

PARA EMPEZAR

Guacamole ♦ VG, GF Avocado, chalaquita & lime, corn tortillas	70
Wagyu Empanadas ♦ GF Smoked brisket, sofrito & ají amarillo aioli	80
Avocado Burrata Tacos V, GF Cherry tomato, balsamic vinegar, basil	55
Crispy Baby Squid GF Quinoa, green chilli, Peruvian green sauce & lime	70
Stuffed Padrón Peppers V Manchego, yuzu kosho, sundried tomatoes	70
Crispy Chicken Chicharrones Buttermilk, chilli sauce & relish sauce	90
Wagyu Beef Tacos GF Truffle, bell pepper, jalapeño chilli, cured egg yolk Additional Truffle (Seasonal)	85
Beef Fillet Skewers GF Ají panca, coriander, chives	85
King Crab Toast Celeriac, mango, lemon, Oscietra caviar	95
Tuna Aburi Nigiri Wasabi, teriyaki, Oscietra caviar, rice crackers	85
Seared Beef Tataki GF Figs, yuzu kosho, truffle, jumbo corn Additional Truffle (Seasonal)	115
Tiger Prawn Maki Pumpkin, XO sauce, bonito, escabeche	85
Wagyu Beef Maki GF Veal bacon, enoki mushroom, mustard	85
Salmon Tacos GF Avocado purée, amarillo cream cheese, scarlet	65

CEVICHES Y TIRADITOS

Signature Ceviche Platter Selection of our finest ceviches & tiraditos	320
Yuzu Sea Bream Ceviche GF Cured sea bream, yuzu tiger, red chilli, jalapeño, balsamic caviar	75
Spicy Yellowfin Tuna Ceviche ♦ Ponzu, red chilli & garlic, rice cracker	75
Argentinian Prawn Ceviche GF Josper tomato, bitter orange, seaweed cracker	85
Truffle Snapper Ceviche ♦ Truffle, ponzu, rice cracker, shiitake	85
Tomato Ceviche V Smoked heirloom tomato, tomato sorbet, parmesan crumbs, basil	55
Classic Sea Bass Ceviche ♦ GF “Leche de Tigre”, red onions, sweet potatoes, jumbo corn	75
Smoked Amberjack Tiradito Yuzu, honey, Oscietra caviar, pink pepper, truffle oil	95
Yellowtail Tiradito GF Ají amarillo tiger, pickled daikon, basil oil	85

ENSALADAS

Burrata V, GF Datterino tomatoes, grapes, botija olive powder & pomegranate	95
Kale Salad VG Walnuts, manchego, apple dressing Additional Truffle (Seasonal)	65
King Crab Salad Baby spinach, avocado, heirloom tomatoes, mango	95

PARRILLA

Grilled Baby Chicken ♦ GF Smoked ají panca, oregano, charred seasonal vegetables	160
Lamb Chops (3 pcs) Red pepper marinade, smoked aubergine caviar	250
Spicy Beef Fillet ♦ (250g) Chinese chilli & garlic, crispy shallots, pickled chilli	250
Grilled Sea Bream GF (Fillet / Whole) Tamarind, ají amarillo, tomato & red onion escabeche	145 / 280
Australian Wagyu Sirloin GF Grade 7, Peruvian spice rub, chimichurri Additional Truffle (Seasonal)	470
Australian Wagyu Rib Eye GF Grade 7, Peruvian spice rub, chimichurri Additional Truffle (Seasonal)	490
Jumbo Tiger Prawns GF (125g / 250g) Piquillo peppers, ají rocoto, tomato	145 / 280
Crispy Octopus Potato mousse, bottarga, botija olives, smoked paprika	180
Whole Grilled Lobster Black ponzu, kimchi, ají panca, burnt lime, chives	465

CAZUELAS Y CALIENTE

Chilean Sea Bass Cazuela ♦ GF Bomba rice, chilli lime butter, sweet corn purée & pea shoots	235
Salmon Fillet Sweet potato purée, compressed cucumber & kombu oil	140
Australian Angus Beef Orzotto Slow-cooked Angus sirloin, smoked butter, sundried tomatoes	210
Tiger Prawn Linguine Datterini tomatoes, mascarpone cheese, chilli garlic, basil	130
Mushroom Cazuela V, GF Bomba rice, oyster mushroom, shimeji mushroom, parmesan	125
Crispy Duck Leg Hot Pot Bomba rice, saffron, parmesan, sorel cress	180

