Chef Menu

AUTUMN · WINTER 2026 - 2027

€65 p.p.

— TO START —

Gyozas Vegetarianas Crujientes V · G · LF · SOY
Crispy Gyoza, Crispy Onion, Ginger, Garlic & Sesame Sauce, Sweet Soy Reduction

Langostinos Apasionados G · SF
Crispy Panko Prawns, Passion Fruit Mayo Glaze, Crunchy Quinoa

— CEVICHES —

Ceviche Nikkei GF · LF
Fish, Wasabi Tiger's Milk, Ají Charapita

Ceviche Bravo G · LF · SF
Fish, Octopus, Rocoto Tiger's Milk, Cancha, Orange-Glazed Sweet Potato, Peruvian Corn, Salsa Criolla

Ceviche de Mango VG · GF · LF
Mango, Lime Juice, Red Onion, Ají Limo, Coriander, Peruvian Corn, Cancha

— MAINS —

Pesca Thai GF · LF
Corvina, Thai Sauce, Bimi, Pak Choi, Shimeji Mushrooms

Arroz Socarrat y Pollo GF · LF · SOY · M
Oven-Baked Rice, Slow-Cooked Chicken in Ají Amarillo, Soy, Garlic & Ginger

Vegetales Salteados VG · GF · LF · SOY
Bimi, Padrón Peppers, Asparagus, Mushrooms, Chifa Sauce (Peruvian-Chinese wok sauce)

— DESSERT —

Mousse de Chocolate G · L · N
Peruvian Chocolate, Caramel & Hazelnut Crumble, Raspberry Jam

Queso & Caramelo G · L · N
Cheesecake, Caramel, Hazelnut Crumble

Sorbete de Fruta VG · GF · LF
Fruit Sorbet, Caramel Crumble

V Vegetarian · **VG** Vegan · **GF** Gluten Free · **LF** Lactose Free
Contains: **G** Gluten · **L** Lactose · **N** Nuts · **SF** Seafood · **M** Molluscs (oyster sauce) · **SOY** Soy

Please inform our team of any allergies or dietary requirements