

SIGNATURE MENU

65 per guest

To be enjoyed by the whole table

Includes one glass of wine (white or red)

Guacamole ♦ VG, SG

Aguacate machacado, salsa de tomate asado y cebolla roja, lima, tortillas de maíz
Crushed avocado, charred tomato, red onion, lime, corn tortillas

Chicharrones de Calamares SG

Jalapeño, salsa verde, lima
Baby squid, jalapeño, salsa verde, lime

Empanadas de Res

Brisket de wagyu ahumado, salsa de ajo
Smoked wagyu brisket, salsa de ajo



Ceviche de Coco SG

Lubina, coco, jengibre, plátano macho, lima
Sea bass, coconut, ginger, plantain, lime

Langostinos Argentinos SG

Tomáte, jengibre, cebolla morada, ají panca, brotes de guisante, galleta de arroz, lima
Tomato, ginger, red onion, ponzu, red chilli, peashoots, rice cracker, lime



Pollo Picantón SG

Ají panca, cilantro, limón
Chicken thighs, ají panca, coriander, lemon

OR

Filete de Salmon Rosado

Ají panca, emulsión de tomate, garbanzos
Salmon fillete, ají panca, tomato emulsion, chick peas

Arroz Chaufa SG

Arroz frito con verduras de temporada, huevo y soja
Seasonal vegetable stir fried rice, eggs, soy



Churros V

Chocolate, dulce de leche

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (SG) Sin Gluten

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

INDULGENCE MENU

80 per guest

To be enjoyed by the whole table

Includes one glass of wine (white or red)

Guacamole VG, GF

Aguacate machacado, salsa de tomate asado y cebolla roja, lima, tortillas de maíz
Crushed avocado, charred tomato, red onion, lime, corn tortillas

Chicharrones de Calamares SG

Jalapeño, salsa verde, lima
Baby squid, jalapeño, salsa verde, lime

Empanadas de Res

Brisket de wagyu ahumado, salsa de ajo
Smoked wagyu brisket, salsa de ajo

Tacos de Shiitake V, GF

Aguacate, chalaquita, crumble de feta
Avocado, chalaquita, feta crumble



Ceviche de Dorada GF

Leche de tigre de ají limo, boniato, choclo
Sea bream, ají limo leche de tigre, sweet potato, choclo

Ceviche Picante de Atún

Chile, ponzu, sésamo, arroz crujiente
Yellowfin tuna, chilli, ponzu, sesame, crispy rice

Tiradito de Hamachi

Ají verde, daikon, tobiko
Yellowtail, green chilli, daikon, tobiko



Arroz Nikkei GF

Lubina chilena, miso, arroz bomba, mantequilla de chile y lima, maíz dulce
Chilean sea bass, miso, bomba rice, chilli-lime butter, sweetcorn

Solomillo de Res Picante GF

Chalota crujiente, chili encurtido
Spicy beef fillet, crispy shallot, pickled chilli

Papas Fritas GF

Salsa de tomate ahumado, huancaína
Smoked tomato, huancaína



Crème Brûlée V, GF

Vainilla, naranja y sorbete de frambuesa
Vainilla, orange, raspberry sorbet

Churros V

Chocolaté, dulce de leche

All prices are listed in Euros.

 Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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INCA MENU

95 per guest

To be enjoyed by the whole table
Includes one glass of wine (white or red)

Guacamole ♦ VG, SG

Aguacate machacado, salsa de tomate asado y cebolla roja, lima, tortillas de maíz
Crushed avocado, charred tomato, red onion, lime, corn tortillas

Tostada con Tartare de Res

Solomillo de res cortado a cuchillo, aji rocoto, yema de huevo
Hand cut beef fillet, aji rocoto dressing, egg yolk, grilled brioche

Chicharrones de Calamares SG

Jalapeño, salsa verde, lima
Baby squid, jalapeño, salsa verde, lime

Tacos de Shiitake VG

Aguacate, chalaquita, queso feta
Avocado, chalaquita, feta crumble



Ceviche Picante de Atún

Chile, ponzu, sésamo, arroz crujiente
Yellowfin tuna, chilli, ponzu, sesame, crispy rice

Ceviche de Coco SG

Lubina, coco, jengibre, plátano macho, lima
Sea bass, coconut, ginger, plantain, lime

Tiradito de Hamachi

Aji verde, daikon, tobiko
Yellowtail, green chilli, daikon, tobiko



Langostinos Tigres SF

Salsa de chile, soya, limón
Tiger prawns, chilli salsa, soy, lemon

Solomillo de Res Picante SG

Chalota crujiente, chili encurtido
Spicy beef fillet, crispy shallot, pickled chilli

Maíz a la Parrilla V, GF

Mantequilla de aji peruano, lima
Corn, Peruvian chilli butter, lime



Crème Brûlée V, GF

Vainilla, naranja y sorbete de frambuesa
Vainilla, orange, raspberry sorbet

Churros V

Chocolate, dulce de leche

All prices are listed in Euros.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

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