

SUMMER MENU

340 per person

Minimum of two people

Edamame V

Panca ponzu, spring onion, soy crumbs

-

Dorada Criollo GF

Sea bream, ají amarillo, crispy corn, coriander

Tartare de Atun GF

Yellowfin tuna, truffle, charred padron peppers, fermented lime

Tomate V GF

Heirloom tomatoes, burnt avocado, cotija cheese

-

Anticuchos de Pollo GF

Chicken, ají amarillo, garlic

Baos con Res Wagyu

Wagyu short rib, mantou baos, ají amarillo

Choice of one

Costillas de Res GF

Beef ribs, miso, ají limo

Arroz Nikkei GF

Chilean sea bass, bomba rice, lime, chilli

Quinotto de Cebada Perlada VG GF

Quinoa, pearl barley, ají amarillo, pumpkin, coconut

-

Chicha Morada

Peruvian purple corn colada, passion fruit & strawberry, orange shortbread

Churros de Naranja

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

All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

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

V: Vegetarian VG: Vegan GF: Gluten Free