

Lunch Menu. Monday to Friday 12 - 14.30 (Brunch on Sat.)
1 course & side 20. 2 courses 26. 3 courses 34.

Ceviche

Sea bass, tiger's milk, choclo, sweet potato

Tataki

Grass-fed beef fillet, huancaína, crushed cancha

Asparagus & Quinoa Salad (V) or (VG)

Tomato, fresh cheese, aji amarillo & passion fruit dressing

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Pollo a la Brasa marinated 24h

Andean potatoes, huacatay cream

Grilled sea bass fillet

Solterito salad, chimichuri, aji amarillo

Romanesco (V) or (VG)

Queso fresco, Andean chilli

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Rich Chocolate Sorbetto

Guava Sorbet

Alfajores, dulce de leche, lime ice cream

Homemade amarillo brioche. Algarrobina butter - per roll 3.

Sides 7.

Hand-cut Chips, chimichurri, huacatay mayo

Steamed jasmine rice

Broccoli al wok, ginger, chilli & soy

Stir fried 'chaufa' rice

Miso aubergine

Cuzco corn cake

A discretionary service charge of 13.5% will be added to your bill.

