

CEVICHE Y TIRADITOS

Cured fish & Peruvian sashimi

Mistura de Ceviches 312

Selection of Chef's favourite ceviches

Tomate 48 V

Smoked heirloom tomatoes, tomato sorbet
parmesan crumbs, basil

◆ Lubina Clásica 74 GF

Sea bass, red onions, sweet potato, choclo

Vieiras en Espuma 82 GF

Scallop, lemongrass, coconut, oscietra caviar, chive oil

◆ Atún Chifa 78

Yellowfin tuna, sesame seeds, rice cracker, soy

Calamares 62 GF

Baby squid, black garlic
rice vinegar, spicy jumbo corn

◆ Pargo a la Trufa 88

Red snapper, truffle ponzu, chives, rice cracker
Additional Truffle Seasonal

Atún Nikkei 74 GF

Yellowfin tuna, jalapeño, apple, ají amarillo

Serviola a la Trufa 88

Amberjack, dashi, truffle, shiitake
Additional Truffle Seasonal

◆ Pez Limón 88 GF

Yellowtail, amarillo, pickled daikon, basil oil

ENSALADAS

Salads

Picante de Pepino 49 VG GF

Cucumber, green apple, miso, coriander
sesame oil, almonds

◆ Trio de Maíz 56 VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Ensalada de Cangrejo 88

Norwegian king crab, baby spinach, avocado, heirloom tomatoes

Burrata 98 V GF

Tomatoes, grapes, pickled ají limo, botija olives

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Res 78 GF

Beef fillet, ají panca, coriander

Setas 46 VG GF

Portobello mushrooms, ají panca, parsley

◆ Pollo 58 GF

Chicken, ají amarillo, garlic



SCAN ME!

APERITIVOS

Appetizers

◆ Guacamole 64

Avocado, corn tortillas, shrimp crackers

Pollo Canchita 68

Chicken, ají panca, yuzu kosho, soya sauce

Tataki de Wagyu 105 GF

Wagyu sirloin, figs, yuzu kosho, truffle, jumbo corn
Additional Truffle Seasonal

Maíz Asado 66 V GF

Whole grilled corn, tamarind soy butter, manchego, dried lime

Tostadas de Cangrejo 98

Norwegian king crab, celeriac, mango, lemon, oscietra caviar

Tacos de Pollo y Papa 64 GF

Grilled chicken, bell pepper, huayro potato, botija olive

Tacos de Salmón 64 GF

Salmon, avocado, ají amarillo

Tacos de Res Wagyu 82 GF

Wagyu sirloin, truffle, bell pepper, ají jalapeño
Additional Truffle Seasonal

Berenjena Asada 72 V

Grilled aubergine, ají limo, tomato, basil, parmesan, botija olives

Calamares con Ocopa 64 GF

Baby squid, quinoa, Peruvian marigold

Gyoza de Wagyu 82

Wagyu beef cheek, quinoa, gherkins

Maki Roll de Langostinos Tigre 82

Tiger prawn, pumpkin, XO sauce, bonito, escabeche

Maki Roll de Wagyu 84 GF

Wagyu sirloin, veal bacon, enoki mushroom, mustard

Empanadas de Costillas de Res 84

Beef ribs, avocado, ají mirasol, truffle aioli

Atún Aburi Nigiri 86

Torched yellowfin tuna, wasabi, teriyaki, oscietra caviar

Baos con Res Wagyu 92

Wagyu beef cheek, passion fruit, pickled cucumber

PESCADOS Y MARISCOS

Fish & seafood

Langostinos Tigre a la Brasa

Tiger prawn, piquillo peppers, ají rocoto, tomato
(250g) 278 | (125g) 146

Escabeche Peruano GF

Char grilled whole sea bream in banana leaf
tamarillo, ají panca, moscatel
Whole 278 | Fillet 146

Cazuela de Langosta 188

Lobster, bomba rice, pea shoots

Pulpo Rostizado 178

Roasted octopus, potato, bottarga, botija olives, ají amarillo
Additional Truffle Seasonal

◆ Arroz Nikkei 232 GF

Chilean sea bass, bomba rice, lime, chilli

Langosta al Josper 465

Lobster, smoked ají panca butter

Salmón a la Brasa 136

Salmon fillet, barley, seaweed, mustard

AVES Y CARNES

Poultry & meat

Arroz con Pato 178

Crispy duck, bomba rice, saffron, parmesan, ají amarillo

Pollo a la Parrilla 160 GF

Corn fed baby chicken, ají panca, coriander

Bife Angosto Wagyu 470 GF

Wagyu sirloin, grade 7, Peruvian spice rub, chimichurri sauce
Additional Truffle Seasonal

