charred whole jalapeño, and house pickle.

Magret de Pato — \$58

Pan-seared Duck (medium-rare), hibiscus-pomegranate gastrique, sweet potato, cilantro, and aji amarillo.

Mojo Sea Bass — \$48

Pan-seared Chilean seabass, rustic roasted potatoes, vibrant cilantro-garlic mojo verde, and pickled red onions.

Sizzling Fajitas

Veggie \$26 | Chicken \$34 | Pork \$36 | Shrimp \$37 | Steak \$38

Sizzling bell peppers and onions, served with warm tortillas, guacamole, sour cream, and pico de gallo.

Prime Churrasco Steak — \$36

Prime flat iron, cilantro-chimichurri, smoky chipotle-aioli, crispy yuca, charred jalapeño, and scallion.

Seafood & Chorizo Risotto — \$34

Creamy carnaroli rice with shrimp, mussels, and calamari infused with saffron, smoky chorizo, and fresh cilantro oil.

Enchiladas Rojas de Pollo — \$27

Adobo shredded chicken, chihuahua cheese, smoky salsa, pickled onion, and cilantro oil.

Pollo a la Plancha — \$32

Crispy airline chicken, zesty garlic mojo jus, golden yuca frita, charred broccolini, and pickled red onion.

Salmon Cubano — \$37

Seared salmon, saffron-amarillo emulsion, baby potatoes, roasted red peppers, and pickled red onion.

Acompañamientos (Sides)

Rustic Smashed Potatoes — \$12

Pan-pressed baby potatoes, crispy sea salt, and fresh garden herbs.

Bueno Rice & Black Bean Soup — \$9

Savory garlic-infused rice served with slow-simmered Latin-style black bean soup.

Elote Loco — \$11

Grilled corn, savory cream, cotija cheese, lime, and smoked paprika.

Yuca Frita w/ Cilantro Aioli — \$10

Crispy cassava wedges served with a vibrant and creamy cilantro dipping sauce.

Postres (Desserts — all \$16)

Classic Tres Leches Cake — \$16

Traditional sponge cake soaked in three kinds of milk, topped with dulce de leche.

Churros con Chocolate y Caramelo — \$16

Crispy golden churros dusted with cinnamon sugar, served with spicy dark chocolate and bourbon caramel dipping sauce.

Guava Cheesecake — \$16

Velvety smooth cheesecake topped with a vibrant tropical guava glaze.

Passion Fruit Sorbet (GF) — \$16

A refreshing and vibrant tropical sorbet with a clean, tangy finish.

Dulce de Leche Chocolate — \$16

Rich, multi-layered chocolate cake drizzled with traditional Mexican caramel and a hint of sea salt.

Hazelnut Gelato — \$16

Smooth and creamy artisan gelato featuring the deep, toasted aroma of premium hazelnuts.