

CEVICHES Y TIRADITOS

Cured fish & Peruvian sashimi

Mistura de Ceviches 312

Selection of Chef's favourite ceviches

Tomate 48 V

Smoked heirloom tomatoes, tomato sorbet, parmesan crumbs, basil

◆ Lubina Clásica 74 GF

Sea bass, red onions, sweet potato, choclo

Salmón Nikkei 60

Salmon, tomato, basil, white balsamic, ikura

◆ Atún Chifa 78

Yellowfin tuna, sesame seeds, rice cracker, soy

Calamares 62 GF

Baby squid, black garlic, rice vinegar, spicy jumbo corn

◆ Pargo a la Trufa 88

Red snapper, truffle ponzu, chives, rice cracker
Additional Truffle **Seasonal**

Atún Nikkei 74 GF

Yellowfin tuna, jalapeño, apple, ají amarillo

Serviola a la Trufa 88

Amberjack, dashi, truffle, shiitake
Additional Truffle **Seasonal**

◆ Pez Limón 88

Yellowtail, green chilli, daikon

ENSALADAS

Salads

Picante de Pepino 49 VG GF

Cucumber, green apple, miso, coriander, sesame oil, almonds

◆ Trio de Maíz 56 VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Kale y Manchego 57 V

Kale, walnuts, goji, manchego, dried cranberry
Additional Truffle **Seasonal**

Burrata 98 V GF

Tomatoes, grapes, pickled ají limo, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Res 78 GF

Beef fillet, ají panca, coriander

Setas 46 VG GF

Portobello mushrooms, ají panca, parsley

Langostinos Tigre 67 GF

Tiger prawns, ají panca, chives

◆ Pollo 58 GF

Chicken, ají amarillo, garlic



SCAN ME!

APERITIVOS

Appetizers

◆ Guacamole 64

Avocado, corn tortillas, shrimp crackers

Pollo Canchita 68

Chicken, ají panca, yuzu kosho, soya sauce

Tataki de Wagyu 105 GF

Figs, yuzu kosho, truffle, jumbo corn
Additional Truffle **Seasonal**

Maíz Asado 66 V GF

Whole grilled corn, tamarind soy butter, manchego, dried lime

Tostadas de Cangrejo 98

Norwegian king crab, celeriac, mango, lemon, oscietra caviar

Tacos de Pollo y Papa 64 GF

Grilled chicken, bell pepper, huayro potato, botija olive

Tacos de Salmón 64 GF

Salmon, avocado, ají amarillo

Tacos de Res Wagyu 82 GF

Wagyu sirloin, truffle, bell pepper, ají jalapeño
Additional Truffle **Seasonal**

Causa Caliente 54

Huayro potato, taramasalata, ají amarillo, manchego

Berenjena Asada 72 V

Grilled aubergine, ají limo, tomato, basil, parmesan, botija olives

Calamares con Ocopa 64 GF

Baby squid, quinoa, Peruvian marigold

Gyoza de Wagyu 82

Wagyu beef cheek, quinoa, gherkins

Churros de Papa Seasonal V

Crispy potato, manchego, truffle
Additional Truffle **Seasonal**

Maki Roll de Langostinos Tigre 82

Tiger prawn, pumpkin, XO sauce, bonito, escabeche

Maki Roll de Wagyu 84 GF

Wagyu sirloin, veal bacon, enoki mushroom, mustard

Empanadas de Costillas de Res 84

Beef ribs, avocado, ají mirasol, truffle aioli

Atún Aburi Nigiri 86

Torched yellowfin tuna, wasabi, teriyaki, oscietra caviar

Baos con Res Wagyu 92

Wagyu beef cheek, passion fruit, pickled cucumber

PESCADOS Y MARISCOS

Fish & seafood

Langostinos Tigre a la Brasa

Piquillo peppers, ají rocoto, tomato concasse
(250g) **278** | (125g) **146**

Escabeche Peruano GF

Char grilled whole sea bream in banana leaf, tamarillo, ají panca, moscatel
Whole **278** | Fillet **146**

Cazuela de Langosta 188

Lobster, bomba rice, pea shoots

Pulpo Rostizado 178

Roasted octopus, potato, bottarga, botija olives, ají amarillo
Additional Truffle **Seasonal**