Bife Ancho Wagyu 490 GF

Wagyu rib-eye, grade 7, Peruvian spice rub, chimichurri sauce
Additional Truffle Seasonal

◆ Lomo de Res 248

Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 218 GF

Lamb chop, aubergine, yoghurt

Costillas de Res 218 GF

Beef ribs, miso, ají limo

VEGETALES Y CEREALES

Vegetables & cereals

Quinotto de Calabaza 102 V GF

Quinoa, ricotta, ají limo, tomatoes, botija

Arroz Sofrito 48 V GF

White rice, thyme, choclo, soy furikake

◆ Patatas Bravas 48 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Brócoli 45 V

Sprouting broccoli, chilli garlic butter, sesame seeds

MENU ESPECIAL

690 per person

Minimum of two people

Additional wine pairing (+380)

Guacamole

Avocado, corn tortillas, shrimp crackers

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Ceviche de Calamares GF

Baby squid, black garlic rice vinegar
spicy jumbo corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche de Vieiras en Espuma

Scallop, lemongrass, coconut, oscietra caviar, chive oil

Tataki de Wagyu GF

Wagyu sirloin, Figs, yuzu kosho, truffle, jumbo corn

perfectly paired with

NV Ruinart Blanc de Blancs (125ml)

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Croquetas de Lubina

Chilean sea bass, yuzu kosho, ají amarillo
confit onion, spicy mayo

Anticuchos de Pollo GF

Chicken, ají amarillo, garlic

Gyoza de Wagyu

Wagyu beef cheek, quinoa, gherkins

Ensalada de Cangrejo

Norwegian king crab, baby spinach, avocado
heirloom tomatoes

perfectly paired with

2020 Montagny 1er Cru Clos Chaudron,
Ch de Davenay (100ml)

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Langosta al Josper GF

Grilled lobster, smoked aji panca butter

Bife Ancho Wagyu GF

Wagyu rib-eye, grade 7, Peruvian spice rub, chimichurri sauce

Maíz Asado V GF

Whole grilled corn, tamarind soy butter, manchego, dried lime

perfectly paired with

2015 Othello, Dominus (100ml)

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Sundae de COYA

Chocolate mousse, banana, corn flakes ice cream

Chicha Colada

Passion fruit, berries, orange shortbread

Crema de Coco

Coconut custard, passion fruit granita, tropical fruits

perfectly paired with

2017 Cuvee Beerenauslese, Kracher (70ml)

All prices are listed in AED & inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free

MENÚ DEGUSTACIÓN

560 per person

Minimum of two people

Additional wine pairing (+AED198)

Guacamole

Avocado, corn tortillas, shrimp crackers

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Ceviche de Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Lubina Clásica GF

Sea bass, red onions, sweet potato, choclo

Ceviche de Tomate V

Smoked heirloom tomatoes, tomato sorbet
parmesan crumbs, basil

Pez Limón GF

Yellowtail, amarillo, pickled daikon, basil oil

Perfectly paired with

NV Veuve Clicquot, Brut Yellow Label, Champagne
France (100 ml)

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Tacos de Res Wagyu GF

Wagyu sirloin, truffle, bell pepper, ají jalapeño

Pollo Canchita

Chicken, ají panca, yuzu kosho, soya sauce

Trio de Maíz VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Anticuchos de Langostinos Tigre GF

Tiger prawns, ají panca, chives

Perfectly paired with

2021 Riesling Unplugged, Martin Tesch, Nahe
Germany (100 ml)

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Arroz Nikkei GF

Chilean sea bass, bomba rice, lime, chilli

Lomo de Res

Spicy beef fillet, crispy shallots, ají limo, star anise

Berenjena Asada V

Grilled aubergine, aji limo, tomato, basil
parmesan, botija olives

Perfectly paired with

2019 Syrah, Waterkloof Circumstance, Stellenbosch
South Africa (100 ml)

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Churros de Naranja

Orange & lime churros, milk chocolate & dulce de leche sauce

Chicha Colada

Passion fruit, berries, orange shortbread

Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruit sorbet

Perfectly paired with

2021 Banyuls, Bila-Haut, M. Chapoutie, Roussillon
Southern France (75 ml)

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