

MENU DE AMANECER

38 per person | 1 Appetizer & 1 Main
45 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

Heritage Tomato VG GF

Charred Baby gem, heritage tomatoes
pickle red onion, ají amarillo dressing

Classic Sea Bass Ceviche GF

'Leche de Tigre', red onion
sweet potato, jumbo corn

Gazpacho V

Heritage plum tomatoes on vine, peppers
rocoto chilli, crème fraîche, chalaquita

Sweet Potato Gyoza

Edamame, ají panca szechuan
paprika, peashoots

Pulled Pork Taco (2 pcs) GF

Corn tortilla, chalaquita
pickled ginger, yuzu kosho

MAINS

Udon

Stir-fry thick noodles, XO
smoked shiitake, bok choy

Sea Bream Fillet GF

Sweet & sour peppers, fennel salad
ají amarillo emulsion

Grilled Baby Chicken GF

Ají panca, coriander aioli
grilled vegetables

'Lomo Saltado'

Stir-fry beef, crispy baby potatoes
sweetcorn rice

Chilean Sea Bass Cazuela (+8) GF

Miso chargrilled Chilean sea bass
bomba rice, chilli & lime butter

Sirloin (+10) GF

Sirloin steak, yuca chips
chimichurri

SIDE DISHES

Crispy Yuca (+9) GF

Casava, rocoto chilli
huancaína sauce

Aubergine (+9) VG GF

Miso, buckwheat, lime juice

Broccoli (+9) VG GF

Chilli garlic
toasted sesame seeds

DESSERTS

Churros de Naranja V

Orange & lime churros, milk chocolate & dulce de leche

Pecan Pie Espuma GF

Crème fresh foam, pecan pie, chancaca & lucuma ice cream

Summer Berries Suspiro GF

Summer berries, soft meringue, raspberry & sherry vinegar

All prices are listed in GBP & are inclusive of VAT.

A discretionary 15% 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 GF: Gluten Free VG: Vegan