

VAMOS POR UNA

Monday to Thursday | 5.30pm to 7.30pm at the Pisco Bar

FOOD

Tacos de Salmón 40 GF

Salmon, avocado, ají amarillo

Maki de Champiñones 40 V GF

Pickled daikon, mushrooms, avocado paprika mayonnaise

Pollo Canchita 40

Chicken, ají panca, yuzu kosho, soya sauce

Baos con Res Wagyu 40

Wagyu beef cheek, passion fruit, pickled cucumber

Langostinos en Tempura 40 GF

Tiger prawn, pickled daikon, sesame oil fried bonito, ají amarillo

WHITE WINE

Sauvignon Blanc,

Trapiche Argentina

(by the glass) 40 / 250 (bottle)

Petit Chablis, Domaine William

Fèvre Magnum

Burgundy, France

(by the glass) 80 / 650 (bottle)

RED WINE

Merlot, Oak Cask,

Trapiche Argentina

(by the glass) 40 / 240 (bottle)

Chateau du Courlat Magnum,

Bordeaux, France

(by the glass) 80 / 650 (bottle)

ROSÉ WINE

M de minuty,

Provence, France

(by the glass) 40 / 240 (bottle)

La Vie en Rosé, Château Roubine

Provence, France

(by the glass) 40 / 240 (bottle)

COCKTAILS

Mora Tonic 40

Dry gin, fresh bergamot, grapefruit tonic

Margarita Amarilla 40

Tequila reposado, ají amarillo
passion fruit, agave nectar

Solar Spritz 40

Hibiscus Pisco, elderflower, prosecco
Franklin & Sons grapefruit soda

Mojito Claro 40

White rum, virtual lime
Peruvian peppermint, bubbles

DRAFT BEERS

Cerveza de la Casa / Dune (unfiltered lager)

(cañita) 20 / 40 (caña)

Side Hustle El Jefe (Mexican style lager)

(cañita) 20 / 40 (caña)

NON-ALCOHOLIC COCKTAILS

Palomita 40

Lyre's white cane, grapefruit, chicha morada
chili, Franklin & Sons grapefruit soda

Blossom Spritz 40

COYA 0.0 dry vermouth, Bloom Le Blanc

All prices are listed in AED and are inclusive of 5% VAT.

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free