APPETIZERS

- Guacamole 57
  Avocado, corn tortillas, shrimp crackers
- Crispy Calamari 58 GF
  Quinoa, black mint dressing
- Padron Pepper 48 V
  Soy butter, cured egg yolk, Botija olive, white balsamic
- Potato Croquettes 48
  Huayro potato, taramasalata, amarillo chili, manchego
- Tuna Aburi Nigiri 86
  Flame seared yellowfin tuna, wasabi mayonnaise, teriyaki dressing, Oiscietra caviar
- Potato Churros Seasonal V
  Manchego, truffle, huancaina sauce
- Wagyu Beef Tartare 68
  Crispy huayro potato, pickled radish, panca chili
- Tiger Prawn Maki Roll 76
  Avocado, escafeche, siracha mayonnaise
- Wagyu Beef Maki Roll 82 GF
  Veal bacon, enoki mushroom, mustard
- Torched Sea Bream Maki Roll 74
  Sweet potato, tiger milk, conrander
- Wagyu Beef Pastry with Truffle 82
  Beef ribs, avocado, mirasol chili
- Grilled Baby Corn 44 V
  Soy butter, black mint dressing, manchego, dried lime
- Wagyu Beef Baos 78
  Beef cheek, passion fruit, pickled cucumber
- King Crab Toasts 98
  Norwegian king crab, mango, celeriac, miso puree, lemon
- Seared Wagyu Beef 98 GF
  Beef tataki, cashew nut puree, jasper leeks
- Grilled Lamb Chops 228 GF
  Fig and amarillo chili, chutney, chives
- Slow Cooked Beef Ribs 218
  Miso, limo chili, soy glaze
- Spicy Beef Filet 248
  Crispy shallots, chili, garlic
- Grilled Wagyu Sirloin (300g) grade 9 490 GF
  Peruvian spice rub, chimichurri sauce
- Grilled Wagyu Rib-Eye (200g) grade 9 490 GF
  Peruvian spice rub, chimichurri sauce
- Grilled T-Bone Steak (700g)
  Peruvian spice rub, charcoal baked sweet potato
- Slow Cooked Pork Belly 219
  Miso, lime chili, sweetcorn puree
- Quinoa and Pumpkin 98 V GF
  Ricotta, limo chili, tomatoes
- Peruvian Potato and Mushroom Seasonal V GF
  Crispy enoki mushrooms, truffle
- Duck Rice 168
  Roasted duck breast, dried tomatoes, pickled bell peppers, mirasol chili

FISH & SEAFOOD

- Grilled Sea Bream wrapped in Banana Leaf GF
  Escabeche, tamarillo, panca chili, moscatel vinegar
- Grilled Tiger Prawns
  Yuzu kusho, chimichurri sauce
  Whole 274 | Fillet 142
- Grilled Octopus with Potato Purée 178
  Bottarga, Botija olive, amarillo chili, smoked paprika
  Additional Truffle Seasonal
- Grilled Lobster 590
  Bombe rice, amarillo chili, saffron aioli, Oiscietra caviar
- Grilled Salmon with Miso 128
  Barley, seaweed, mustard

POULTRY & MEAT

- Grilled Corn Fed Baby Chicken 148
  Panca chili, grilled vegetables, conrander aioli
- Grilled Lamb Chops 228 GF
  Fig and amarillo chili, chutney, chives
- Slow Cooked Beef Ribs 218
  Miso, limo chili, soy glaze
- Spicy Beef Filet 248
  Crispy shallots, chili, garlic
- Grilled Wagyu Sirloin (300g) grade 9 490 GF
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  Miso, lime chili, sweetcorn puree
- Quinoa and Pumpkin 98 V GF
  Ricotta, limo chili, tomatoes
- Peruvian Potato and Mushroom Seasonal V GF
  Crispy enoki mushrooms, truffle
- Duck Rice 168
  Roasted duck breast, dried tomatoes, pickled bell peppers, mirasol chili

IRON POTS

- Chilean Sea Bass Rice 219
  Bombe rice, lime, chili, sweetcorn puree
- Quinoa and Pumpkin 98 V GF
  Ricotta, limo chili, tomatoes
- Peruvian Potato and Mushroom Seasonal V GF
  Crispy enoki mushroom, truffle
- Duck Rice 168
  Roasted duck breast, dried tomatoes, pickled bell peppers, mirasol chili

SIDE DISHES

- Grilled Asparagus 44 V
  Spicy tomato dressing
- Spicy Potatoes 46 V GF
  Spicy tomato dressing, huancaina sauce
- Grilled Broccoli 44 V GF
  Chilli garlic butter, sesame seeds
- Potato Purée with Truffle Seasonal V GF
  Smoked butter, amarillo chili
- Coal Baked Sweet Potato 46 V
  Lime, manchego, crispy corn, huancaina sauce
SET LUNCH MENU
Monday to Thursday from 12:30pm to 4:00pm
Friday from 12:30pm to 2:30pm

130 per person
Soup and Side dish included

APPETIZERS
Choice of two

Potato Croquettes
Huayro potato, taramasalata, amarillo chilli, manchego

Wagyu Beef Bao
Beef cheek, passion fruit, pickled cucumber

Salmon Ceviche
Ponzu, celery juice, ginger, daikon, wasabi tobiko

Salmon Tacos GF
Salmon, avocado, aji amarillo

Cucumber and Apple Salad VG GF
Miso, pickled jalapeño chilli, coriander sesame oil, almonds

Veal Bacon Maki Roll
Avocado, forest mushroom, smoked paprika mayonnaise, crispy quinoa

Spicy Beef Fillet
Crispy shallots, chilli, garlic (+ AED20)

Grilled Tiger Prawns
Yuzu kusho, chimichurri sauce (+ AED60)

Grilled Wagyu Sirloin (100g) grade S GF
Peruvian spice rub, chimichurri sauce (+ AED60)

DESSERTS (Additional AED30)

Churros
Orange and lime, milk chocolate and dulce de leche sauce

Popsicle GF
Pina colada popsicle, mango, coconut ice cream

COCKTAILS

COYA Paloma 40
Reposado Tequila, fresh grapefruit Agave nectar, black salt

Mora Tonic 40
Oxley Gin, blood orange fresh bergamot, Mediterranean Tonic

MOCKTAILS

Inca Mojito 30
Homemade passionfruit and mint cordial, pineapple puree, soda water

Que Pina 30
Homemade lemon cordial, sage pineapple, fresh basil, soda water

WINE BY THE GLASS

| NV Atto Primo Brut | 50 |
| NV Pinot Grigio, Ancora | 45 |
| NV Planeta, Il Rosso, La Segreta | 50 |

WINE BY THE BOTTLE

| NV Atto Primo Brut | 280 |
| NV Pinot Grigio, Ancora | 230 |
| NV Planeta, Il Rosso, La Segreta | 240 |

All Prices are Inclusive of 5% VAT

V: Vegetarian VG: Vegan GF: Gluten Free