



SUNDAY LUNCH MENU

APERITIVOS

Appetizers

- ◆ **Crocantes con Guacamole 16** GF
Guacamole, corn tortillas

Baos con Wagyu 24
Pulled wagyu, truffle emulsion, rocket cress

Tostadas de Atún 17
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo

Croquetas de Lubina 17
Chilean sea bass croquettes, spicy mayo

Tacos de Shiitake con Chalaquita 17 V
Grilled shiitake, red onion & tomato salsa, feta, chipotle

◆ **Anticuchos de Res 19** GF
Beef fillet, ají panca, coriander

◆ **Anticuchos de Pollo 17** GF
Chicken, ají amarillo, garlic

Anticuchos de Seta 13 VG GF
Grilled mushrooms, ají panca, parsley

ENSALADAS

Salads

◆ **Trio de Maíz 16** VG GF
Josper corn, crispy corn, white corn, sweet onions

Col Rizada y Manchego 18 V
Kale, candied walnut, goji
cranberry, manchego

CRUDOS

Citrus Cured Fish & Peruvian Style Sashimi

◆ **Ceviche Clásico de Lubina 16** GF
Sea bass, red onion, sweet potato, white corn

Ceviche de Corvina a la Trufa 21
Stone bass, truffle, ponzu, chives

Ceviche de espárragos 18 VG GF
Asparagus, wild mushrooms, roccoto orange
ginger, cumin

◆ **Ceviche de Atún Chifa 18**
Yellowfin tuna, sesame seeds, rice crackers, soy

◆ **Tiradito de Pez Limón 19** GF
Yellowtail, green chilli, radish, orange tobiko

Tataki de Res 21 GF
Wagyu beef tataki, grilled leeks, cashew nuts

ASADOS A COMPARTIR

Roast to Share (2 to 3 Guests)
Served with roast potatoes, grilled seasonal
vegetables, gravy & corn bread

Pierna de Cordero (900g) 95 GF
Roast leg of lamb

Chuletón de Res (1kg) 115 GF
Roast rib of beef

Medio Pollo Asado 75 GF
Half grilled chicken

PLATOS FUERTES

Main Dishes

◆ **Arroz Nikkei 46** GF
Chilean sea bass, rice, lime, ají amarillo

Salmón a la Brasa 32 GF
Salmon fillet, stir-fried quinoa, soy, green vegetables

Dorada a la Brasa 35 GF
Chargrilled seabream, ají amarillo, runner beans
dashi emulsion

Pollo a la Parrilla 29 GF
Corn-fed baby chicken, ají panca, coriander

◆ **Lomo de Res 46** GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Borrego 38 GF
Lamb chops, aubergine, yogurt, crispy garlic

Bife de Ancho 45 GF
Rib eye, adobo, chimichurri sauce

VEGETALES Y CEREALES

Vegetables & Cereals

**Cazuela de espárragos
y ajetes silvestres 30** VG GF
Purple sprouting broccoli, wild garlic, asparagus, basil

◆ **Patatas Bravas 13** V GF
New potatoes, spicy tomato, huancaína sauce

Berenjena 12 VG GF
Aubergine, miso, sesame seeds

Brócoli 12 VG GF
Sprouting broccoli, sesame seeds

DESSERT

Apple crumble 17 V GF
Caramelized apples, quinoa oat crust
toasted almonds, crème fraiche ice cream
and guanabana