

PARA EMPEZAR

Seared Beef Tataki GF Figs, yuzu kosho, truffle, jumbo corn Additional Truffle (Seasonal)	115
Beef Fillet Skewers GF Ají panca, coriander, chives	85
Stuffed Padrón Peppers V Manchego, yuzu kosho, sundried tomatoes	70
Avocado Burrata Tacos V, GF Cherry tomato, balsamic vinegar, basil	55
Wagyu Beef Tacos GF Truffle, bell pepper, jalapeño chilli, cured egg yolk Additional Truffle (Seasonal)	85
Crispy Chicken Chicharrones Buttermilk, chilli sauce & relish sauce	90
Wagyu Empanadas ♦ (3 pcs) Smoked brisket, sofrito & garlic sauce	80
King Crab Toast Celeriac, mango, lemon, Oscietra caviar	95
Tuna Aburi Nigiri Wasabi, teriyaki, Oscietra caviar, rice cracker	85
Crispy Baby Squid GF Quinoa, green chilli, lemongrass aioli & lime	70
Guacamole ♦ VG, GF Charred tomato & red onion salsa, corn tortilla	70

CEVICHES Y TIRADITOS

Signature Ceviche Platter Selection of our finest ceviches & tiraditos, featuring Sea Bream • Prawn • Snapper • Tuna • Tomato	315
Yuzu Sea Bream Ceviche GF Cured sea bream, yuzu tiger, red onion, 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, GF Walnuts, manchego, apple dressing Additional Truffle (Seasonal)	65
King Crab Salad Baby spinach, avocado, heirloom tomatoes, mango	95

PARRILLA

Spicy Beef Fillet ♦ (250g) 250 Chinese chilli & garlic, crispy shallots, pickled chilli	
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 (250g) 280 (125g) 145 Piquillo peppers, ají rocoto, tomato	
Grilled Sea Bream GF (Whole) 280 (Fillet) 145 Tamarind, ají amarillo, tomato & red onion escabeche	
Grilled Baby Chicken ♦ GF 160 Smoked ají panca, oregano, charred seasonal vegetables	
Lamb Chops (3 pcs) 250 Red pepper marinade, smoked aubergine caviar	

CAZUELAS Y CALIENTE

Chilean Sea Bass Cazuela ♦ GF 235 Bomba rice, chilli lime butter, sweet corn purée & pea shoots	
Mushroom Cazuela V, GF 125 Bomba rice, oyster mushroom, shimeji mushroom, parmesan	
Wagyu Beef Orzotto 210 Sirloin Grade 4-5, thyme, smoked butter, sundried tomatoes	
Tiger Prawn Linguine 125 Datterini tomatoes, mascarpone cheese, chilli garlic, basil	
Salmon Fillet 140 Sweet potato purée, compressed cucumber & kombu oil	

ACOMPAÑANTES

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

POSTRES

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

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 person
Minimum of two people

Guacamole ♦

Charred tomato & red onion salsa, corn tortilla



Truffle Snapper Ceviche ♦

Truffle ponzu, rice cracker, shiitake

Classic Sea Bass Ceviche ♦ GF

“Leche de Tigre”, red onions, sweet potatoes, jumbo corn

Tomato Ceviche V

Smoked heirloom tomatoes, tomato sorbet, parmesan crumbs, basil

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

Burrata V, GF

Tomatoes, grapes, botija olive powder, crispy quinoa

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 Aubergine V

Ají limo, tomato, basil, parmesan, botija olive powder



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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SUMMER DINNER MENU

250 per person

PARA EMPEZAR

Soup of the day / Focaccia / Hummus

APERITIVOS

Full selection included

Avocado Burrata Tacos V, GF

Cherry tomato, balsamic vinegar, basil

Grilled Chicken Baos

Bell peppers, huayro potato, botija olives

Stuffed Padrón Peppers V

Manchego, yuzu kosho, sundried tomatoes

Beef Skewers GF

Ají panca, coriander, chives

Potato Croquettes V

Peruvian cheese and mint dressing, huayro potato, ají amarillo

Grilled Aubergine V

Ají limo, tomato, basil, parmesan, botija olive powder

PLATO FUERTE

Choice of one

Wagyu Beef Orzotto

Sirloin Grade 4-5, thyme, smoked butter, sundried tomatoes

Grilled Baby Chicken GF

Smoked ají panca, oregano, charred seasonal vegetables

Australian Wagyu Sirloin (150g) GF

Grade 4-5, Peruvian spice rub, chimichurri

Mushroom Cazuela V, GF

Bomba rice, oyster mushroom, shimeji mushroom, parmesan

Salmon Fillet

Sweet potato purée, compressed cucumber & kombu oil

POSTRES

Choice of one

Churros

Milk chocolate & dulce de leche sauce, orange zest

Purple Corn Colada V

Peruvian purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Chocolate Trifle

Chocolate mousse, praline, coffee ice cream

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