

MENÚ DEGUSTACIÓN

540 per person

Guacamole

Avocado, corn tortillas, shrimp crackers

Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Alcachofas VG GF

Baby artichoke, apple, miso, shiso, pumpkin seeds

Additional Truffle **Seasonal**

Vieiras

Hokkaido scallops, kizami wasabi, yuzu, tobiko

Atún Nikkei GF

Yellowfin tuna, aji panca, wasabi, quinoa furikake

Baos con Res Wagyu

Wagyu short rib, mantou baos, aji amarillo

Anticucho de Calamares GF

Tomatillo jalapeño salsa, soy kombu crumbs, tomato

Kale y Manchego V GF

Kale, walnuts, goji, manchego, dried cranberry

Additional Truffle **Seasonal**

Croquetas de Lubina

Chilean sea bass, croquettes, red chilli

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Lomo de Res GF

Spicy beef fillet, crispy shallots, aji limo, star anise

Puré de Papa V GF

Potato, aji amarillo, truffle

Chicha Morada

Peruvian purple corn colada, passion fruit and strawberry, orange shortbread

Hoja de Maíz GF

Sweetcorn meringue, passion fruit, mango yoghurt ice cream, gold leaf

Cheesecake de Lima

Lime cheesecake, peach, mango, exotic fruits sorbet

All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee

V: Vegetarian VG: Vegen GF: Gluten Free