

MENU DE LA TIERRA

For groups of 10 guests and above
Available for lunchtime only.

45 per person

Tartare de Atún GF
Cassava, yellowfin tuna
avocado, spicy mayo

Empanadas con Wagyu GF
Corn empanadas, wagyu brisket
salsa de ajo

Ceviche de Lubina Clásica GF
Seabass, red onion, sweet potato
white corn

Tiradito de Pez Limón
Yellowtail, green chilli, radish
orange tobiko

Salmón a la Brasa GF
Salmon fillet, stir-fry quinoa, soy
green vegetables

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

Papitas con Ajo V
New potatoes, coriander aioli
garlic chips

Churros de Naranja V
Orange and lime churros
milk chocolate & dulce de leche

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All our prices are inclusive of 20% VAT | A discretionary 15% service charge will be added to your bill
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free

MENU DEL SOL

For groups of 10 guests and above

60 per person

Baos de Wagyu

Wagyu brisket, truffle emulsion
red shiso

Anticuchos de Setas GF VG

Portobello mushrooms, ají panca
parsley

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Ceviche de Lubina Clásica GF

Seabass, red onion, sweet
potato, white corn

Ceviche de Atún Chifa

Yellowfin tuna, soy, sesame seeds
rice crackers

Lomo de Res GF

Spicy beef fillet, crispy shallots
ají limo, star anise

Papa Seca con Trufa VG GF

Peruvian potatoes, wild
mushrooms, truffle

Brócoli VG GF

Sprouting broccoli, sesame seeds

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Churros de Naranja V

Orange & lime churros
milk chocolate and dulce de leche

Tarta de Pecanas V GF

Pecan pie, chancaca, lucuma
ice cream

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MENU DE LA LUNA

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75 per person

Crocantes con Guacamole VG GF

Guacamole, corn tortillas
ají amarillo

Gyozas de Pescado

Chilean seabass & prawn gyoza
ají panca, edamame

Anticucho de Res GF

Beef fillet, ají panca, coriander

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Ceviche de Lubina Clásica GF

Seabass, red onion
sweet potato, white corn

Col Rizada y Manchego V

Kale, candied walnut, goji
cranberry, manchego

Ceviche de Atún Chifa

Yellowfin tuna, soy, sesame seeds
rice crackers

Tiradito de Salmón

Homemade smoked salmon, guava
fennel, finger lime

Arroz Nikkei GF

Chilean sea bass, rice, lime
ají amarillo

Picanha de Wagyu GF

Chilean Wagyu picanha
pickled kombu, bell pepper sauce

Brócoli VG GF

Sprouting broccoli, sesame seeds

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Churros de Naranja V

Orange & lime churros
milk chocolate & dulce de leche

Pastel Tres leches con Pistachio V

Three milk cake, pistachio praline
vanilla ice cream, caramelised
kataifi & pistachio

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MENU DE LAS ESTRELLAS

For groups of 10 guests and above

95 per person

Crocantes con Guacamole VG GF

Guacamole, corn tortillas
ají amarillo

Baos de Wagyu

Wagyu brisket, truffle emulsion
red shiso

Calamares con Ocopa GF

Baby squid, Peruvian marigold
quinoa

Tartare de Wagyu GF

Wagyu tartare, huancaína
caviar, plantain

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Tacos de Salmón

Smoked salmon
ají amarillo cheese, chives

Ceviche de Dorada Criolla GF

Sea bream, red onion
ají amarillo, white corn

Ceviche de Atún Chifa

Yellowfin tuna, soy, sesame seeds
rice crackers

Arroz Nikkei GF

Chilean sea bass, rice, lime
ají amarillo

Chuletas de Borrego GF

Lamb chops, tamarillo chutney
ají panca

Papa Seca con Trufa VG GF

Peruvian potatoes, wild mushrooms
truffle

Berenjena VG GF

Grilled aubergine, miso
crispy rice

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Tarta de Queso con Mora V GF

Baked cheesecake
buckwheat, blackberries, spices

Pastel Tres Leches con Pistachio V

Three milks cake, pistachio praline,
vanilla ice cream, caramelised kataifi
& pistachio

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