

SET LUNCH MENU

APPETIZERS

- V GF **Ensalada de COYA**
Baby gem, house dressing
pumpkin, goat cheese
- GF **Lubina Clasica**
Sea bass, red onions, sweet potato
clasico tiger, crispy plantain
- GF **Gyoza de Langostinos**
Prawn & Chilean sea bass gyoza
bok choi, ají panca ponzu

- Achicoria y Manchego** V
Chicory, XO sauce
aged manchego
- Tartare de Wagyu** GF
Wagyu beef tartare, ají panca
cured egg yolk, quinoa crackers
- Pollo Crujiente Sanguche**
Crispy chicken sandwich
tamarind shallots, ají amarillo aioli

MAINS

- V GF **Coliflor a la Brasa**
BBQ Caulifloer, miso, kimchi
yuzu kombu dressing
- GF **Parihuela de Mariscos**
Mussels, squid, coconut
green mango
- GF **Dorada Escabeche**
Sea bream, escabeche
fennel salad, salted lemon

- Cazuela de Maíz** V
Bomba rice hot pot, smoked cream
caramelized corn
- Filete de Flanco** GF
Flank steak, anticuchera sauce
chimichurri, crispy yuca
- Pierna de Pato Crujiente** GF
Crispy duck leg, ají amarillo

DESSERTS

- Choux de Albaricoque**
Profiteroles, apricot
white chocolate, candied nuts
- GF **Ganache de Caramelo**
Chocolate ganache, raspberry
caramel, red fruits sorbet

- Picarones de Camote**
Sweet potato doughnuts
dried figs syrup, sweet potato ice cream
- Paleta de Chicha Morada** GF
Purple corn, wild berries
vanilla shorties

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free