



≡ MENÚ ESPECIAL AED 590 POR PERSONA ≡

Lubina Clásica

Sea bass, red onion, sweet potato, white onion

Pargo a la Trufa

Red snapper, truffle, ponzu, chives

Pez Limón

Yellowtail, green chilli, radish

Espárragos Peruanos ✓

Asparagus tiradito, aji amarillo, garlic

Calamares con Ocopa

Baby squid, Peruvian marigold, quinoa

Anticuchos de Langostino Tigre

Tiger prawns, aji panca, chives

Anticuchos de Pollo

Chicken, aji amarillo, garlic

Ensalada de Maíz ✓

Josper corn, crispy corn, sweet onions, red chillies

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Papa Seca, Setas y Trufa ✓

Peruvian dried potatoes, mushrooms, black truffle

Bife Ancho Wagyu

Wagyu ribeye, chimichurri sauce, aji rocoto salsa

Langosta al Josper

Lobster, chimichurri, cucumber, avocado salad

Patatas Bravas ✓

Crispy potatoes, spicy tomatoes, huancaína sauce

Brócoli ✓

Sprouting broccoli, chilli garlic butter, sesame seeds

Espárragos al Josper ✓

Peruvian asparagus, tomato dressing

Mousse de Coco

Coconut mousse, pineapple sorbet, cucumber granite

Chocolate Fundido

Fortunato No. 4 chocolate, coconut, roasted white chocolate ice cream

Las Frutas

Selection of exotic fruits



↳ MENÚ DEGUSTACIÓN AED 490 POR PERSONA ↳

Lubina Clásica

Sea bass, red onions, sweet potato, white corn

Atún Chifa

Yellowfin tuna, soy, sesame seeds, shrimp cracker

Salmón Nikkei

Salmon, celery juice, ginger, daikon, wasabi tobiko

Tiradito de Serviola

Amberjack, dashi, truffle oil, chives

Remolacha y Queso de Cabra ♡

Golden beets, aji amarillo, goat cheese, hazelnuts

Anticuchos de Pollo

Chicken, aji amarillo, garlic

Anticuchos de Setas ♡

Forest mushrooms, aji panca, parsley

Ensalada de Maíz ♡

Josper corn, crispy corn, sweet onions, red chillies

Camarones con Quinoa

Stir-fry quinoa, aji panca, prawns

Arroz Nikkei

Chilean sea bass, rice, lime, chilli

Pulpo

Roasted octopus, potato, bottarga, olives

Solomillo de Res

Spicy beef fillet, crispy shallot, garlic

Brócoli ♡

Sprouting broccoli, chilli garlic butter, sesame seeds

Chicha Morada

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

Sundae de Maíz

Corn sundae, sweet corn ice cream, popcorn

Ganache de Caramelo

Salted caramel ganache, raspberry sorbet, candied orange



↳ MENÚ DE LA CASA AED 390 POR PERSONA ▷

Dorada Criolla

Sea bream, aji amarillo, crispy corn, coriander

Salmón Nikkei

Salmon, celery juice, ginger, daikon, wasabi tobiko

Atún Nikkei

Yellowfin tuna, ginger, chilli salsa

Espárragos Peruanos ✓

Asparagus tiradito, aji amarillo, garlic

Calamares con Ocopa

Baby squid, Peruvian marigold, quinoa

Anticuchos de Setas ✓

Forest mushrooms, aji panca, parsley

Anticuchos de Pollo

Chicken, aji amarillo, garlic

Ensalada de Maíz ✓

Josper corn, crispy corn, sweet onions, red chillies

Lubina Chilena

Chilean sea bass, aji Amarillo

Salmón

Salmon fillet, golden beetroot, cucumber, mint

Costillas de Res

Beef ribs, miso, aji limo

Papa Seca ✓

Peruvian dried potatoes, butternut squash, poached egg

Patatas Bravas ✓

Crispy potatoes, spicy tomatoes, huancaína sauce

Brócoli ✓

Sprouting broccoli, chilli garlic butter, sesame seeds

Espárragos al Josper ✓

Peruvian asparagus, tomato dressing

Mousse de Coco

Coconut mousse, pineapple sorbet, cucumber granite

Ganache de Caramelo

*Salted caramel ganache, raspberry sorbet,
candied orange*

Las Frutas

Selection of exotic fruits