

APERITIVOS

Appetizers

◆ **Guacamole 15** VG GF
Avocado, ají amarillo, corn tortillas

Croquettes 15
Chilean sea bass, miso, spicy aioli

Fried Baby Squid & Ocopa 16
Peruvian mint, green chilli, quinoa

Chicken Empanadas 14 GF
Corn empanadas, garlic sauce

Wagyu Empanadas 28 GF
Purple corn empanadas, spicy garlic sauce

Wagyu Beef Tartare 39 (90g) 78 (180g)
Marinated egg with soy, botija olives, ají amarillo mustard seeds, compressed cucumber with ponzu

Tuna Albacore Tostadas 17
Coleslaw, chipotle mayo, spring onion, nori

Aubergine Tacos 12 V
Fresh yogurt, mint

Smoked Salmon Tacos 15
Avocado, ají amarillo cream

ANTICUCHOS

Marinated chargrilled skewers
(2 Pieces)

Beef Fillet 18 GF
Ají panca, coriander

Chicken 15 GF
Ají amarillo, garlic

Portobello Mushrooms 11 VG GF
Ají panca, parsley

ENSALADAS

Salads

◆ **Trio de Maíz 13** VG GF
Josper corn, crispy corn, white corn, sweet onions

Kale & Manchego 14 V
Candied walnut, goji, cranberries, manchego

Lobster Salad 52 GF
Mizuna salad, avocado, achiote, lobster sauce

Origin of our produce
Fish : Zone FAO 87/27/57/41/37 | Meat : France, UK, Spain, Chile.

Prices in euro, tax & service included.



CEVICHEs

Citrus cured fish

Mistura de Ceviches 80
Selection of 5 ceviches

◆ **Seabass "Clásico" 18** GF
Red onions, sweet potato, white corn

Stone Bass & Truffle 20
Ponzu, chives

Wild Mushrooms 15 VG GF
Oyster mushrooms, shiitake, portobello
ají panca, mustard

◆ **Tuna Albacore "Chifa" 21**
Spicy sauce, sesame seeds, soy, rice cracker

Salmon Label Rouge 20 GF
Coconut, ají limo, combawa

TIRADITOS

Peruvian Sashimi

Tuna Albacore 19 GF
Ají amarillo, scallion, black sesame

◆ **Yellowtail 21**
Green chilli, radish, orange tobiko

Beef Sirloin 18 GF
Grilled leeks, cashew nuts, chilli salsa

ESPECIALES DEL MERCADO

Our selection of fish and meat from the market

EXTRAS

Supplements

Caviar Oscietra 25 (5g)

Winter Truffle Market price

CAZUELA

Iron pot

◆ **Chilean Seabass 45** GF
Bomba rice, lime, corn purée, ají amarillo

Lobster 70 GF
Bomba rice, smoked tomato sauce, lobster butter

Wheat "Chaufa" 28 V
Seasonal vegetables, fried tofu, soy

PESCADOS Y MARISCOS

Fish and seafood

Octopus 45
Sweet potatoes, black olives, chorizo, smoked paprika

Grilled Tiger Prawn 38 (180g) 76 (360g) GF
Chilli salsa, grilled lemon, mustard

Salmon Label Rouge 33 GF
Stir-fry quinoa, soy, green vegetables

Blue Lobster Market price
Smoked bisque butter, spicy aioli

AVES Y CARNES

Poultry and meat

Baby Chicken 30 GF
Ají panca, coriander aioli

◆ **Spicy Beef Fillet 45** GF
Crispy shallots, ají limo, szechuan pepper, star anise

"Challans" Duck Breast 37
Sweet & sour tamarillo, mole sauce, coriander

Chilean Wagyu Rib Eye 130 (330g) 260 (660g) GF
"Adobo" salt, chimichurri sauce

Spanish "Duroc" Pork Ribs 39 GF
Smoked tamarind, miso, ají limo

ACOMPAÑANTES

Side dishes

Patatas with Truffle 19 V GF
Huancaína sauce, manchego, winter truffle

Pak Choi 12 VG GF
Ají panca, miso, fried quinoa

Broccoli 13 VG GF
Chilli & garlic sauce, sesame seeds

If you have food allergies or dietary requirements,
please inform your waiter prior to placing your order.

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

MENÚ DEGUSTACIÓN

Tasting Menu
(served for the entire table)

90

Guacamole VG GF
Avocado, ají amarillo, corn tortillas

Croquettes
Chilean sea bass, miso, spicy aioli

Chicken Anticucho GF
Ají amarillo, garlic

Tuna Albacore Tostada
Coleslaw, chipotle mayo
spring onion, nori

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Seabass "Clásico" Ceviche GF
Red onion, sweet potato, white corn

Tuna Albacore "Chifa" Ceviche
Sesame seeds, soy, rice crackers

Yellowtail Tiradito
Green chilli, radish, orange tobiko

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

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Chilean Seabass Cazuela GF
Bomba rice, lime, corn purée, ají amarillo
or

Lobster Cazuela GF
Bomba rice, smoked tomato sauce, lobster butter (+€25)

Baby Chicken GF
Ají panca, coriander aioli
or

Spicy Beef Fillet GF
Crispy shallots, ají limo, szechuan pepper, star anise (+€15)

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

Coconut Flan
Creamy coconut flan, caramel, vanilla

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