

LUNCHEON MENU



Martín Chambi Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

DIVE INTO OUR LUNCHEON MENU

38 per person | 1 Appetizer & 1 Main 45 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Heritage Tomato VG GF

Charred Baby gem, heritage tomatoes pickle red onion, amarillo chilli dressing

Classic Sea Bass Ceviche GF

King bream, sweet potatoes limo chilli, pico de gallo, white corn

Gazpacho V GF

Heritage Plum tomatoes on Vine, peppers rocoto chilli, crème fraîche, chalaquita

Sweet Potato Gyoza GF

Edammame, panca chilli szechuan paprika, peashoots

Pulled Pork Taco (2 pcs) GF

Corn tortilla, chalaquita pickled ginger, yuzu kosho

Crispy Chicken Bao

Baby gem, pickled cucumber & ginger fermented chilli mayo

MAINS

Udon

Stir-fry thick noodles, XO smoked shiitaki, bok choi

Sea Bream Fillet GF

Sweet & sour peppers, fennel salad amarillo chilli emulsion

Grilled Baby Chicken GF

Panca chilli, coriander aioli grilled vegetables

'Lomo Saltado'

Stir-fry beef, crispy baby potatoes sweetcorn rice

Chilean Sea Bass Rice (+8) GF

Miso char grilled Chilean sea bass bomba rice, chilli & lime butter

Sirloin (+10) GF

Sirloin steak, yuca chips chimichurri

SIDE DISHES

Crispy Yuca (+9) GF Casava, rocoto chilli huancaina sauce **Aubergine** (+9) VG GF Miso, buckwheat limejuice **Broccoli** (+9) VG GF Chilli garlic toasted sesame seeds

DESSERTS



Orange & Lime Churros V Milk chocolate & dulce de leche

Pecan Pie Espuma GF

Créme fresh foam, chancaca & lucuma ice cream

Summer Berries Suspiro GF

Summer berries, soft meringue, raspberry & sherry vinegar

BEVERAGES

Palomita

Lyre's Dry, grapefruit, chicha morada chili, Franklin & Sons grapefruit soda

Paloma

Volcan Blanco tequila, lime Franklin & Sons grapefruit soda