ACOMPAÑANTES

Grilled Aubergine V Ají limo, tomato, basil, parmesan, botija olive powder	75
COYA Fries ♦ V, GF Smoked tomato sauce & Peruvian cheese sauce	45
Baby Gem Salad VG House dressing, toasted panko & chives	45
Smoked Corn Salad VG, GF Sweet corn, choclo, cancha, sweet peppers, roasted onion & coriander	55
Fried Rice V, GF Choclo, soy furikake, thyme	55
Grilled Broccoli V, GF Honey glazed carrot purée, toasted sesame seeds	55

POSTRES

Dessert Platter (Small / Big) Selection of our signature desserts, tropical fruits, and house-made ice cream	165 / 255
Churros ♦ Milk chocolate & dulce de leche sauce, orange zest	65
Chocolate Fondant GF Praline, corn flakes ice cream, caramel tuile	65
Lime Cheesecake Peach, mango, exotic fruits sorbet, kunafa	65
Frozen Yoghurt Picarones (For Two) Yoghurt ice cream, sweet potato doughnut, fig syrup	85
Tres Leches Three-Milk cake, vanilla ice cream, fresh berries	65

WHERE SUMMER FINDS US

MONACO · IBIZA · MARBELLA



BEYOND BORDERS

LONDON · DUBAI · ABU DHABI · DOHA · RIYADH
BARCELONA · MUSCAT

All prices are listed in AED and are inclusive of 5% VAT.
♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

DISCOVERY MENU

560 per guest
Minimum of two guests

Guacamole ♦ VG, GF
Avocado, chalaquita & lime, corn tortillas



Spicy Yellowfin Tuna Ceviche ♦
Ponzu, red chilli & garlic, rice cracker

King Crab Toast
Celeriac, mango, lemon, Oscietra caviar

Seared Beef Tataki GF
Figs, yuzu kosho, truffle, jumbo corn

Smoked Amberjack Tiradito
Yuzu, honey, Oscietra caviar, pink pepper, truffle oil

Wagyu Beef Tacos GF
Truffle, bell pepper, jalapeño chilli, cured egg yolk

Stuffed Padrón Peppers V
Manchego, yuzu kosho, sundried tomatoes

Chargrilled Tiger Prawn GF
Confit garlic chilli butter, lemon, parsley

Crispy Chicken Chicharrones
Buttermilk, chilli sauce & relish



Chilean Sea Bass Cazuela ♦ GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Spicy Beef Fillet ♦
Chinese chilli & garlic, crispy shallots, pickled chilli

Grilled Broccoli GF
Honey glazed carrot purée, toasted sesame seeds



Chocolate Fondant GF
Praline, corn flakes ice cream, caramel tuile

Purple Corn Colada V
Peruvian purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

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

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MENU ESPECIAL

690 per guest
Minimum of two guests

Guacamole ♦ VG, GF
Avocado, chalaquita & lime, corn tortillas



Truffle Snapper Ceviche ♦
Truffle, ponzu, rice cracker, shiitake

Toro Caviar
Milk bread, truffle butter, chives, gold leaf

Wagyu Tartar
Truffle, bell pepper, jalapeño chilli, rice cracker

Argentinian Prawn Tiradito
Ají amarillo, black lime & fermented black purée

Avocado Burrata Tacos V, GF
Cherry tomato, balsamic vinegar, basil

Chilean Sea Bass Croquetas
Red chilli aioli, coriander

Grilled Chicken Baos
Bell peppers, huayro potato, botija olives

King Crab Salad
Baby spinach, avocado, heirloom tomatoes, mango



Whole Grilled Lobster
Black ponzu, kimchi, panca chilli, burnt lime, chives

Australian Wagyu Rib Eye GF
Grade 7, Peruvian spice rub, chimichurri

Orzo Risotto
Mascarpone cheese, sundried tomato, thyme



Tres Leches
Three milk cake, Vanilla ice cream, fresh berries

Purple Corn Colada V
Peruvian purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Churros ♦
Milk chocolate & dulce de leche sauce, orange zest

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