

## 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

Wagyu sirloin, 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

Tiger prawn, piquillo peppers, ají rocoto, tomato  
(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 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 listed in AED and 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

### Lubina Clásica GF

Sea bass, red onions, sweet potato, choclo

### Ceviche de Tomate V

Smoked heirloom tomatoes, tomato sorbet  
parmesan crumbs, basil

### 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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