



Private Room Menu

Crocantes con guacamole (Mo)

Corn Tortillas/ Shrimp Crackers, home made guacamole

Selection de Ceviches

Lubina Clásico - Sea bass, red onions, sweet potato, white corn (C, F)

Atún Chifa - Yellowfin tuna, soy, sesame seeds, shrimp cracker (F, G, Se, Sh, So)

Corvina Trufa - Corvina, truffles, ponzu, chives (F, G, So)

Salmón Nikkei - Salmon, celery juice, ginger, daikon, wasabi tobiko (C, F, G, So)

Tiradito de Pez Limón (F)

Yellowtail, green chilli, radish

Tiradito de Espárragos Peruanos (v)

Josper asparagus, aji amarillo, garlic

Tartare de Atún con Caviar Dorado de Oscietra (E, F, G, Se, So)

Tuna tartare, golden oscietra caviar, spring onions, potato tacos

Ensalada de Quinoa (v)

Quinoa, coriander, mint, pomegranate

Anticucho de Gambas (Sh)

Tiger prawns, aji panca, chives

Calamares Fritos con Ocopa (D, Mo, Se)

Baby squid, Peruvian marigold, quinoa

Chuletón (D)

28 days aged rib of beef, Josper roasted vegetables

Gallo de San Pedro (F)

John Dory baked in corn husks, cherry tomatoes, choclo, spring onions

Pechuga de Pato (Mo)

Duck breast, chifá vegetables, lucuma

Papa Seca con Setas y Trufa (v) (C, D)

Peruvian potatoes, wild mushrooms, perigord truffles

Chocolate Fundido (D, E, G, N, So)

Fortunato No. 4 chocolate, roasted white chocolate ice cream

Parfait de Arabica (D, G, N, So)

Kiwicha, caramelised banana, Zacapa rum 23YO

Las Frutas

Selection of exotic fresh fruit

Petit Fours (D, E, G, N, So)