

# SET LUNCH MENU

Monday to Friday from 12:00pm to 4:00pm

140 per person

Soup and side dish included

## To Start (Choice of two)

**Burrata** V GF  
Tomatoes, grapes, pickled ají limo, botija olives

**Ceviche de Tomate** V  
Smoked heirloom tomatoes, tomato sorbet  
parmesan crumbs, basil

**Tacos de Salmón** GF  
Salmon, avocado  
ají amarillo

**Maki Roll de Atún** GF  
Yellowfin tuna, pink peppercorn  
ají panca, tamarind

**Lubina Clasica** GF  
Sea bass, red onions, sweet potato, choclo

**Tacos de Res Wagyu** GF  
Wagyu sirloin, truffle, bell pepper  
ají jalapeno

**Anticuchos de Setas** VG GF  
Portabello mushrooms, ají panca, parsley

**Gyoza de Wagyu**  
Wagyu beef cheeks, quinoa  
gherkins

**Baos de Pollo y Papa**  
Grilled chicken, bell pepper, huayro potato  
botija olive

**Croquetas de Lubina**  
Yuzu kosho, ají amarillo, confit onion, spicy mayo

## Main (Choice of one)

**Pollo a la Parrilla** GF  
Corn fed baby chicken, ají panca, coriander

**Salmón a la Brasa**  
Salmon fillet, barley, seaweed, mustard

**Quinotto de Calabaza** V GF  
Quinoa, ricotta, ají limo, tomatoes, botija

**Costillas de Res** GF (+AED30)  
Beef ribs, miso, ají limo

**Arroz Nikkei** GF (+AED30)  
Chilean sea bass, bomba rice, lime, chilli

**Escabeche Peruano** GF (+AED30)  
Char grilled sea bream fillet in banana leaf  
tamarillo, ají panca, moscatel

**Arroz con Pato** (+AED30)  
Crispy duck, bomba rice, saffron, parmesan  
ají amarillo

**Langostinos Tigre a la Brasa** (+AED30)  
Piquillo peppers, ají rocoto, aonori, tomato concasse

**Bife Angosto Wagyu (150g)** GF (+AED50)  
Wagyu sirloin, grade 4-5, Peruvian spice rub  
chimichurri sauce

## Dessert (Choice of one)

**Churros de Naranja**  
Orange and lime, milk chocolate  
and dulce de leche sauce

**Paleta de Chicha Morada** GF  
Purple corn, wild berries  
passion fruits, vanilla shorties

## WINE BY THE GLASS

**WHITE WINE**  
2020 **Rully, Domaine Mia,**  
Burgundy, France  
(100ml) **AED60 / AED450** (bottle)  
2018 **Bourgogne Blanc, Domaine Vougeraie,**  
Burgundy, France  
(100ml) **AED80 / AED600** (bottle)

**RED WINE**  
2021 **Pinot Noir, Les Ursulines, JC Boisset,**  
Burgundy, France  
(100ml) **AED60 / AED450** (bottle)

2016 **Pessac-Léognan, L'Esprit de Chevalier by**  
**Domaine de Chevalier,** Bordeaux, France  
(100ml) **AED80 / AED600** (bottle)

## COCKTAIL

**Mora Tonic 40**  
Dry gin, fresh bergamot  
grapefruit tonic

## MOCKTAIL

**Inca Mojito 30**  
Lyres white cane, homemade passion fruit  
and mint cordial, pineapple soda

All prices are Inclusive of 5% VAT.  
V: Vegetarian VG: Vegan GF: Gluten Free