

# BEBIDAS

each 20

## JALAPENO WATERMELON MARGARITA

casamigos tequila, watermelon, lime, elderflower, jalapeno

## GINGER MEZCAL MARGARITA

casamigos mezcal, cointreau, ginger, lime

## GIN CUCUMBER LEMONADE

hendricks gin, lemonade, cucumber

## LAVENDER SPRITZ

prosecco, lavender

## TUCANO CAIPIRINHA

cachaca, brown Sugar, lime



## CHAMPAGNE

### 750ML

ruinart blanc de blanc	850
dom perignon 2008	1050
ruinart rose	1100
dom perignon rose	1950

### MAGNUM

ruinart blanc de blanc	1750
dom perignon 2008	2950
dom perignon rose 2006	4750

### VODKA

titos	550
grey goose	650

belvedere magnum	950
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### TEQUILA

alacran	550
don julio reposado	600
casamigos	650
clase azul reposado	950
casa dragones	950
don julio 1942	1100

don julio 1942 magnum	1950
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### MEZCAL

casamigos mezcal	650
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## HOOKAH

per flavor 40

banana	melon mix
blue mist	mint
blueberry	orange
black cherry	passion fruit
chochomint	peachblack cherry
cuban mojito	peppermint
dragon's breath	pineapple
espresso	raspberry
golden double apple	rose
grape	strawberry
guava	tangerine peel
honey	vanilla
lemon twist	watermelon
mango	

A 7.5% service charge will be added to your check.  
The charge is not a gratuity and is not distributed to the service team.

A Gratuity for the service team has not been added to your check.  
Cafe Tucano suggests a 20% Gratuity.

each flavor is tobacco-free and nicotine-free

## TACOS

each 12

2 corn tortillas with roasted guajillo-ancho sauce  
and roasted tomatillo sauce

### PICANHA

grilled rib-eye | crisp oaxaca cheese | grilled onion | cilantro

### POLLO

grilled chicken | onions | cotija cheese | cilantro

### PESCADO

miso-cod | cabbage | seaweed | chipotle aioli

### AMAZON

vegan plant based “bistec” | grilled onion | corn  
rajas | pico de gallo

## ESPETINHOS

3 skewers grilled with bell pepper and onion  
fried yuca or french fries

POLLO 22

PESCADO (served off the skewer) 24

CAMARAO 26

PICANHA 30

## VEGETABLES

each 8

GRILLED STRING BEANS

ROASTED MEXICAN CORN

cotija cheese | epazote | touch of lime

ROASTED BRUSSEL SPROUTS

## SPIRITS

### GIN

bombay sapphire 550

hendricks 600

### RUM

bacardi superior 550

### BOURBON

jack daniels 600

maker's mark 600

### SCOTCH

johnny walker black 650

johnny walker blue 1100

### COGNAC

hennesy black 650

remy martin vsop 650

hennesy xo 950

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## APPERTIVOS

PAO DE QUEIJO	5
PASTEL (EMPANADAS)	9
spinach   onion   corn   heart of palm	
GUACAMOLE BORRACHO	10
avocado   jalapeño   cilantro	
grilled tequila infused pineapple	
CALAMARI	14
crisp calamari   coconut-malaguetta glaze	
cashew	
AVOCADO TOSTADAS	6
crisp mini tortillas   avocado   cotija	
epazote   pico de gallo	
QUESO FLAMEADO	10
melted oaxaca   cotija   pepitas	
queso fresco chihuahua	
HONEY BRUSSELS	12
roasted brussel sprouts   honey-butter	
toasted walnut	

## CEVICHE

MELANCIA	13
watermelon   avocado   pickled onions   mint	
guajillo   chipotle   lime	
CAMARAO	16
shrimp   roasted serrano sauce   lime juice   cilantro	

## SALADS

each 17

COPACABANA	
arugula   grapefruit   carrots   hearts of palm   avocado	
pepitas   grapefruit-sherry vinaigrette	
IPANEMA	
quinoa   cranberry   mango   cucumber   queso fresco	
corn rajas basil   mustard-agave dressing	
LEBLON	
kale   papaya   strawberries   avocado   mint   tomato	
walnut   lime vinaigrette	