



DINNER MENU

APPETIZERS

Scallop, shoyu butter, chips, chives	14
Crudo, fish, shrimp, pecans, chili, sesame, ginger, olive oil	16
Ceviche of the day, cilantro, chili, sweet potato	14
Tiradito, Aji Amarillo, quinoa, sweet potato, corn	15
Shrimp panko, greens, cucumber, mango, peanuts	15
Salchipapas, potato, chorizo, runny egg, crispy fries, truffle	16
Red beet, parmesan cream, apple, chocolate, rocoto, quinoa	14
Tuna tartar, avocado cream, rocoto cream	15
Beef Anticucho, potato, chili sauce	16
Camaron, passion beurre noisette, avocado, burned corn	18
Week creation (<i>Limited Availability</i>)	19

MAIN

Duck breast, orange, sweet potato, fennel orange salad	36
Pork chop cowboy style, guava, yuca, chicharron	39
Picanha, celery root, tatemada sauce, veal jus	39
Fish, burned corn, chicharron, yuca, lemon pepper butter	33
Shrimp, rocoto cream, yuca, onions, huacatay	30
Lomo saltado, onion, tomatoes, potato fries, rice	33
Grilled Tuna steak, peppercorn crust bok choy, yakimeshi, shoyu butter	32
Roasted Cauliflower, rocoto mole, plantain and sesame crumble	25
Week creation (<i>Limited Availability</i>)	55

SWEETS

Strawberry, bacon, merengue and vanilla	10
Crème Caramel, homemade vanilla ice cream, vanilla powder	9
Churro, chocolate, caramel	10
Chocolate mousse, fruits, earth, vanilla cream	10
Chirimoya, merengue, caramel	10

Prices in USD / Gratuity is not included

Extra Bread Service \$3.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Service Charge of 15% will be added to parties of 7 or more .