

MENÚ CLÁSICO

65 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

◆ **Anticucho de Pollo** GF
Corn-fed chicken thigh, ají amarillo, chives

Tostada de Pez Limón GF
Yellowtail tartare, yuzu mayo
feta cheese & corn cream

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Ceviche de Espárragos VG GF
Green asparagus ceviche, wild mushrooms
oat & ají rocoto tiger milk

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

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

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Filete de Dorada GF
Seabream fillet, marinated peppers
fennel salad & fresh herbs

◆ **Pollo a la Parrilla** GF
Corn-fed baby chicken, ají panca, soy
coriander aioli

◆ **Papitas con Ajo** V GF
Crispy baby potatoes, coriander aioli
garlic chips

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Pastel Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

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

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

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

MENÚ DEGUSTACIÓN

80 per person

To be enjoyed by the whole table

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

Tostada de Pez Limón GF
Yellowtail tartare, yuzu mayo
feta cheese & corn cream

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

◆ **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

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

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

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

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

Berenjenas Fritas VG
Fried aubergine, pickled cucumber
miso & ají amarillo glaze

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Pastel Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

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

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MENÚ DE LUJO

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

◆ **Anticucho de Pollo** GF
Corn-fed chicken thigh, ají amarillo, chives

Tostada de Pez Limón GF
Yellowtail tartare, yuzu mayo
feta cheese & corn cream

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◆ **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

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

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

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Arroz con Bogavante GF
Lobster tail, bomba rice, bisque, avocado
crème fraîche

Bife de Ancho GF
Rib-eye steak, adobo, chimichurri

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

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Pastel Tres Leches V
Three milks cake, vanilla ice cream
& salted dulce de leche

Suspiro de Coco V GF
Coconut meringue, coconut cream
mango & passion fruit sauce

Paleta Helada V GF
COYA ice cream popsicle

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