

MASTERCLASS MENU

330 per person

APPETIZERS

Guacamole

Avocado, corn tortillas
shrimp crackers

Tostada de Cangrejo

Norwegian king crab, celeriac
mango, lemon, oscietra caviar

Atún Aburi Nigiri

Torched yellowfin tuna, wasabi
teriyaki, oscietra caviar

Empanadas de Costillas de Res

Beef ribs, avocado
ají mirasol, truffle aioli

Pargo a la Trufa

Red snapper, truffle ponzu
chives, rice cracker

Atún Chifa

Yellowfin tuna, sesame seeds
rice cracker, soy

Lubina Clásica GF

Sea bass, red onion
sweet potato, choclo

MAIN COURSE

Choice of one

Arroz Nikkei GF

Chilean sea bass
bomba rice, lime, chili

Quinotto de Calabaza V GF

Quinoa, ricotta
ají limo, tomatoes, botija

Pollo a la Parrilla GF

Corn fed baby chicken
ají panca, coriander

Costillas de Res GF

Beef ribs, miso, ají limo

DESSERT

Choice of one

Churros de Naranja

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

Chicha Morada GF

Purple corn, wild berries
passion fruit, orange shortbread

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

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

V: Vegetarian VG: Vegen GF: Gluten Free