



STARTERS

- Eva’s Avocado Guacamole, crispy tortilla chips8
- Todd’s Artichoke Guacamole, za’taar pita chips 9
- Ceviche Tasting: mussels & pineapple, ahi & coconut, bay scallops & citrus 14
- Taqueria Tasting: skirt steak, tuna tartar, chicken adobo, plantain, grouper21
- Shrimp & Chorizo Flatbread, manchego, harissa, creme fraiche, scallion14
- “Margarita”Flatbread, spicy tomato sauce, queso fresco, cilantro 12
- Grilled Squid & Octopus Gallega, black bean, corn, pico de gallo 14
- Crispy Lamb Ribs, peanut-chipotle, jicama 12
- Eva’s Tortilla Soup, chicken, sour cream, salsa verde 10
- Caesar Salad, creamy caper dressing, romaine, croutons, parmesan 10
- Trio of Melon, watercress, crispy serrano, manchego, honey vinaigrette12
- Beso Bibb Salad, Marcona Almond vinaigrette, shaved sweet onions, cabrales shower10
- Beso Lobster Cobb Salad, avocado, grapefruit, tomato, jicama, bacon vinaigrette 18

STEAKHOUSE CUTS

Proudly offering Brandt Natural Beef

MEAT

- 8oz. Petit Filet 42
- 14oz. Sirloin 39
- Double Cut Duroc Pork Chop 36
- Twin Lamb T-Bone 34
- Tomahawk Chop64
- 40oz. Porterhouse 95 perfect for 2

Cabrales Crema, Beso BBQ, Chimmichurri

SEAFOOD

- Shrimp Mojo de Ajo 32
- 12 oz. Salmon 34
- 12 oz. Swordfish 30
- Halibut Chop 30
- Wild Striped Bass32
- Whole Fish (fileted upon request) mp

Mulatto Mole, Tamarind Jam, Salsa Verde

ENTREES

- Chili Rubbed Skirt Steak, tortilla fattoush 27
- Jumbo Sea Scallops, pozole, corn bread silk, succotash, crispy carnitas29
- Grilled Flat Iron, tortilla española, watercress, smoked paprika 34
- Roasted Jidori Chicken, aji-oregano rub, black bean crema, plantain gnocchi 26
- Beso Paella, saffron rice, lobster, roasted chicken, shellfish, chorizo 36

SIDES

- Veracruz Corn, Grilled Asparagus,
- Country Mashed Potato, Queso Fresco Fries,
- Creamy Feta Spinach, Sauteed Exotic Mushrooms
- 8 each