

## SET LUNCH MENU

Monday to Thursday from 12:30pm to 3:30pm

130 per person

### To Start (Choice of two)

**Dorada Criollo** GF  
Sea bream, ají amarillo, crispy corn  
coriander

**Maki Roll de Aguacate** V  
Shiitake, ají limo, avocado quinoa  
black sesame

**Pimientos de Padrón** VG GF  
Charred padrón peppers  
yukari powder

**Picante de Pepino** VG GF  
Cucumber, green apple, miso  
coriander, sesame oil, almonds

**Croquetas de Lubina**  
Chilean sea bass, croquettes, red chilli

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

**Anticuchos de Setas** VG GF  
Forest mushrooms, ají panca, parsley

**Gyoza de Wagyu**  
Japanese A5 Wagyu, truffle ponzu  
pumpkin (+ AED30)

**Gyoza de Langostinos**  
Prawn & Chilean sea bass gyoza  
edamame, ponzu (+ AED30)

### Main (Choice of one)

**Raiz de Apio a la Parrilla** V GF  
Cheriac root, miso, cauliflower, yuzu  
kombu dressing

**Quinotto de Cebada Perlada** VG  
Quinoa, pearl barley, ají amarillo, pumpkin  
coconut

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

**Costillas de Res** GF  
Beef ribs, miso, ají limo

**Salmón a la Brasa** GF  
Salmon fillet, stir-fry quinoa  
soy, green vegetables

**Escabeche Peruano** GF  
Chargrilled sea bream fillet in banana  
leaf, tamarillo, ají panca, moscatel (+ AED30)

**Arroz Nikkei** GF  
Chilean sea bass, bomba rice, lime chilli  
(+ AED30)

**Lomo de Res** GF  
Spicy beef fillet, crispy shallots, ají limo  
star anise (+ AED30)

**Langostinos Thermidor**  
King prawns, ají amarillo  
truffle thermidor sauce (+ AED30)

**XO Udon**  
Prawns, noodles, ají panca  
vegetables (+ AED30)

#### COCKTAIL

**Refresco de Fresa** 40  
Roku gin, Mancino bianco strawberry  
Campari, citric solution, soda water

**Espresso Martini** 40  
Coffee liqueur, Ketel One vodka  
fresh coffee

**Inca Gimlet** 40  
Ginca Peruvian gin, umeshu  
kaffir lime cordial, lime

**Negroni** 40  
Bombay Sapphire gin, Mancino rosso  
Campari

**Passion Fruit Martini** 40  
Freshly squeezed passion fruit  
Ketel One vodka, passion fruit purée

#### MOCKTAIL

**Purple Rain** 30  
Chicha morada, passion fruit  
purée, fresh lime juice and  
pineapple juice, touch of sugar

**Scarlet** 30  
Lyre's Campari, Lyre's Amaretto  
pomegranate juice, salt

#### BEER

**Estrella** 40

All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee  
V: Vegetarian VG: Vegan GF: Gluten Free