



PAQUETE DE NAVIDAD ANDINO

60 per person

Includes one glass of Raventos, Blancs de Blanc, 2022

65 per person

Includes two glasses of Xarel-lo or Sumoll Garnacha, Can Sumoi, 2022

◆ **Guacamole con Crocantes** VG GF

Avocado, corn tortillas, chalaquita, ají amarillo

Coliflor en Tempura V GF

Coliflower & brussels sprouts, salsa acebichada

◆ **Anticucho de Pollo** GF

Corn-fed chicken thigh, ají amarillo, chives

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◆ **Ceviche de Lubina Clásico** GF

Sea bass, white corn, sweet potatoes, red onion

Soltero de Lentejas VG GF

Lentils, tomatoes, red onion, feta cheese
botija olives & fresh herbs

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◆ **Pollo a la Parrilla** GF

Corn-fed baby chicken, ají panca
soy, coriander aïoli

Filete de Dorada GF

Seabream fillet, marinated peppers
fennel salad & fresh herbs

◆ **Papitas con Ajo** V GF

Crispy baby potatoes, coriander aïoli, garlic chips

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Pastel de Chocolate con Cerezas V

Spiced chocolate cake, speculos crunch, marinated cherries

All prices are listed in Euros.

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

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish





MENÚ DE NAVIDAD NOBLE

95 per person

To be enjoyed by the whole table

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

◆ **Empanada de Res**
Corn empanada
smoked beef brisket, garlic sauce

Causa Caliente de Atún
Crispy potato, tuna tartar
ají amarillo & basil pickles

Coliflor en Tempura
Coliflower & brussels sprouts
salsa acebichada

◆ **Ceviche de Corvina a la Trufa**
Stone bass, truffle ponzu
dry ceps, chives

◆ **Ceviche de Atún Chifa**
Spicy big eye tuna
sesame, soy, rice crackers

Ceviche de Betabel VG GF
Ruby beetroots, pickled shallots
orange & carrots tiger milk

Tataki de Res GF
Beef sirloin tataki, chilli salsa
grilled leeks, spicy cashew nuts purée

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

Lomo Alto con Hueso GF
Striploin on the bone
adobo, tamarind & truffle jus

Brócoli Bimi VG GF
Tenderstem broccoli, sesame seeds
ají rocoto & soy dressing

Col Rizada con Queso Manchego V
Curly kale, goji berries, cranberries
manchego cheese

Pastel de Chocolate con Cerezas V
Spiced chocolate cake
speculos crunch
marinated cherries

◆ **Suspiro de Coco** V GF
Coconut merengue, coconut cream
mango & passion fruit sauce

Tarta de Pecanas V
Pecan nuts tart, salted caramel
lucuma ice cream

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MENÚ DE NAVIDAD CUSCO

80 per person

To be enjoyed by the whole table

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

Chicharrones de Pollo
Crispy chicken, chipotle, spicy guava sauce

◆ **Taco de Shiitake con Chalaquita** V
Grilled shiitake, feta cheese, avocado & coriander

Soltero de Lentejas VG GF
Lentils, tomatoes, red onion, feta cheese, botija olives & fresh herbs

◆ **Ceviche de Lubina Clásico** GF
Sea bass, white corn, sweet potatoes, red onion

◆ **Ceviche de Atún Chifa**
Spicy big eye tuna, sesame, soy, rice crackers

◆ **Tiradito de Pez Limón**
Yellowtail, green chilli, daikon, orange tobiko

◆ **Arroz Nikkei** GF
Chilean sea bass, bomba rice, lime, miso & ají amarillo

◆ **Lomo de Res** GF
Spicy beef fillet, crispy shallots, ají limo

Papitas con Ajo V GF
Crispy baby potatoes, coriander aïoli, garlic chips

◆ **Pastel Tres Leches** V
Three milks cake, vanilla ice cream, caramelised kadaifi, pistaccio

◆ **Churros de Naranja** V
Orange & lime churros, milk chocolate & dulce de leche

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