

STARTERS

Ceviche Clasico (g) (lf) 22 Fish-Tigers Milk-Fried Squid-Sweet Potato-version (gf)		Tiradito de Tuna (g) (lf) 22 Bluefin tuna-crispy Quinoa-Wasabi-Oyster sauce	
Ceviche Moche (gf) (lf) 24,5 Fish-Ají Amarillo-Tigers Milk-Prawns-Corn-Andean Cancha-Sweet Potato		Tiradito de Salmon (gf) (lf) 21,5 Salmon-Passion Fruit Tigers Milk-Ají Amarillo-Ají Limo-Crunchy Quinoa	
Ceviche de Mariscos (g) (lf) 21,5 Octopus-Prawn-Calamari-Ají limo-Avocado Tigers Milk-Pinneapple Jam-Andean Cancha-Corn-version (gf)		Tiradito Apaltado (gf) (lf) 21 Fish-Tigers Milk-Avocado-Ají Limo-Rocoto	
	Causa Tartar de Salmon (gf) (lf) 15 Salmon-Potato-Quinoa-Avocado-Mayo Kimchi		

Pulpo Aji Panca (gf) (lf) 24,5 Octopus-Acevichada Mayo-Pomegranate Chimichurri		Croquetas Aji de Gallina (g) (l) (3 pcs) 14,5 Chicken Croquette-Aji Amarrillo Sauce-Botija Olive Mayo	
Choclo & Queso (v) (gf) (l) 14,5 Corn Salad-Spiced Butter-Aspargus-Mozarella-Avocado-Andean Corn-Maldon Salt		Papa Rellena (g) (l) (lf) 16 Panko Coated Potato Croquette-Pork Stew-Iberian Sausage-Huancaína Sauce-Chalaca Sauce	
Berenjenas a la Barbacoa (gf)(v) (n) (lf) 14,5 Glazed BBQ Aubergines-Yogurt-Padron Peppers-Peanuts		Galleta Choclo & Pulpo al Olivo (g) (l) 16,5 Octopus- Corn Crackers-Olive Mayo	

MAIN COURSE

Lomo Saltado (gf) (lf) 36,5 Beef Tenderloin-Nikkei Oyster Sauce-Crispy Potatoes-Rice		Pollo al Rocoto (g) (l) 27 Boneless Chicken- Rocoto Marinated-Rocoto Wafel-Sour Cream-version (gf) (lf)	
Carrillera c/Crema de Patatas (gf) 35 Beef Cheek – Potato Cream – Crispy Capers Beer & Coriander Reduction		Arroz con Pato (gf) (lf) 29,5 Confit Canard-Green Rice-Panca Pepper Mayo-Chalaca Onion	
Orzo Cacio e Pepe (gf) (l) (v) 19,5 Orzo Cacio e Pepe-Ají Amarillo Sauce-Wild Rice		Salmon a la Huancaína (g)(l) 28 Salmon-Huancaína Sauce-Crispy Quinoa-Cilantro Oil-Berros Salad	
	Col al Horno (g) (v) 19,5 Roasted Cabbage-Miso glaze-Soja- Sweet Potato Purée-Andean corn		

SIDES

Patatas Bravas (v)(gf) 9,5 With Rocoto mayo	Camote Frito (v) (gf) 6,5	Arroz (v) 6,5	Vegetales Salteado (v) (gf) (lf) 7
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DESSERT

Volcán Dulce de Leche (l) (n) (g) 17,5 Dulce de Leche Coulant-Hazelnut Crumble-Ice Cream		Choco Brownie (l) (n) (g) 14 70% Peruvian Cacao-Caramel Ice Cream-Hazelnut Crumble	
Queso & Caramelo (l) (g) 13,5 Cheesecake-Salted Caramel-Cookie Crumble		Suspiro de Maracuya (l) (gf) 13,5 Passion Fruit-Merengue-Mint Coriander Granita	

Dessert Wine: Domaine des Hauts Perrays 8,5

(v) Vegetarian, (gf) Gluten-free, (g) Gluten (l) Lactose, (n) Contains nuts