



Host DINNER MENU

1/2/25 - 3/1/25
@loomi_cafe

ABOUT CHEF ANDREW STEVICK

Hailing from Ann Arbor, Chef Andrew Stevick has embarked on a culinary adventure that spans from the shores of Rhode Island to the vibrant regions of Latin America. He launched Loomi Cafe in Kerrytown, where he first captivated local palates with his inventive and delicious dishes. Influenced by his immigrant mother's traditional recipes, Chef Andrew's cooking style seamlessly blends classic techniques with modern twists. His passion for food and his dedication to using fresh, quality ingredients shine through in every dish he creates.

Small Plates

TOSTADA DEL MAR shrimp, octopus, avocado, shredded cabbage (gf)	17
CRISPY PORK FLAUTAS salsa verde, crema, iceberg, queso fresco (gf)	14
ANTICUCHOS beef heart skewers, sweet potato, rocoto crema (gf)	14
EGGPLANT FRITO pepita salsa macha, dried chili honey (gf, vg, v*)	13
TACOS DE LENGUA salsa de arbol, crispy cheese, cilantro, lime (gf)	14



Entrees

LOMO SALTADO strip steak, chifa stir fry, crispy potatoes, white rice	32
POLLO MILANESA chicken cutlet, peruvian pesto, bucatini, pepper jam	33
COSTILLA DE RES grilled short rib, rice with queso, peruvian chili pepper, pickled carrot (gf)	36
PESCADO A LA DIABLO mahi mahi, chili arbol, yukon gold potatoes, jalapeño cream	34
PORK PRESEE crispy confit pork, green chili rice, aguacate, citrus peanut salad (gf)	32
MUSHROOM MOLE mushrooms hash, crema, mole poblano, coconut rice (vg)	28
Desserts	
CHARRED CITRUS POUND CAKE tropical curd, hazelnuts (vg)	11
HIBISCUS PANNA COTTA chocolate chili sauce (gf, vg)	12

v- vegan, v*- vegan option available, vg- vegetarian, gf- gluten free

parties of 5 or more, we add 20% gratuity - credit card processing fee of 3% applied
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

