

BRUNCH MENU

AVAILABLE EVERY SATURDAY
FROM 12:30PM TO 3:30PM

NON ALCOHOLIC BEVERAGES 299

SOFT DRINKS

Pepsi, Diet Pepsi
7-UP, Diet 7-UP
Ginger Ale

WATER

Still & Sparkling

PREMIUM PACKAGE 299

SOFT DRINKS

Pepsi, Diet Pepsi
7-UP, Diet 7-UP
Ginger Ale

WATER

Still & Sparkling

BEERS

Asahi
Stella

COCKTAILS

Tommy's Margarita

Tequila, agave, fresh lime

Mandarina

Gin, mandarin, sage, soda

Southern Son

Bourbon, rooibos, blackberry, basil

Romero

Pisco, herbs cordial, rosemary, soda

Moscow Mule

Vodka, ginger base, fresh lime,
angostura, ginger ale

WINES

Sangre de Toro, Grenache
Casal Garcia, Vinho Verde
Eikendal, Rosé

ADD-ON PACKAGE 75

Sparkling Wine
Pisco Sour

*Menu subject to change on a weekly basis

APPETIZERS

Guacamole

Avocado, ají amarillo, chalaquita, lime,
corn tortillas

Salmon Tiradito

Jalapeño, avocado tiger, chalaquita

Yellowfin Tuna Ceviche

Cured yellowfin tuna, ponzu, chilli garlic,
rice & nori cracker

California Maki Roll

Alaskan king crab, cucumber, avocado, tobiko,
spicy mayo

Vegetarian Maki Roll

Mixed vegetables, mushroom, cucumber,
achevichado

Sea Bass Croquettes

Mashed potato, bechamel, spicy mayo, chives

Corn Empanadas

Josper corn, bechamel, rocoto mayo, togarashi

Mushroom Flat Bread

Coca bread, truffle mayo, rocket leaf,
sauteed mushroom

Vermicelli Spring Roll

Carrot, potato, spring onion, peanut sauce

Chicken Anticuchos

Ají mirasol, mirin glazes, chives

Pulled Beef Taco

Ají panca, guasacaca, blackbean purée,
pickled red onion

MAINS

Choice of one

Sea Food Rice Hot Pot

Alaskan king crab, marisco purée,
josper red onion, chives, lime butter

Grilled Baby Chicken

Ají panca, josper vegetables, coriander aioli,
corn ravioli

Quinoa Sofrita

Josper corn, Peruvian creamy sauce,
tomato cherry

DESSERTS

Dessert Platter

Selection of desserts, seasonal fruits,
ice creams & sorbets

If you have allergies or dietary enquiries, please
speak to our staff prior to ordering.

(V) Vegetarian (VG) Vegan (GF) Gluten Free