

MENÚ DEGUSTACIÓN

540 per person

Guacamole

Avocado, corn tortillas, shrimp crackers

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Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Espárragos Blancos VG GF

White asparagus, yuzu, plantain
walnut, aji amarillo

Vieiras GF

Hokkaido scallops, kizami wasabi, yuzu, tobiko

Serviola a la Trufa

Amberjack, dashi, truffle, shiitake

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Baos con Res Wagyu

Wagyu short rib, mantou baos, aji amarillo

Anticucho de Calamares GF

Squid, aji limo, chives, quinoa

Berenjenas Frita V

Aubergine tempura, basil miso, ginger garlic soy

Croquetas de Lubina

Chilean sea bass, croquettes, red chilli

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Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Costillas de Res

Beef ribs, miso, aji limo

Puré de Papa V GF

Potato, aji amarillo, truffle

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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 and subject to 5% VAT and 7% municipality fee

V: Vegetarian VG: Vegan GF: Gluten Free