

CEVICHE Y TIRADITOS

Cured fish & Peruvian Sashimi

Mistura de Ceviches 312

Selection of Chef's favourite ceviches

◆ Lubina Clásica 74 GF

Sea bass, red onions, sweet potato, choclo

◆ Atún Chifa 76

Yellowfin tuna, sesame seeds, rice cracker, soy

Salmón Nikkei 60

Salmon, tomato, basil, white balsamic, ikura

Tomate 48 V

Smoked heirloom tomatoes, tomato sorbet parmesan crumbs, basil

◆ Pargo a la Trufa 88

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

Calamares 62 GF

Baby squid, crispy squid, black garlic rice vinegar, spicy jumbo corn

◆ Pez Limón 88

Yellowtail, green chilli, daikon

Serviola a la Trufa 88

Amberjack, dashi, truffle, shiitake
Additional Truffle Seasonal

Atún Nikkei 72 GF

Yellowfin tuna, teriyaki dressing, sriracha mayonnaise pickled cucumber

ANTICUCHOS

Marinated skewers fired on a charcoal grill

Langostinos Tigre 67 GF

Tiger prawns, ají panca, chives

◆ Pollo 57 GF

Chicken, ají amarillo, garlic

Setas 46 VG GF

Portobello mushrooms, ají panca, parsley

Res 78 GF

Beef fillet, ají panca, coriander

ENSALADAS

Salads

◆ Trio de Maíz 56 VG GF

Josper corn, crispy corn, jumbo corn, red chillies

Kale y Manchego 57 V

Kale, walnuts, goji, manchego, dried cranberry
Additional Truffle Seasonal

Picante de Pepino 49 VG GF

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

Burrata 98 V GF

Tomatoes, grapes, pickled ají limo, botija olives



SCAN ME!

APERITIVOS

Appetizers

◆ Guacamole 62

Avocado, corn tortillas, shrimp crackers

Atún Aburi Nigiri 86

Torched yellowfin tuna, wasabi, teriyaki dressing oscietra caviar

Baos con Res Wagyu 91

Wagyu beef cheek, passion fruit, pickled cucumber

Tostadas de Cangrejo 98

Norwegian king crab, celeric miso puree, mango, lemon oscietra caviar

Berenjena Asada 68 V

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

Calamares con Ocopa 64 GF

Baby squid, quinoa, Peruvian marigold

Churros de Papa Seasonal V

Crispy potato, manchego, truffle
Additional Truffle Seasonal

Tacos de Res Wagyu 78 GF

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

Tacos de Aguacate 62 V GF

Avocado, smoked yogurt, quail egg, mixed seeds

Tacos de Pollo y Papa 64 GF

Grilled chicken, bell pepper, huayro potato, botija olive

Tacos de Salmón 64 GF

Salmon, avocado, ají amarillo

Maiz Asado 64 V GF

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

Causa Caliente 52

Huayro potato, taramasalata, ají amarillo, manchego

Maki Roll de Wagyu 84 GF

Wagyu sirloin, veal bacon, enoki mushroom, mustard

Maki Roll de Langostinos Tigre 82

Tiger prawn, pumpkin, XO sauce, bonito, escabeche

Empanadas de Costillas de Res 82

Beef ribs, avocado, ají mirasol, truffle aioli

Gyoza de Wagyu 78

Wagyu beef cheek, quinoa, gherkins

PESCADOS Y MARISCOS

Fish and seafood

◆ Arroz Nikkei 232 GF

Chilean sea bass, bomba rice, lime, chilli

Cazuela de Langosta 188

Lobster, bomba rice, pea shoots

Pulpo Rostizado 178

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

Langostinos Tigre a la Brasa

Tiger prawn, yuzu kosho, chimichurri sauce
(250g) 278 | (125g) 146

Langosta al Josper 465 GF

Lobster, smoked ají panca butter

Escabeche Peruano GF

Char grilled whole sea bream in banana leaf tamarillo, ají panca, moscatel
Whole 274 | Fillet 142

Salmón a la Brasa 132

Salmon fillet, barley, seaweed, mustard

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 158 GF

Corn fed baby chicken, ají panca, coriander

Arroz con Pato 174

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

Chuletas de Borrego 228 GF

Lamb chops, fig & ají amarillo chutney

◆ Lomo de Res 248 GF

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

Costillas de Res 218 GF

Beef ribs, miso, ají limo

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

T-Bone Wagyu 888 GF

Wagyu T-Bone, grade 7, Peruvian spice rub grilled aubergine, baby corn

VEGETALES Y CEREALES

Vegetables & Cereals

Papa Seca Seasonal V GF

Peruvian dried potatoes, black truffle, mushrooms
Additional Truffle Seasonal

Quinotto de Calabaza 98 V GF

Quinoa, ricotta, ají limo, tomatoes, botija

Espárragos a la Brasa 45 V GF

Grilled asparagus, tomato dressing

◆ Patatas Bravas 48 V GF

Crispy potatoes, spicy tomato, huancaína sauce

Brócoli la Brasa 45 V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

Puré de Papa Seasonal V GF

Potato, ají amarillo, truffle
Additional Truffle Seasonal

MENÚ DE LUJO

840 per person
Minimum of two people

Edamame

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Guacamole

Avocado, corn tortillas, shrimp crackers

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche de Pargo a la Trufa

Red snapper, truffle ponzu, chives, rice cracker

Ceviche de Tomate V

Smoked heirloom tomatoes, tomato sorbet
parmesan crumbs, basil

Tostadas de Cangrejo

Norwegian king crab, celeric miso puree, mango, lemon

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Croquetas de Lubina

Yuzu kosho, aji amarillo, confit onion, spicy mayo

Tacos de Pollo y Papa GF

Grilled chicken, bell pepper, huayro potato, botija olive

Maki Roll de Wagyu GF

Wagyu sirloin, veal bacon, enoki mushroom, mustard

Burrata V GF

Tomatoes, grapes, pickled aji limo, botija olives

Anticuchos de Langostinos Tigre GF

Tiger prawns, aji panca, chives

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Langosta al Jospier

Lobster, smoked aji panca butter

Bife Ancho Wagyu GF

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

Maiz Asado V GF

Whole corn, tamarind soy butter, manchego, dried lime

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Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruits sorbet

Chicha Colada

Passion fruit, berries, orange shortbread

Churros de Naranja

Orange and lime churros, milk chocolate, dulce de leche

All prices are 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 Lubina Clásica GF

Sea bass, red onions, sweet potato, choclo

Ceviche de Calamares GF

Baby squid, crispy squid, black garlic
rice vinegar, spicy jumbo corn

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

Pez Limón

Yellowtail, green chilli, daikon

Tacos de Res Wagyu GF

Wagyu sirloin, truffle, bell pepper, aji jalapeno

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

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Atún Aburi Nigiri

Torched yellowfin tuna, wasabi, teriyaki dressing
Oscietra caviar

Berenjena Asada V

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

Picante de Pepino VG GF

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

Anticuchos de Pollo GF

Chicken, aji amarillo, garlic

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 GF

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

Brócoli la Brassa V GF

Sprouting broccoli, chilli garlic butter, sesame seeds

Perfectly paired with
2018 Syrah, Waterkloof Circumstance, Stellenbosch
South Africa (100 ml)

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Chocolate Fundido GF

Illanka chocolate fondant, coconut, passion fruit ice cream

Hoja de Maíz GF

Sweetcorn meringue, passion fruit
mango yoghurt ice cream, gold leaf

Chicha Colada

Passion fruit, berries, orange shortbread

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

All prices are Inclusive of 5% VAT.

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