

# SET LUNCH MENU

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

130 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

Smoked heirloom tomatoes, tomato sorbet  
parmesan crumbs, basil

### Tacos de Atún GF

Yellowfin tuna, pink peppercorn, ají panca  
tamarind

### Ceviche de Calamar GF

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

### Salmon Aburi

Torched salmon, wasabi, teriyaki dressing

### Tacos de Pollo y Papa GF

Grilled chicken, bell pepper, huayro potato,  
botija olive

### Anticuchos de Pollo GF

Chicken, ají amarillo, garlic

### Gyoza de Wagyu

Wagyu beef cheeks, quinoa  
gherkins

### Baos con Res Wagyu

Wagyu beef cheek, passion fruit  
pickled cucumber

### Croquetas de Lubina

Yuzu kosho, ají amarillo, confit onion, spicy mayo

## Main (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 (+AED30)

Beef ribs, miso, ají limo

### Arroz Nikkei GF (+AED30)

Chilean sea bass, bomba rice, lime, chilli

### Escabeche Peruano GF (+AED30)

Char grilled sea bream fillet in banana leaf  
tamarillo, ají panca, moscatel

### Arroz con Pato (+AED30)

Crispy duck, bomba rice, saffron, parmesan  
ají amarillo

### Langostinos Tigre a la Brasa (+AED30)

Tiger prawn, yuzu kosho, chimichurri sauce

### Bife Angosto Wagyu (150g) GF (+AED50)

Wagyu sirloin, grade 4-5, Peruvian spice rub  
chimichurri sauce

## WINE BY THE GLASS

### WHITE WINE

2020 **Rully, Domaine Mia**,  
Burgundy, France  
(100ml) **AED60 / AED450** (bottle)

2018 **Bourgogne Blanc, Domaine Vougeraie**,  
Burgundy, France  
(100ml) **AED80 / AED600** (bottle)

### RED WINE

2021 **Pinot Noir, Les Ursulines, JC Boisset**,  
Burgundy, France  
(100ml) **AED60 / AED450** (bottle)

2016 **Pessac-Léognan, L'Esprit de Chevalier by  
Domaine de Chevalier**, Bordeaux, France  
(100ml) **AED80 / AED600** (bottle)

## COCKTAIL

### Mora Tonic 40

Dry gin, fresh bergamot,  
grapefruit tonic

## MOCKTAIL

### Inca Mojito 30

Lyres white cane, homemade passion fruit  
and mint cordial, pineapple soda

## Dessert (Additional AED 30)

### Churros de Naranja

Orange and lime, milk chocolate  
and dulce de leche sauce

### Chicha Colada

Passion fruit, berries, orange shortbread

### Hoja de Maíz GF

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

All prices are Inclusive of 5% VAT.  
V: Vegetarian VG: Vegan GF: Gluten Free