

SET LUNCH MENU

130 per person

Available Sunday to Thursday from 12pm to 3:30pm

Mini Ceviche Platter (+130)

Selection of three signature ceviches:

Classic, Salmon, Yellowfin tuna, Mushroom, Truffle

APPETIZER

Choice of two

Salmon Ceviche GF

Cured Salmon, rocoto chilli, fennel, peach

Chilean Seabass 'Croquetas'

Red chilli aioli, coriander

Avocado Maki Roll V

Shiitake, limo chilli, avocado, quinoa, black sesame

Prawn Tempura Maki Roll

Chipotle mayo, teriyaki sauce, daikon cress, furikake

Grilled Chicken Taco

Sweet pepper sauce, manchego cheese, botija olives

Stir Fried Wagyu Taco GF

Panca chilli, tamarind, avocado & tomatillo sauce, pickled red onion

Scorched Padron Peppers V GF

Crispy corn, cured egg yolk, botija olive

Beef Cheek 'Empanadas'

Tamarind aioli, limo chilli

Portobello Mushroom Skewers VG GF

Panca chilli, parsley

MAIN

Choice of one

Grilled Baby Chicken

Panca chilli, coriander aioli, jospoer grilled vegetables

Sweetcorn Ravioli V

Chargrilled corn, ocapa sauce, jumbo corn

Grilled Beef Fillet

Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Salmon Fillet

Stir-fry quinoa, soy, green vegetables

Crispy Chicken Sando

Quinoa coated chicken breast, escabeche onion, rocotto chilli

Chilean Sea Bass Rice GF (+40)

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

Grilled Sea Bream Fillet GF (+40)

Tamarind, amarillo chilli, tomato & red onion escabeche

Grilled Wagyu Sirloin GF (+60)

Grade 5, Peruvian spice rub, chimichurri

SIDES

Choice of one

Green salad VG GF

Iceberg lettuce, avocado tomato, radish

Peruvian Rice

White rice, sweet corn garlic

DESSERTS

Choice of one

Orange & Lime Churros

Milk chocolate & dulce de leche sauce, lime zest

Custard Apple Popsicle

Puffed quinoa mandarin sorbet, Crispy quinoa, COYA tuille