

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

All prices are listed in AED and are inclusive of 5% VAT.

V: Vegetarian VG: Vegan GF: Gluten Free