

SET LUNCH MENU

Monday to Friday from 12:00pm to 4:00pm

140 per person

Soup and side dish included

TO START (Choice of two)

Burrata V GF
Tomatoes, grapes, pickled ají limo, botija olives

Ceviche de Tomate V
Smoked heirloom tomatoes, tomato sorbet
parmesan crumbs, basil

Tacos de Salmón GF
Salmon, avocado
ají amarillo

Maki Roll de Atún GF
Yellowfin tuna, pink peppercorn
ají panca, tamarind

Lubina Clasica GF
Sea bass, red onions, sweet potato, choclo

Tacos de Res Wagyu GF
Wagyu sirloin, truffle, bell pepper
ají jalapeno

Anticuchos de Setas VG GF
Portabello mushrooms, ají panca, parsley

Gyoza de Wagyu
Wagyu beef cheeks, quinoa
gherkins

Baos de Pollo y Papa
Grilled chicken, bell pepper, huayro potato
botija olive

Croquetas de Lubina
Yuzu kosho, ají amarillo, confit onion, spicy mayo

MAINS (Choice of one)

Pollo a la Parrilla GF
Corn fed baby chicken, ají panca, coriander

Salmón a la Brasa
Salmon fillet, barley, seaweed, mustard

Quinotto de Calabaza V GF
Quinoa, ricotta, ají limo, tomatoes, botija

Costillas de Res GF (+30)
Beef ribs, miso, ají limo

Arroz Nikkei GF (+30)
Chilean sea bass, bomba rice, lime, chilli

Escabeche Peruano GF (+30)
Char grilled sea bream fillet in banana leaf
tamarillo, ají panca, moscatel

Arroz con Pato (+30)
Crispy duck, bomba rice, saffron, parmesan
ají amarillo

Langostinos Tigre a la Brasa (+30)
Tiger prawn, piquillo peppers, ají rocoto, tomato

Bife Angosto Wagyu (150g) GF (+50)
Wagyu sirloin, grade 4-5, Peruvian spice rub
chimichurri sauce

DESSERTS (Choice of one)

Churros de Naranja
Orange and lime, milk chocolate
and dulce de leche sauce

Paleta de Chicha Morada GF
Purple corn, wild berries
passion fruits, vanilla shorties

WINES

WHITE WINE

2019 **Rully, Domaine Mia**,
Burgundy, France
450

2020 **Bourgogne Blanc, Domaine Vougeraie**,
Burgundy, France
600

RED WINE

2020 **Bourgogne Rouge, David Duband**,
Burgundy, France
450

2020 **Gigondas, La Gille, Famille Perrin**,
Southern Rhone, France
600

COCKTAIL

Mora Tonic 40
Dry gin, fresh bergamot
grapefruit tonic

MOCKTAIL

Inca Mojito 30
Homemade passion fruit and mint cordial
pineapple, bubbles

All prices are listed in AED and are inclusive of 5% VAT.
V: Vegetarian VG: Vegan GF: Gluten Free