

SUMMER LUNCH MENU

Monday to Friday from 12:30pm to 4:00pm

130 per person

PARA EMPEZAR

Seasonal Soup with Peruvian Flavours

APERITIVOS

Choice of one

Wagyu Beef Tartare with Truffle

Roasted pepper, cured egg yolk, ají amarillo

Charred Corn & Avocado Salad

Heirloom tomatoes, feta, Botija olives

Sea Bream Ceviche with Yuzu GF

“Leche de tigre“, chilli, coriander

Chargrilled Romano Peppers with Manchego

Mild ají amarillo, sun-dried tomatoes

Grilled Aubergine with Ají Limo V

Tomato, fresh herbs, parmesan

PLATO FUERTE

Choice of one

Chicken with Peruvian Spices GF

Smoked ají panca, oregano,
charred seasonal vegetables

Robata Grilled Sea Bream GF

Banana leaf, escabeche, herb oil

Wild Mushroom Rice V, GF

Bomba rice, ají amarillo, parmesan

Grilled Australian Angus Sirloin GF

Chimichurri, crispy crushed potatoes

Tiger Prawn Linguine

Datterini tomatoes, mascarpone cheese,
chilli garlic, basil

POSTRES

Choice of one

Chocolate Trifle

Chocolate mousse, praline, coffee ice cream

Millefeuille

Hazelnut brittle, berry sorbet

Summer Berry Pavlova GF

Lime curd, red fruit 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.