

# SUMMER DINNER MENU

Available everyday

250 per person

## PARA EMPEZAR

**Soup of the day/ Focaccia/ Hummus**

## APERITIVOS

All selection included

### **Truffle Snapper Ceviche** ◆

Truffle ponzu, rice cracker, shiitake

### **Avocado Burrata Tacos** V, GF

Cherry tomato, balsamic vinegar, basil

### **Grilled Chicken Baos**

Bell peppers, huayro potato, botija olives

### **Cauliflower Tempura** V

Chipotle mayo, sesame, nori

### **Beef Skewers** GF

Ají panca, coriander, chives

### **Chilean Sea Bass Croquettes**

Bechamel, potato, chilli mayo

## PLATO FUERTE

Choice of one

### **Wagyu Beef Orzotto**

Sirloin Grade 4-5, thyme, smoked butter, sundried tomatoes

### **Baby Chicken a la Brasa** GF

Smoked ají panca, oregano, charred seasonal vegetables

### **Spicy Beef Flank**

Chinese chilli & garlic, crispy shallots, pickled chilli

### **Mushroom Cazuela** GF

Bomba rice, oyster mushroom, shimeji mushroom, parmesan

### **Salmon Fillet**

Sweet potato purée, compressed cucumber & kombu oil

### **Tiger Prawn Linguine**

Datterini tomatoes, mascarpone cheese, chilli garlic, basil

## POSTRES

Choice of one

### **Churros**

Milk chocolate & dulce de leche sauce, orange zest

### **Peruvian Purple Corn Colada** V

Purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

### **Lime Cheesecake**

Peach, mango, exotic fruits sorbet

All prices are listed in AED.  
All prices are inclusive of 10% service charge, 5% VAT  
and subject to 7% municipality fee.

(V) Vegetarian (VG) Vegan (GF) Gluten Free  
If you have allergies or dietary enquiries,  
please speak to our staff prior to ordering.