

TICO

CEVICHE

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| TUNA with lime, cilantro, & serranos | 13 |
| SALMON with mint, grapefruit, & fennel | 11 |
| OYSTER ESCABECHE w/ rhubarb, pickled mustard seed and micro celery | 11 |
| SCALLOPS with avocado dressing, green onion pico and crispy rice | 12 |
| SHRIMP w/ aji amarillo, pickled red onion, crushed peanuts | 11 |
| KINGFISH with cucumber, shiso & spicy citrus sauce | 12 |

SMALL PLATES

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| CRISPY MANCHEGO CHEESE with spicy pomegranate-honey sauce | 9 |
| SPICY OLIVES & marcona almonds | 7 |
| SHISITO PEPPERS with crispy shallots, lime zest & sea salt | 9 |
| CHICHARONES with white mole powder | 7 |
| LOCAL CRAB TOSTADA with smoked avocado, pickled scallions & gazpacho sauce | 14 |
| FRIED OYSTERS with old bay spiked romesco | 11 |
| SERRANO HAM with guava jam and warm bread | 14 |
| ROMANO AND GREEN BEEN SALAD with queso fresco, ticorashi, & lime | 7 |
| SWEET CORN with smoked bacon, jalapeños, & Thai basil | 9 |
| TENDER LAMB MEATBALLS with tomato, cumin, pine nuts & ricotta salata | 10 |
| CRISPY CALAMARI with ancho-lime aioli | 11 |
| SOFT SHELL CRAB with creamy avocado and aji picante | 14 |
| ROASTED CAULIFLOWER with chipotle, crunchy favas, cotija cheese | 9 |
| CHORIZO RISOTTO w/ poblano sofrito, green onion, & parmigiano | 12 |
| SHREDDED CABBAGE SALAD with spicy salsa verde & crushed almonds | 9 |
| TICO'S MAC & CHEESE w/ serrano ham, manchego, & crunchy bread crumbs | 10 |
| SPINACH SALAD with tomato, goat cheese, olives, red onion & pinenuts | 9 |
| ROASTED GOLDEN BEETS with pistachios, capers & spicy yogurt | 9 |
| PEAS, PEAS, PEAS w/ bacon, smoked paprika, lemon zest & a soft egg | 11 |

TACOS

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| TWO TEXTURE BEEF with morita chiles | 11 |
| CRUNCHY EDAMAME with tomatillo salsa & spiced yogurt | 9 |
| SPICY FISH with red jalapeño, cabbage and chipotle | 10 |
| SHRIMP with corn, radish & spicy green goddess | 11 |
| DUCK with charred serranos- papaya salsa & duck cracklings | 12 |
| CRUNCHY FRIED CHICKEN with fennel slaw and spicy buttermilk | 9 |
| BLUE CRAB SALAD with bacon, lettuce pico, tomato & saffron | 15 |

A LA PLANCHA

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| SPANISH OCTOPUS with pickled shallots, panca vinaigrette & aji amarillio | 14 |
| TENDER BEEF TONGUE with marcona almonds, frisee, & pickled onions | 10 |
| "SAUSAGE AND PEPPERS" w/ morcilla, onions, chiles sherry vinegar & warm bread | 9 |
| CLASSIC SHRIMP with garlic, chili de arbol & toast | 11 |
| HOMEMADE CHORIZO with chimichurri | 8 |
| SCALLOPS with piquillo pepper salad, and smoked paprika vinigrett | 10 |
| ASPARAGUS w/ tomatillo-green chile salsa & crushed hazelnuts | 9 |

ENTREES

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| SPRING LAMB with asparagus, cilantro, cucumbers & chick peas | 26 |
| PRIME SKIRT STEAK w/ farmers market vegetable salad & Tony's "Cabo Sauce" | 29 |
| TICO'S BACON-CHEESEBURGER with smoked paprika- cornichon "special sauce" | 15 |
| SALMON with baby string beans, zucchini, tiny tomatoes and saffron | 26 |
| "PRESSED" CHICKEN with broccolini, escalivida salad, & espelette mustard vinigrette | 25 |
| TODAY'S FRESH FISH prepared simply with olive oil, lemon, and sea salt | p/a |

CAN'T DECIDE?

LET US CHOOSE FOR THE WHOLE TABLE

"KIND OF HUNGRY"
35 Per Person

"FORGOT TO EAT LUNCH"
55 Per Person

"FULL ON TICO EXPERIENCE"
85 Per Person

Please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.