

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 17** VG GF
Guacamole, pico de gallo, corn tortillas

Chicharrones de Pollo 19
Crispy chicken, chipotle, spicy guava sauce

Tacos de Shiitake con Chalaquita 15 V
Grilled shiitake, chipotle, avocado, coriander

Tacos de Salmón Picante 17
Salmon tartar, ají amarillo cream, chives

Tacos de Cangrejo de las Nieves 45
Snow crab meat, guacamole, coconut aioli, Oscietra Caviar

◆ **Empanadas de Carne 28**
Corn empanadas, pulled wagyu beef, garlic sauce

ANTICUCHOS

Marinated chargrilled Skewers

◆ **Anticuchos de Res 21** GF
Beef fillet, ají panca, coriander

◆ **Anticuchos de Pollo 17** GF
Chicken, ají amarillo, garlic

Anticuchos de Berenjena 16 VG GF
Grilled aubergine, miso, sesame, lemon

ENSALADAS

Salads

◆ **Trío de Maíz 16** VG GF
Josper corn, crispy corn, white corn, sweet onions

Solterito de Quinoa 24 GF V
Quinoa, tomatoes, ají rocoto, pomegranate

Espinacas con Manchego 20 V
Baby spinach, candied walnuts, goji berries, manchego



SCAN ME!

PLATOS

Platters

Mistura de Ceviches 94
Selection of 5 ceviches

Caviar Kaviari Kristal 50gr/125gr 170/420
COYA Caviar Kaviari with toppings

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style Sashimi

Ostras Limeñas 23 GF
3 Oysters n.3, huacatay, lime, ají limo

◆ **Ceviche de Lubina Clásico 19** GF
Sea bass, red onions, sweet potato, white corn

Ceviche de Pargo al Coco 23 GF
Snapper, coconut, plantain, ají limo

◆ **Ceviche de Corvina a la Trufa 27**
Stone bass, truffles, ponzu, chives

◆ **Ceviche de Atún Chifa 25**
Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche Mixto Clásico 26 GF
Seabass, salmon, octopus, prawns, red onion, sweet potato, ají amarillo

Ceviche de Hongos 17 VG GF
Wild mushrooms, choclo, shallots, crispy enoki

◆ **Tiradito de Pez Limón 24**
Yellowtail, green chilli, radish, orange tobiko

Tiradito de Hiramasa a la Trufa 27
Kingfish, dashi, truffle oil, chives

Tataki de Atún Nikkei 28
Yellowfin tuna, chimichurri, ginger & soy leche

Tataki de Res Wagyu 36 GF
Chilean wagyu beef tataki, grilled leeks, cashew nuts

ESPECIALES DEL MERCADO

Market

DAILY SELECTION OF FISH & MEAT
MP/100gr

PESCADOS Y MARISCOS

Fish & Seafood

◆ **Arroz Nikkei 58** GF
Chilean sea bass, rice, lime, ají amarillo

Carabineros a la Parrilla MP GF
Carabineros prawns, chilli salsa, coriander aioli

Dorada Real a la Brasa MP GF
Whole seabream, chimichurri, pickled peppers

◆ **Pulpo Adobado 36** GF
Josper octopus leg, escabeche, avocado, cherry tomatoes

Chicharrón de Pargo 70
Red snapper, pickled shallots, ají lemon sauce, garlic sauce

AVES Y CARNES

Poultry & Meat

Presa Ibérica 38 GF
Iberian porc, guava glaze, miso, pineapple

Pollo a la Parrilla 34 GF
Corn-fed baby chicken, ají panca, coriander

◆ **Lomo de Res 46** GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Asado de Tira de Wagyu 74 GF
Wagyu short rib, chicha morada glaze, coriander cauliflower puree

Pato Laqueado 39 GF
Duck breast, lucuma, ají panca, physalis

VEGETALES Y CEREALES

Vegetables & Cereals

Quinoa en Olla con Calabaza Y Trufa 35 V GF
Quinoa, Peruvian potatoes, pumpkin, crema fresca, black truffle

Chaufa de Cebada 28 V
Stir-fried barley, egg, spring vegetables, soy sprouts

Brócoli Tierno a la Parrilla 18 V GF
Tenderstem broccoli, rocoto soy dressing, red chilli

Espárragos con Ocopa 18 VG GF
Grilled asparagus, ají amarillo vinaigrette

Papitas con Ajo 16 V VG GF
New potatoes, coriander aioli, garlic chips

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

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish