

MENÚ LIMA

50 per person

Guacamole con Crocantes VG GF
Avocado, pico de gallo
corn tortillas

Tacos de Shiitake con Chalaquita V GF
Grilled shiitake, chipotle
avocado, coriander

Anticucho de Pollo GF
Chicken, ají amarillo, garlic



Ceviche de Lubina Clásico GF
Sea bass, red onions, sweet potato
white corn

Ceviche de Atún Chifa
Spicy yellowfin tuna, sesame seeds
rice crackers, soy

Espinacas con Manchego V
Baby spinach, goji berries
Manchego



Salmón a la Brasa
Grilled salmon, ají panca, fennel

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

Brócoli Tierno a la Parrilla V
Tenderstem Broccoli, rocoto soy dressing
red chilli



Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

Churros de Naranja V
Orange and lime churros
milk chocolate & dulce de leche

If you have allergies or dietary enquiries please speak to our staff prior to ordering.
V: Vegetarian VG: Vegan GF: Gluten Free

MENÚ CLÁSICO

65 per person

Guacamole con Crocantes VG GF
Avocado, pico de gallo
corn tortillas

Empanadas de Res GF
Corn empanadas, pulled brisket
garlic sauce

Anticucho de Pollo GF
Chicken, ají amarillo, garlic



Ceviche de Salmón Criollo GF
Salmon, sweet potato, chalaquita
ají amarillo

Ceviche de Lubina Clásico GF
Sea bass, red onions, sweet potato
white corn

Tiradito de Pez Limón
Yellowtail, green chilli, radish
orange tobiko



Dorada Real a la Brasa GF
Grilled seabream, chimichurri
pickled peppers

Asado de Tira GF
Braised short ribs, purple corn glaze

Papitas con Ajo V
New potatoes, coriander aioli
garlic chips



Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

Churros de Naranja V
Orange and lime churros
milk chocolate & dulce de leche

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MENÚ DEGUSTACIÓN

80 per person

Guacamole con Crocantes VG GF
Avocado, pico de gallo, corn tortillas

Tostada de Atún y Trufa
Tuna tartare, yuzu aioli, black truffle

Empanadas de Res GF
Corn empanadas, pulled brisket
garlic sauce

Anticucho de Pollo GF
Chicken, ají amarillo, garlic

Ceviche de Salmón Criollo GF
Salmon, sweet potato, chalaquita
ají amarillo

Ceviche de Atún Chifa
Spicy yellowfin tuna, sesame seeds
rice crackers, soy

Tiradito de Pez Limón
Yellowtail, green chilli, radish
orange tobiko

Arroz Nikkei GF
Chilean sea bass, bomba rice
lime, ají amarillo

Ensalada Trío de Maíz GF
Josper corn, crispy corn, white corn
sweet red peppers

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

Brocoli Tierno a la Parrilla V
Tenderstem Broccoli, rocoto soy dressing
red chilli

Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

Churros de Naranja V
Orange and lime churros
milk chocolate & dulce de leche

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MENÚ DE LUJO

95 per person

Guacamole con Crocantes VG GF
Avocado, pico de gallo, corn tortillas

Empanadas de Res GF
Corn empanadas, pulled brisket
garlic sauce

Chicharrones de Pollo
Crispy chicken, chipotle, spicy guava sauce

Tacos de Shiitake con Chalaquita V GF
Grilled shiitake, chipotle
avocado, coriander

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Ceviche de Corvina a la Trufa
Stone sea bass, truffles, ponzu, chives

Ceviche de Atún Chifa
Spicy yellowfin tuna, sesame seeds
rice crackers, soy

Tiradito de Pez Limón
Yellowtail, green chilli, radish
orange tobiko

Tataki de Res GF
Beef tataki, grilled leeks, cashew nuts

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Bogavante al Jospier GF
Lobster, miso & yuzu butter

Pato Laqueado GF
Duck breast, lucuma, ají panca, physalis

Brocoli Tierno a la Parrilla V
Tenderstem Broccoli, rocoto soy dressing
red chilli

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Mini Bandeja de Postres
Selection of 3 signature desserts
& exotic fruit platter

Alfajores

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