

# MENÚ CLÁSICO

65 per person

## **Guacamole con Crocantes** VG GF

Avocado, pico de gallo, corn tortillas

## **Tacos de Shiitake con Chalaquita** V

Grilled shiitake, feta cheese,, avocado & coriander

## **Anticucho de Pollo** GF

Chicken, ají amarillo, garlic

## **Tostada de Atún**

Tuna tartar, ají amarillo, pickles

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## **Ceviche de Betabel** VG GF

Ruby beetroots, pickled shallots, orange & carrots tiger milk

## **Ceviche de Lubina Clásico** GF

Sea bass, red onions, sweet potato, white corn

## **Tiradito de Pez Limón**

Yellowtail, green chilli, radish, orange tobiko

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## **Filete de Salmón Rosado** GF

Salmon fillet, avocado, fennel salad, ají panca

## **Pollo a la Parrilla** GF

Corn-fed baby chicken, ají panca, coriander

## **Papitas con Ajo** V

New potatoes, coriander aioli, garlic chips

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## **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 DEGUSTACIÓN

80 per person

**Guacamole con Crocantes** VG GF

Avocado, corn tortillas, chalaquita, ají amarillo

**Causa Caliente de Atún** GF

Crispy potato, tuna tartar, ají amarillo, pickles

**Tacos de Shiitake con Chalaquita** V GF

Grilled shiitake, feta cheese, avocado & coriander

**Anticucho de Pollo** GF

Corn-fed chicken thigh, ají amarillo, chives

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**Ceviche de Lubina Clásico** GF

Sea bass, white corn, sweet potato, red onion

**Ceviche de Atún Chifa**

Spicy big eye tuna, sesame seeds, rice crackers, soy

**Tiradito de Pez Limón**

Yellowtail, green chilli, daikon, orange tobiko

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**Arroz Nikkei** GF

Chilean sea bass, bomba rice, lime, miso & ají amarillo

**Lomo de Res** GF

Spicy beef fillet, crispy shallots, ají limo

**Berenjenas Fritas** V

Fried aubergine, pickled cucumber, miso & ají amarillo glaze

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**Pastel 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, corn tortillas, chalaquita, ají amarillo

## **Empanadas de Res**

Corn empanadas, smoked beef brisket, garlic sauce

## **Anticucho de Pollo** GF

Corn-fed chicken thigh, ají amarillo, chives

## **Causa Caliente de Atún** GF

Crispy potato, tuna tartar, ají amarillo, pickles

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## **Ceviche de Atún Chifa**

Spicy big eye tuna, sesame seeds, rice crackers, soy

## **Ceviche de Bogavante y Lubina al Coco** GF

Lobster & sea bass, coconut, ají limo, plantain chips

## **Tiradito de Vieiras** GF

Seared scallop, sweet potato & ají amarillo, pickled shallot

## **Tataki de Res** GF

Beef sirloin tataki, chilli salsa, grilled leeks, spicy cashew nuts

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## **Arroz con Bogavante** GF

Lobster tail, bomba rice, bisque, avocado, creme fraiche

## **Pato Laqueado** GF

Duck breast, lucuma, ají panca, physali

## **Brócoli Bimi** VG GF

Tenderstem Broccoli, ají rocoto & soy dressing, sesame seeds

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## **Pastel 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

## **Paleta Helada** V

COYA ice cream popsicle

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