



## SUNDAY LUNCH MENU

### APERITIVOS

Appetizers

◆ **Crocantes con Guacamole 16** GF VG  
Guacamole, corn tortillas

**Baos con Wagyu 24**  
Pulled wagyu, truffle emulsion, rocket cress

**Tostadas de Atún 17** GF  
Corn tostada, yellowfin tuna  
seaweed salad, spicy mayo

**Empanadas de Pescado 23** GF  
Chilean seabass, coconut, kafir lime, spicy mayo

**Tacos de Shiitake con Chalaquita 17** V  
Grilled shiitake, red onion & tomato salsa  
feta, chipotle

◆ **Anticuchos de Res 19** GF  
Beef fillet, ají panca, coriander

◆ **Anticuchos de Pollo 17** GF  
Chicken, ají amarillo, garlic

**Anticuchos de Seta 13** VG GF  
Grilled mushrooms, ají panca, parsley

**Coliflor Frita 17** V  
Cauliflower tempura, gochujang  
Peruvian marigold

### ENSALADAS

Salads

◆ **Trio de Maíz 16** VG GF  
Josper corn, crispy corn, white corn  
sweet onions

**Col Rizada y Manchego 18** V  
Kale, candied walnut, goji  
cranberry, manchego

**Ensalada de Coliflores 14** V GF  
Cauliflower, cashewnuts, dill, chives,  
lemon, huancaína

### CRUDOS

Citrus Cured Fish & Peruvian Style Sashimi

◆ **Ceviche Clásico de Lubina 16** GF  
Sea bass, red onion, sweet potato, white corn

**Ceviche de Corvina a la Trufa 21**  
Stone bass, truffle, ponzu, chives

**Ceviche de Vegetales 15** VG GF  
Crunchy seasonal vegetables, green jalapeños  
cashew nuts

◆ **Ceviche de Atún Chifa 18**  
Yellowfin tuna, sesame seeds, rice crackers, soy

◆ **Tiradito de Pez Limón 19**  
Yellowtail, green chilli, radish, orange tobiko

**Tataki de Res 21** GF  
Wagyu beef tataki, grilled leeks, cashew nuts

### ASADOS A COMPARTIR

Roast to Share (2 to 3 Guests)  
Served with roast potatoes, grilled seasonal  
vegetables, gravy & corn bread

**Pierna de Cordero (900g) 95** GF  
Roast leg of lamb

**Chuletón de Res (1kg) 115** GF  
Roast rib of beef

**Medio Pollo Asado 75** GF  
Half grilled chicken

### PLATOS FUERTES

Main Dishes

◆ **Arroz Nikkei 46** GF  
Chilean sea bass, rice, lime, ají amarillo

**Salmón a la Brasa 32** GF  
Salmon fillet, fennel, orange, chalapita, olives, dill

**Dorada a la Brasa 35** GF  
Chargrilled seabream, ají amarillo, runner beans  
dashi emulsion

**Pollo a la Parrilla 29** GF  
Corn-fed baby chicken, ají panca, coriander

◆ **Lomo de Res 46** GF  
Spicy beef fillet, crispy shallots, ají limo, star anise

**Chuletas de Borrego 38** GF  
Lamb chops, aubergine, yogurt, crispy garlic

**Bife de Ancho 45** GF  
Rib eye, adobo, chimichurri sauce

### VEGETALES Y CEREALES

Vegetables & Cereals

**Cazuela de Maíz Morado 30** VG GF  
Purple corn, bomba rice, ají amarillo, sweet corn

◆ **Patatas Bravas 13** V GF  
New potatoes, spicy tomato, huancaína sauce

**Berenjena 11** VG GF  
Aubergine, miso, buckwheat

**Brócoli 12** VG GF  
Sprouting broccoli, sesame seeds