

# MENU DE LA TIERRA

For groups of 10 guests and above  
Available for lunchtime only.

48 per person

## Smoked Shiitake Tacos V

Avocado, chalaquita  
feta & chipotle

## Corn Empanadas

Pulled BBQ chicken, garlic aioli

## Classic Sea Bass Ceviche GF

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

## Yellowtail ‘Sashimi’ style

Green chilli sauce  
Japanese radish, orange tobiko

## Grilled Salmon Fillet GF

Pickled jalapeño  
pineapple salsa, shiso

## Baby Chicken GF

Aji panca, coriander aioli,  
grilled vegetables

## Potatoes ‘Bravas’ V GF

Smoked tomato sauce  
Peruvian cheese sauce, coriander

## Churros V

Orange & lime churros  
milk chocolate & dulce de leche

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All our prices are inclusive of 20% VAT | A discretionary 13.5% service charge will be added to your bill  
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free

# MENU DEL SOL

For groups of 10 guests and above

**63** per person

## Wagyu Bao

Smoked wagyu brisket  
truffle emulsion, rocket cress

## Portobello Mushroom Skewers

GF VG  
Aji panca, parsley

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## Classic Seabass Ceviche GF

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

## Spicy Yellowfin Tuna Ceviche

Ponzu, chilli, nori & rice cracker

## Lamb Chops GF

Pepper marinade, sweet paprika  
smoked aubergine caviar, chives

## Vegetarian Cazuela

Spelt, turmeric, chilli  
fresh cheese

## Potatoes ‘Bravas’ V GF

Smoked tomato sauce  
Peruvian cheese sauce, coriander

## Tenderstem Broccoli VG GF

Chilli & garlic sauce  
sesame seeds

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## Churros V

Orange & lime churros  
milk chocolate & dulce de leche

## Summer Berries Suspiro V GF

Summer berries, soft meringue  
raspberry, sherry vinegar

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# MENU DE LA LUNA

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80 per person

## **Guacamole** VG GF

Avocado, chalaquita, aji amarillo  
corn tortillas

## **Lobster Gyoza**

Lobster & prawn, aji panca  
lobster broth

## **Beef Fillet Skewers** GF

Aji panca, coriander, chives

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## **Baby Spinach**

Watermelon, candied walnuts  
goji berries, Manchego cheese  
pomegranate

## **Classic Sea Bass Ceviche** GF

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

## **Spicy Yellowfin Tuna Ceviche**

Ponzu, chilli, nori & rice cracker

## **Salmon “Sashimi” Style**

Homemade smoked salmon, guava  
fennel, finger lime

## **Chilean Sea Bass Cazuela** GF

Miso char-grilled, Chilean sea bass  
bomba rice, chilli & lime butter

## **Wagyu Picanha** GF

Chilean wagyu, pickled kombu  
yuzu & aji panca sauce

## **Tenderstem Broccoli** VG GF

Chilli & garlic sauce, sesame seeds

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## **Churros** V

Orange & lime churros  
milk chocolate & dulce de leche

## **Pastel Tres Leches** V

Vanilla ice cream & salted  
dulce de leche

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# MENU DE LAS ESTRELLAS

For groups of 10 guests and above

98 per person

## **Guacamole** VG GF

Avocado, chalaquita, aji amarillo  
corn tortillas

## **Edamame** VG GF

Aji amarillo salt, lemon

## **Crispy Baby Squid** GF

Green chilli, toasted quinoa & lime  
Peruvian green sauce

## **Wagyu Bao**

Smoked wagyu brisket  
truffle emulsion, rocket cress

## **Salmon Tacos**

Guacamole  
sriracha cream cheese & yuzu tobiko

## **Sea Bream Ceviche** GF

Aji amarillo "Leche de Tigre"  
sweet potato, jumbo corn

## **Spicy Yellowfin Tuna Ceviche**

Ponzu, chilli, nori & rice  
cracker

## **Heritage Tomatoes**

Charred baby gem, avocado  
pickled shallots  
aji amarillo dressing

## **Octopus** GF

Smoked potatoes  
tomato chutney, botija olives

## **Spicy Beef Fillet** GF

Chilli & star anise, crispy shallots  
pickled chilli

## **Udon**

Stir fry thick noodles  
smoked shiitake, bok choy

## **Miso Aubergine** VG GF

Buckwheat, miso & lemon sauce

## **Manchego Cheesecake** V GF

Buckwheat crumble  
Manchego cheese, guava sauce

## **Pastel Tres Leches** V

Vanilla ice cream & salted  
dulce de leche

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