
ULTIMATE PERUVIAN EXPERIENCE

PAN DE QUINOA

FRESH BAKED FERMENTED CASSAVA BREAD, QUINOA,
LARD AND CULTURED MACA BUTTER

BURRATA

THAT'S AMORE BURRATA, BOTIJA OLIVE, ROCOTO VINAIGRETTE,
PICKLED CUCUMBER, EDAMAME

CEVICHE PERUANO

RUBY RED SNAPPER, AJÍ AMARILLO TIGERS MILK, CAMELISED SWEET POTATO,
CHOCLO AND CANCHA

TIRADITO DE CORVINA

CURED HIRAMASA KINGFISH, ROCOTO JAM, SMOKY ROCOTO DRESSING, PLANTAIN CHIPS,
CORIANDER AND PANCA OIL

PULPO AL OLIVO

CHAR GRILLED ABROLHOS ISLAND OCTOPUS, BOTIJA OLIVE MAYONNAISE, HUACATAY SALSA,
CORN TOSTADAS

OJO DE BIFE

CHAR GRILLED O'CONNOR'S GRASS-FED RIBEYE AND DRY AGED FOR 28 DAYS

PEZ ESPADA

CHARCOAL GRILLED DRY AGED SWORDFISH STEAK,
SERVED WITH JALAPENO CHIMMICHURRI

PAPAS A LA HUANCAÍNA

CRISPY POTATOES, HUANCAÍNA SALSA, BOTIJA OLIVE DUST

VEGETALES

GREEN BEANS, KALE, PERUVIAN GREEN CHILLI SAUCE, PUMPKIN SEEDS

CREMA DE CHOCOLATE PICANTE

DARK CHOCOLATE AND AJÍ AMARILLO CRÉMEUX, PASSIONFRUIT CURD, PLANTAIN SHARD

