

Raw bar & Ceviceria

Small dishes from the raw bar, served in starter sizes or snack bites, can be shared or enjoyed alone.

Ostras

Frozen Pomelo 'Margarita', coconut & pomegranate, spicy salt. 4.5 per piece

Pan de Yuca and Cheese

3

Aguate Grillado con Caviar

Roasted avocado with trout eggs, tomatillo salsa, totopos, and fresh herbs. 11

Fresh Red Tuna Bite

Patacon, avocado, yuzu, Caribbean spices, and miso mayo. 17.5

Aged 'Simmenthaler' Tartare

Spiced herb aguachile, coffee emulsion, a Peruvian potato. 15

Ceviche Aji Amarillo

Sea bass with leche de tigre, habanero, crunchy corn, and coriander. 15

Carabinero Crudo premium

Watermelon, avocado, Tomberry, tomatoes, and Limequat. 28

Passion Fruit Hamachi Tiradito

Passion fruit-infused 'Leche de tigre' with chili oil and cashews. 16.5

Scallop Aguachile

Scallops with kumquat, sweet corn, fingerlime. 19

Vegetable plates & greens

Vegetable dishes from the cold kitchen and grill section can be served as starters or side dishes, whether to share or not.

Tomato Pickle

Heritage tomatoes, sweet onion, green leche de tigre. 14

Verdes al Grill

Salsa verde, fresh cheese, crispy lentils. 7

Roasted Pumpkin

Green mole, cashew nuts. 14

Beets & Roots

Charcoal roasted beets with red chimichurri. 12

Arroz Congri

Baked rice, black Baked rice, black beans, coconut & crispy pork, coconut & crispy pork. 7

Papas a la Huancaína

Charcoal roasted baby potatoes with Huancaína style salsa. 7

Patacones con Salsa

Crispy green banana fry with Mexican salsa. 7



From the Grill

Main courses from the grill section, served with sauces and condiments.

Fish & Seafood

Mejillones	Mussels - 200gr	14
Langostino U2	Gamba XXL - 1pc premium	35
Lubina	Seabass - 800gr - 2pers	49.5
Vieiras	Scallops - 1pc	9.5
Pulpo	Octopus - 150gr	22
Dorada	Sea bream - 200gr	24

Grilled meats

Tomahawk de Ternera		
	Veal Tomahawk steak - 2 pers	95
Entraña		
	Skirt steak - 250gr	27
Picanha Rodizio		
	Rump steak - p/200gr - Brazilian style grilled	29
Bife Japones A5	premium	
	A5 Kagoshima Wagyu - 100gr	70
Picanton Caipira		
	Marinated baby chicken - 350gr	21
Pierna de Cordero Gaucho		
	Gauchos-Braised Lamb Leg - 200gr	24
Livar Aguja de Lechon al Grill		
	Grilled Livar Suckling Pig Blade Shoulder - 200gr	19

Sweets

1

Torta de Maiz Nuevo

Corncake with avocado cream (baked a la minute). 8

Crema de Coco 'Selva'

Crème catalane, lemongrass, coconut, pineapple. 10

Doble Chocolate Tentation

Chocolate & coffee mousse, red fruit & chili salt. 7

Paletas de frutas

Frozen seasonal fruit lolly pops. 6

