

SUMMER DINNER MENU

Available everyday

250 per person

PARA EMPEZAR

Soup of the day/ Focaccia/ Hummus

APERITIVOS

All selection included

Truffle Snapper Ceviche ♦

Truffle ponzu, rice cracker, shiitake

Avocado Burrata Tacos V, GF

Cherry tomato, balsamic vinegar, basil

Grilled Chicken Baos

Bell peppers, huayro potato, botija olives

Cauliflower Tempura V

Chipotle mayo, sesame, nori

Beef Skewers GF

Ají panca, coriander, chives

Chilean Sea Bass Croquettes

Bechamel, potato, chilli mayo

PLATO FUERTE

Choice of one

Angus Beef Orzotto

Slow-cooked Angus sirloin, smoked butter, sun-dried tomatoes

Baby Chicken a la Brasa GF

Smoked ají panca, oregano, charred seasonal vegetables

Lamb Chops (2 pcs)

Red pepper marinade, smoked aubergine caviar

Mushroom Cazuela GF

Bomba rice, oyster mushroom, shimeji mushroom, parmesan

Salmon Fillet

Sweet potato purée, compressed cucumber & kombu oil

Tiger Prawn Linguine

Datterini tomatoes, mascarpone cheese, chilli garlic, basil

POSTRES

Choice of one

Churros

Milk chocolate & dulce de leche sauce, orange zest

Peruvian Purple Corn Colada V

Purple corn sorbet, granita, passion fruit & strawberry, orange shortbread

Lime Cheesecake

Peach, mango, exotic fruits sorbet

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT
and subject to 7% municipality fee.

(V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries,
please speak to our staff prior to ordering.