

# MENÚ DEGUSTACIÓN

560 per person  
Minimum of two people

**Guacamole** ♦ VG, GF

Avocado, yellow chilli, red onion, lime, corn tortillas



**Truffle Snapper Ceviche** ♦

Cured red snapper, truffle tiger, rice cracker

**Classic Sea Bass Ceviche** ♦ GF

Cured sea bass, classic tiger, red onions  
sweet potato, jumbo corn

**Tomato Ceviche** V

Smoked heirloom tomatoes, tomato sorbet  
parmesan crumbs, basil

**Yellowtail 'Sashimi' Style** GF

Yellow chilli tiger, pickled daikon, basil oil



**Wagyu Beef Tacos** GF

Truffle, bell pepper, jalapeño chilli, cured egg yolk

**Stuffed Padron Peppers** V

Manchego, yuzu koshu, sundried tomatoes

**Burrata** V, GF

Tomatoes, grapes, Botija olive powder, crispy quinoa

**Crispy Chicken 'Chicharrones'**

Buttermilk, chilli sauce & relish



**Chilean Sea Bass Rice** ♦ GF

Miso chargrilled Chilean sea bass, bomba rice chilli  
& lime butter

**Spicy Beef Fillet** ♦

Chinese chilli & garlic, crispy shallots, pickled chilli

**Grilled Aubergine** V

Limo chilli, tomato, basil, parmesan, Botija olive powder



**Chocolate Fondant** GF

Praline, corn flakes ice cream, caramel tuile

**Peruvian Purple Corn Colada** V

Purple corn sorbet, granita, passion fruit  
& strawberry, orange shortbread

**Lime Cheesecake**

Peach, mango, exotic fruits sorbet, kunafa

All prices are Inclusive of 5% VAT.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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