

Fin de Semana

Available from 12:30PM to 3:30PM
On Saturdays and Sundays



MENU

199 per person

Choice of one

Corn Soup

Sweet corn, purple corn, amarillo, basil

Tomato and Rocoto Chilli Soup V GF

Vine tomatoes, goats cheese, herb oil

Choice of two

Chicken Skewers GF

Amarillo chilli glaze, garlic, chives

Wild Mushroom Ceviche VG GF

Jumbo corn, shallots, crispy enoki mushrooms

Classic Sea Bass Ceviche GF

Sweet potato, red onion, jumbo corn, crispy corn

Salmon Tacos GF

Salmon, avocado, amarillo chilli

Tuna Maki Roll GF

Tuna, smoked panca

Cucumber and Apple Salad VG GF

Miso, pickled jalapeño chilli, coriander, sesame oil, almonds

Corn Salad VG GF

Grilled corn, crispy corn, jumbo corn, chilli dressing

Sea Bass Croquettes

Yuzu Koshu, amarillo, confit onion, spicy mayo

Wagyu Beef Baos

Beef cheek, passion fruit, pickled cucumber

Burrata V GF

Pomegranate, pickled limo chilli, botija olives
tomatoes, grapes

Choice of one

Grilled Corn Fed Baby Chicken GF

Panca chilli, grilled vegetables, coriander aioli

Grilled Salmon with Miso

Barley, seaweed, mustard

Slow Cooked Beef Ribs GF

Miso, limo chilli, soy glaze (+ AED30)

Peruvian Potato and Mushroom V GF

Crispy enoki mushroom, truffle (+ AED30)

Chilean Sea Bass Rice GF

Bomba rice, lime, chilli, sweetcorn purée (+ AED30)

Spicy Beef Fillet GF

Crispy shallots, chilli, garlic (+ AED30)

Grilled Tiger Prawns

Yuzu Koshu, chimichurri sauce (+ AED50)

Grilled Wagyu Sirloin GF

Peruvian spice rub, chimichurri sauce (+ AED50)

Crispy Potatoes V GF

Spicy tomato dressing, huancaína sauce

Choice of one

Chocolate Fondant GF

Coconut, passion fruit ice cream

Purple Corn Colada

Passion fruit, berries, orange shortbread

Churros

Orange and lime, milk chocolate
and dulce de leche sauce

All prices are Inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free