◆ Arroz Nikkei 232 GF

Chilean sea bass, bomba rice, lime, chilli

Langosta al Josper 465

Lobster, smoked ají panca butter

Salmón a la Brasa 136

Salmon fillet, barley, seaweed, mustard

AVES Y CARNES

Poultry & meat

Arroz con Pato 178

Crispy duck, bomba rice, saffron, parmesan, ají amarillo

Pollo a la Parrilla 160 GF

Corn fed baby chicken, ají panca, coriander

Bife Angosto Wagyu 470 GF

Wagyu sirloin, grade 7, Peruvian spice rub, chimichurri sauce
Additional Truffle **Seasonal**

Bife Ancho Wagyu 490 GF

Wagyu rib-eye, grade 7, Peruvian spice rub, chimichurri sauce
Additional Truffle **Seasonal**

T-Bone Wagyu 888

Wagyu T-Bone, grade 7, Peruvian spice rub, grilled aubergine, baby corn

◆ Lomo de Res 248

Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 218 GF

Lamb chop, aubergine, yoghurt

Costillas de Res 218 GF

Beef ribs, miso, ají limo

VEGETALES Y CEREALES

Vegetables & cereals

Papa Seca Seasonal V GF

Peruvian dried potatoes, black truffle, mushrooms
Additional Truffle **Seasonal**

Quinotto de Calabaza 102 V GF

Quinoa, ricotta, ají limo, tomatoes, botija

Arroz Sofrito 48 V GF

White rice, thyme, choclo, soy furikake

◆ Patatas Bravas 48 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Brócoli la Brassa 45 V

Sprouting broccoli, chilli garlic butter, sesame seeds

MENÚ DE LUJO

840 per person
Minimum of two people

Edamame

Kimchi, garlic, togarashi, soy

Guacamole

Avocado, corn tortillas, shrimp crackers

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Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche de Pargo a la Trufa

Red snapper, truffle ponzu, chives, rice cracker

Ceviche de Tomate V

Smoked heirloom tomatoes, tomato sorbet
parmesan crumbs, basil

Serviola a la Trufa

Amberjack, dashi, truffle, shiitake

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Empanadas de Costillas de Res

Beef ribs, avocado, ají mirasol, truffle aioli

Tacos de Pollo y Papa GF

Grilled chicken, bell pepper
huayro potato, botija olive

Tostada de Cangrejo

Norwegian king crab, celeriac, mango
lemon, oscietra caviar

Picante de Pepino VG GF

Cucumber, green apple, miso, coriander
sesame oil, almonds

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Langosta al Josper GF

Grilled lobster, smoked ají panca butter

Bife Ancho Wagyu GF

Wagyu rib-eye, grade 7, Peruvian spice rub
chimichurri sauce

Maíz Asado V GF

Whole grilled corn, tamarind soy butter
manchego, dried lime

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Chocolate Fundido GF

Illanka chocolate fondant, coconut
passion fruit ice cream

Chicha Colada

Passion fruit, berries, orange shortbread

Hoja de Maíz GF

Sweet corn meringue, passion fruit
mango yoghurt ice cream, gold leaf

All prices are Inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free

MENÚ DEGUSTACIÓN

560 per person

Minimum of two people

Additional wine pairing (+AED198)

Guacamole

Avocado, corn tortillas, shrimp crackers

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Ceviche de Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Ceviche de Calamares GF

Baby squid, crispy squid, black garlic
rice vinegar, spicy jumbo corn

Lubina Clásica GF

Sea bass, red onions, sweet potato, choclo

Pez Limón

Yellowtail, green chilli, daikon

Perfectly paired with

NV Veuve Clicquot, Brut Yellow Label, Champagne
France (100 ml)

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Tacos de Res Wagyu GF

Wagyu sirloin, truffle, bell pepper, ají jalapeño

Pollo Canchita

Chicken, ají panca, yuzu kosho, soya sauce

Trio de Maíz VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Anticuchos de Langostinos Tigre GF

Tiger prawns, ají panca, chives

Perfectly paired with

2021 Riesling Unplugged, Martin Tesch, Nahe
Germany (100 ml)

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Arroz Nikkei GF

Chilean sea bass, bomba rice, lime, chilli

Lomo de Res

Spicy beef fillet, crispy shallots, ají limo, star anise

Berenjena Asada V

Grilled aubergine, aji limo, tomato, basil
parmesan, botija olives

Perfectly paired with

2018 Syrah, Waterkloof Circumstance, Stellenbosch
South Africa (100 ml)

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Churros de Naranja

Orange & lime churros, milk chocolate & dulce de leche sauce

Chicha Colada

Passion fruit, berries, orange shortbread

Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruit sorbet

Perfectly paired with

2021 Banyuls, Bila-Haut, M. Chapoutie, Roussillon
Southern France (75 ml)

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