

CONEXIONES

CONNECTING LATIN CUISINE FROM ITS HISTORIC ROOTS TO THE MODERN CALIFORNIA TABLE

Although the food we eat today in Los Angeles is influenced by cultures from around the world as well as by modern fusion, the true original cuisine of our city remains essentially Latin. Every bite we eat resonates with Latin cuisine's rich, three-thousand-year history spanning three continents.

The individual menus in the three dining rooms at Rivera—Sangre (Spain and Portugal), Samba (South America), and Playa Bar (Mexico and the Southwest)—present the iconic dishes of this historic odyssey;

VARIOS small plates

- maize HEIRLOOM CORN POSOLE, FOIE GRAS, TRUFFLE, OREGANO LEAF 12
- post-columbian gazpacho TRADITIONAL COLD HEIRLOOM TOMATO SOUP 9
- equadorian crudo HIROMASA, KUMQUATS, FRESNO CHILES, CHIVES 14
- tortillas florales HOUSEMADE NIXTAMAL TORTILLAS, "INDIAN BUTTER" 8
- flan de elote CORN AND BLACK QUINOA CUSTARD, SQUASH BLOSSOM SAUCE 11
- piquillos rellenos STUFFED SPANISH PEPPERS, CHORIZO, GOLDEN RAISINS, GRUYÈRE 10
- tamal BRAISED PORK SHORT RIB, SEASONAL MUSHROOMS, GUAJILLO SAUCE 10
- melon del mar OLIVE OIL POACHED LOBSTER, COMPRESSED MELON, CHILE VERDE GELÉE 14
- choros al vapor MUSSELS, CHORIZO, AJÍ AMARILLO PISCO BROTH 12
- jamón ibérico de bellota pata negra WORLD'S FINEST HAM, HOUSEMADE BREAD 44

INDIVIDUALES large plates

- pollito JIDORI CHICKEN BREAST, FIDEOS, SPANISH PEANUT SALSA 26
- bacalao negro fresco TAMARIND-AGAVE-LACQUERED BLACK COD FILLET, AMARANTH 29
- canasta del mercado SEASONAL MARKET VEGETABLES, LEGUMES, GRAINS 21
- duck enfrijolada BLUE CORN TORTILLAS, BLACK BEAN PUREE, GOAT CHEESE, RED WINE CHILE SAUCE 21
- yucatecan puerco pibil sous vide BANANA LEAF-BRAISED PORK SHOULDER, PERUVIAN POTATOES 26
- parilla RIB-EYE FILLET, HABANERO CHIMICHURRI, YUCCA CHIPS 27

PINTURAS sides 5

frijoles negros | calabacitas | quinoa & espinacas

TASTING MENU three millennia of latin food conexiones

only available if ordered by the entire table 70

caballitos of pre- and post-columbian gazpacho

SHOTS OF SPAIN'S ICONIC CHILLED SOUP BEFORE AND AFTER THE AGE OF EXPLORATION

viera arabesque

SEARED SEA SCALLOP PRESENTED MOORISH STYLE

ensalada semana santa

GARBANZOS, SEVILLA ORANGES, MEDJOL DATE VINEGRETA, INSPIRED BY CATHOLIC SPAIN

horse latitudes

ATLANTIC COD, IN THE SPIRIT OF NEW WORLD DISCOVERIES

quechua

SWEETBREADS, PERUVIAN POTATOES, HUACATAY FROM THE INCAN WORLD

brazilian feijoada

TRADITIONAL BLACK BEAN STEW WITH LAMB, A MINGLING OF CULTURES

yucatecan puerco pibil

BANANA LEAF-BRAISED PORK SHOULDER FROM THE MAYAN WORLD

xochimilco

DESSERT TRIO INSPIRED BY MEXICO CITY: FLANS, POBLANO SORBET, GRANADA CLOUD

wine pairings available 35/65