

SIGNATURE MENU

65 per guest

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Padron Peppers VG, GF

Lemon & yellow chilli salt

Salmon Tosatada GF

Corn tortillas, avocado puree, yellow chilli, crème fraîche



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

Argentinian Prawns GF

Tomato gazpacho, pink pepper corn, prawn cracker



Salmon Fillet GF

Chickpeas, tomato & panca chilli sauce, pickled onion, oregano

OR

Grilled Baby Chicken ♦ GF

Panca chilli, coriander alioli, bok choy

Stir-fried Rice Chaufa V, GF

Seasonal vegetables, eggs & soy



Churros V

Milk chocolate & dulce de leche sauce, orange zest

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

Main course selection required 5 days in advance

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

INDULGENCE MENU

80 per guest

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortilla

Crispy Pork Belly Bun

Yellow chilli aioli, criollo salad

Smoked Shiitake Taco V

Chalaquita, feta cheese, avocado & coriander

Salmon Tostada GF

Corn tortillas, avocado purée, yellow chilli, crème fraîche



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onion, sweet potatoes, jumbo corn

Spicy Big Eye Tuna ♦

Ponzu, red chilli & garlic, rice cracker

Yellowtail ‘Sashimi Style’

Green chilli sauce, daikon & orange tobiko



Miso Chilean Sea Bass Cazuela ♦ GF

Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet ♦ GF

Chinese chilli & garlic, crispy shallots, pickled chilli

Tenderstem Broccoli VG, GF

Chilli-garlic paste, lime & sesame seeds



Chocolate Cake V, GF

Flourless chocolate cake, banana semifreddo & crispy rice

Manchego Cheesecake V, GF

Buckwheat crumble, manchego cheesecake & quince sauce

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LUXURY MENU

95 per guest

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, GF

Avocado, chalaquita & lime, corn tortillas

Mediterranean Crab Causa GF

Crispy potatoe croquettes, dressed brown crab, Peruvian green sauce

Wagyu Skewer ♦ GF

Adobo, guasacaca, garlic chips & red shiso

Stracciatella V

Heirloom tomatoes, grapes, Peruvian olive powder & brioche



Classic Sea Bass Ceviche ♦ GF

“Leche de tigre”, red onions, sweet potato, jumbo corn

Truffle Corvina ♦ GF

Truffle ponzu, rice cracker, shiitake

Beef Tataki GF

Red chilli, daikon, fig purée & truffle



Sea Bream Fillet GF

Sweet & sour red peppers, fennel, yellow chilli vinegrette, fresh herbs

Duck Breast (350g) GF

Candied quince, miso, spiced honey glaze & coriander

Stir-fried Rice ‘Chaufa’ V, GF

Seasonal vegetables, eggs & soy



Dessert Platter V

Selection of five signature desserts, fresh fruit ice cream & sorbet

All prices are listed in Euros.

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