



MENU EMPIRE INCA

160 per person | Reservations between 19h and 20h
(Your table will be available for a duration of 2 hours)
Includes a glass of NV Veuve Clicquot, Brut Yellow Label

APERITIVOS

Guacamole con Crocantes VG GF
Avocado, corn tortillas, chalaquita & ají amarillo

Empanada de Lubina Chilena GF
Corn empanadas, chilean seabass, garlic sauce

Anticuchos de Pollo
Corn-fed chicken thigh, ají amarillo, chives

Tostada de Atún y Caviar GF
Corn tostada, tuna tartar, truffle & orange dressing, Oscietra caviar

STARTERS

Ceviche de Bogante y Lubina al Coco GF
Lobster & seabass, coconut, ají limo, plantain chips

Tiradito de Atún con Lucuma
Yellowfin tuna, lucuma, wasabi tobiko, ají panca

Tataki de Res GF
Beef sirloin tataki, chilli salsa, grilled leeks, spicy cashewnut pure

MAIN COURSES

Arroz Caldoso de Bogavante GF
Lobster, bomba rice, bisque, avocado, crème fraîche

Bife de Ancho Wagyu GF
Chilean wagyu rib-eye steak, adobo & chimichurri

Yuca Frita GF
Fried yuca, ocopa sauce & manchego cheese

DESSERTS

Mini Bandeja de Postres
Signature selection of 3 desserts & exotic fruits

All prices listed are in Euros.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.
V: Vegetarian GF: Gluten Free VG: Vegan





MENU GOLDEN INCA

240 per person | Reservations between 21.30h and 22.30h
Includes half bottle of NV Veuve Clicquot, Brut Yellow Label

APERITIVOS

Guacamole con Atún GF

Avocado, pico de gallo, tuna tartar & crocantes

Empanada de Pato GF

Corn empanadas, duck confit, spicy guava sauce

Causa de Lubina Chilena y Caviar

Crispy potato, whipped chilean seabass, Oscietra caviar

Anticucho de Wagyu

Chilean wagyu skewer, truffle & tamarind sauce

STARTERS

Ostra a la Parrilla Asebichada

Guillaredau n.2, lime & huacatai

Tiradito de Pez Limon

Yellowtail, smoked red pepper, ginger & wasabi tobiko

Ceviche de Bogavante y Lubina al Coco GF

Lobster & seabass, coconut, ají limo, plantain chips

Tiradito de Vieiras GF

Seared scallop, sweet potato & ají amarillo, pickle onion

MAIN COURSE

Arroz de Carabineros

Carabineros hot pot, rice, bisque, avocado & yuzu aioli

Bife de Ancho Wagyu GF

Chilean wagyu rib-eye steak, adobo & chimichurri

Yuca Frita GF

Fried yuca, ocopa sauce & manchego cheese

DESSERTS

Mini Bandeja de Postres

Signature selection of 3 desserts & exotic fruits

All prices listed are in Euros.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian GF: Gluten Free VG: Vegan

