



SUNDAY LUNCH MENU

CRUDOS

Citrus Cured Fish & Peruvian Style Sashimi

- ◆ **Ceviche Clásico de Lubina 17** GF
Sea bass, red onion, sweet potato, white corn
- Ceviche de Corvina a la Trufa 21**
Stone bass, truffle, ponzu, chives
- Ceviche de Vegetales 16** VG GF
Crunchy seasonal vegetables, green jalapeños, cashew nuts
- ◆ **Ceviche de Atún Chifa 19**
Yellowfin tuna, sesame seeds, rice crackers, soy
- ◆ **Tiradito de Pez Limón 19**
Yellowtail, green chilli, radish, orange tobiko
- Tataki de Res 22** GF
Wagyu beef tataki, grilled leeks, cashew nuts

ASADOS A COMPARTIR

Roast to Share (2 to 3 Guests)
Served with roast potatoes, grilled seasonal vegetables, gravy & corn bread

- Pierna de Cordero (900g) 95** GF
Roast leg of lamb
- Chuletón de Res (1kg) 115** GF
Roast rib of beef
- Medio Pollo Asado 75** GF
Half grilled chicken

APERITIVOS

Appetizers

- ◆ **Crocantes con Guacamole 17** GF VG
Guacamole, corn tortillas
- Baos con Wagyu 26**
Pulled wagyu, truffle emulsion, rocket cress
- Tostadas de Atún 19** GF
Corn tostada, yellowfin tuna, seaweed salad, spicy mayo
- Empanadas de Pescado 24** GF
Chilean seabass, coconut, kafir lime, spicy mayo
- Tacos de Shiitake con Chalaquita 17** V
Grilled shiitake, red onion & tomato salsa, feta, chipotle
- ◆ **Anticuchos de Res 19** GF
Beef fillet, ají panca, coriander
- ◆ **Anticuchos de Pollo 18** GF
Chicken, ají amarillo, garlic
- Anticuchos de Seta 13** VG GF
Grilled mushrooms, ají panca, parsley
- Coliflor Frita 18** V
Cauliflower tempura, gochujang, Peruvian marigold

ENSALADAS

Salads

- ◆ **Trio de Maíz 17** VG GF
Josper corn, crispy corn, white corn, sweet onions
- Col Rizada y Manchego 18** V
Kale, candied walnut, goji, cranberry, manchego
- Ensalada de Coliflores 14** V GF
Cauliflower, cashewnuts, dill, chives, lemon, huancaína

PLATOS FUERTES

Main Dishes

- ◆ **Arroz Nikkei 48** GF
Chilean sea bass, rice, lime, ají amarillo
- Salmón a la Brasa 32** GF
Salmon fillet, fennel, orange, chalapita, olives, dill
- Dorada a la Brasa 35** GF
Chargrilled seabream, ají amarillo, runner beans, dashi emulsion
- Pollo a la Parrilla 30** GF
Corn-fed baby chicken, ají panca, coriander
- ◆ **Lomo de Res 48** GF
Spicy beef fillet, crispy shallots, ají limo, star anise
- Chuletas de Borrego 42** GF
Lamb chops, aubergine, yogurt, crispy garlic
- Bife de Ancho 48** GF
Rib eye, adobo, chimichurri sauce

VEGETALES Y CEREALES

Vegetables & Cereals

- Papa Seca Y Trufa 36** V GF
Wild mushrooms, Peruvian potato, truffle
- ◆ **Patatas Bravas 14** V GF
New potatoes, spicy tomato, huancaína sauce
- Berenjena 11** VG GF
Aubergine, miso, buckwheat
- Brócoli 13** VG GF
Sprouting broccoli, sesame seeds