

SIGNATURE MENU

65 per guest

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Chicharrones de Calamares GF

Baby squid, jalapeño, toasted quinoa, salsa verde, lime

Empanadas de Res

Smoked wagyu brisket, salsa de ajo



Ceviche de Coco GF

Sea bass, coconut, ginger, plantain, lime

Langostinos Argentinos GF

Tomato, ginger, red onion, ponzu, red chilli,
peashoots, rice cracker, lime



Pollo a la Brasa GF

Chicken thighs, ají panca, coriander, lemon

OR

Filete de Salmon Rosado

Salmon fillete, ají panca, tomato emulsion, chick peas



Arroz Chaufa GF

Seasonal vegetable stir fried rice, eggs, soy



Churros V

Chocolate, dulce de leche

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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

INDULGENCE MENU

80 per guest

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Chicharrones de Calamares GF

Baby squid, jalapeño, toasted quinoa, salsa verde, lime

Empanadas de Res

Smoked wagyu brisket, salsa de ajo

Tacos de Shiitake V, GF

Avocado, chalaquita, feta crumble



Ceviche de Dorada GF

Sea bream, aji rocoto leche de tigre, sweet potato, choclo

Ceviche Picante de Atún

Yellowfin tuna, chilli, ponzu, sesame, crispy rice

Tiradito de Hamachi

Yellowtail, green chilli, daikon, tobiko



Arroz Nikkei GF

Chilean sea bass, miso, bomba rice,
chilli-lime butter, sweetcorn

Solomillo de Res Picante GF

Spicy beef fillet, crispy shallot, pickled chilli

Papas Fritas GF

Smoked tomato, huancaína



Crème Brûlée VG, GF

Vainilla, orange, raspberry sorbet

Churros V

Chocolate, dulce de leche

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INCA MENU

95 per guest

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF

Crushed avocado, charred tomato, red onion, lime, corn tortillas

Tostada con Tartare de Res (2pcs)

Hand cut beef fillet, ají rocoto dressing,
egg yolk, grilled brioche

Bocado de Bogavante (1pc)

Poached lobster, ají amarillo butter, coleslaw

Tacos de Shiitake V, GF

Avocado, chalaquita, feta crumble



Ceviche Picante de Atún

Yellowfin tuna, chilli, ponzu, sesame, crispy rice

Ceviche de Coco GF

Sea bass, coconut, ginger, plantain, lime

Langostinos Argentinos GF

Tomato, ginger, red onion, ponzu, red chilli,
peashoots, rice cracker, lime



Langostinos Tigres GF

Tiger prawns, chilli salsa, soy, lemon

Rib Eye (300g) GF

Gallician beef, chimichurri

Maíz a la Parrilla V, GF

Corn, Peruvian chilli butter, lime



Crème Brûlée V, GF

Vainilla, orange, raspberry sorbet

Churros V

Chocolate, dulce de leche

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