

Brunch

Sample menu:

Cold Starters

Guacamole

Avocado, tortilla, chips

Salmon Ceviche

Macha sauce, squid crisps, cucumber, tomato, leche de tigre red onion, coriander leaves

House Salad

Asian mix, strawberry, feta, edamame, orange, grapefruit passion fruit, ají panca

Hot Starters

Corn Empanadas

Sweet corn, ají amarillo, manchego, chimichurri

Lamb Anticucho

Lamb leg, bread crumbs, mint, yogurt sauce, coriander

Chicken Tacos

Jalapeño, chilli sauce, coriander, chicharrón, pickled onion

Mains

Grilled Ribeye Steak

Roasted potato

Picante De Camarones

Prawns, clams, roasted capsicum, peas, coriander, white rice

Sweet Potato Fries

Chipotle aioli

Dessert

Selection of South American Sweets

A La Carte

For The Table

SMOKED GUACAMOLE (V)

jalapeño / avocado / coriander / lime / corn tortilla

Ceviches & Tiraditos

KAMPACHI* (C, G, F, S, SY, SS)

coconut leche de tigre / mango chipotle reduction
/ candied coconut / curry

TUNA TOSTADAS* (E, F, G, M, SS, SL)

chicha morada chicharrón / mango / rocoto aioli /
caviar

SALMON TIRADITO* (C, D, F, G, SY)

ponzu passion fruit sauce / burrata / basil oil /
sweet basil / lime zest

TUNA TATAKI* (C, F, S, SS)

fermented aji amarillo / hinoki mushroom /
cancha praline / coriander-chili oil

HAMACHI CEVICHE* (C, E, F, G, S, SY, SS)

charred aji amarillo / leche de tigre / lemon foam /
salmon roe / coriander

HUACHINANGO CEVICHE* (C, F)

sea bass / leche de tigre / cancha / red onion /
sweet potato

BEEF TARTARE* (E, F, G, M, SY, SL)

truffle / chipotle emulsion / bone marrow / sun-
dried tomato

Starters

CHILEAN SEA BASS ANTICUCHO (E, F, G, M, PN, SY)

chili & garlic dressing / peanuts / green onion / red chili

SCALLOPS (C, D, F, G, S, SY, SS)

shiso chimichurri / nori praline / soy / butter / yuzu / passion fruit

PRIME US BEEF FILLET ANTICUCHO SKEWER (E)

mirasol chili / roasted corn / heart of palm / aji amarillo

CRISPY PRAWNS (D, E, G, S, SY, SL)

panko breaded prawns / melcocha sauce / arugula / mango / red chili

CACHAPAS (D, E, G, V)

venezuelan sweet corn pancake / halloumi / sour cream / pico de gallo

LOMO SALTADO EMPANADAS (D, E, G, S, SY, SL)

homemade turnover / sautéed beef tenderloin / mozzarella

MUSHROOM COCA (D, G, V)

sautéed wild mushroom / arugula / goat cheese / truffle oil

CORN CROQUETTES (D, E, G)

yellow sweet corn / aji / manchego / chimichurri / huancaína

Churrasco & Grill

RODIZIO STYLE CHURRASCO GRILL (C, G, M, S, SY, SS)

priced per person / free flow of meat + side / carved at your table / brazilian-style picanha steak / rib eye steak / beef tenderloin / australian lamb chop / marinated chicken thigh / prawns

650GR PARRILLADA MIXTA* (C, S)

brazilian style picanha steak / rib eye steak / australian lamb chop / achioté marinated chicken

300GR US PRIME BEEF SIRLOIN STEAK* (C)

us prime beef sirloin steak

300GR US PRIME BEEF TENDERLOIN* (C)

us prime beef tenderloin

300GR WAGYU BEEF RIB EYE STEAK* (C)

wagyu beef rib eye steak

ACHIOTE MARINATED CHICKEN THIGH (C, G, M, S, SS, SY)

achiote marinated chicken thigh

GRILLED AUSTRALIAN LAMB CHOP* (C, G, M, S, SS, SY)

mustard seed / orange / chimichurri / achiote / ají panca

GRILLED PRAWNS (C, D, E, G, F, M, S)

smoked aioli / prawn emulsion / cress salad

Chef's Specialties

ENCOCADO (C, F, G, S, SS, TN)

black cod / prawns / squid / coconut / ají mirasol / rice / mango chalaquita

GRILLED OCTOPUS (D, F, G, S, SY)

miso-panca sauce / rice foam / fennel / achiote

RED MULLET (C, D, F)

a lo macho sauce / black rice / sweet potato / halloumi sauce / pickled vegetable

VEAL RIBS (D, G, SY, SS)

nikkei bbq sauce / cabbage salad / potato-wasabi purée / potato chips

BEEF CHEEKS (C, D, G, SL)

8 hours slow-cooked / purple corn chicha / red wine / creamy polenta

LOMO SALTADO (C, D, G, S, SY, SS)

beef tenderloin / soy / red onion / tomato / crispy potato / creamy rice

SHORT RIBS (C, G, PN, S, SY)

dry potato / ají panca / chocolate / coriander / mint / baby carrot

BARLEY RISOTTO (C, D, G, V)

ají amarillo / parmesan / cream / assorted mushrooms / balsamic reduction / baby carrot / asparagus

Salads

QUINOA NIKKEI SALAD (E, F, G, M, SS, SY, TN)

broccolini / crispy quinoa / sesame dressing / baby corn / radish / black garlic aioli / nori / green beans

MANGO & PAPAYA (F, PN, S)

jicama / peanut / aguaymanto / shiso / guajillo-tamarind dressing

KALE (D, G, SL, SY, V)

manchego / pomegranate / candied tomato /
canchas / orange / chipotle-balsamic vinaigrette

BURRATA (D, G, SL)

heirloom tomato caviar / coriander pesto / black
sea salt / balsamic pearl

Tacos

DUCK TACO (C, D)

blue corn tortilla / black beans / rice / coriander /
duck leg / huancaína / avocado

BUTTER FISH TACO (F, G, SL, SY)

plantain tortilla / orange / achiote / mango pico de
gallo

AVOCADO TACO (G, V)

coriander avocado aioli / pico de gallo / broad
bean / crispy quinoa

CHICKEN CORN FED TACO (C, D, G)

morita chili sauce / coriander / shaved red onion

SOFT SHELL CRAB TACO (D, E, G, M, S, SL)

smoked paprika aioli / avocado / roasted
capsicum / lemon

SHORT RIB TACO (C, G, PN, SL)

peanut sauce / grape reduction / avocado sauce /
crispy potato

Sides

TRUFFLE FRIES (D, E, V)

poblano tartar sauce / parmesan / chives

SWEET POTATO FRIES (E, V)

chipotle aioli

MASHED POTATO (D, V)

butter / cream / roasted garlic

CAULIFLOWER (D, V)

anticuchera sauce / chimuchurri / yogurt foam

GRILLED ASPARAGUS (G, SS, SY, V)

miso aioli / tahina-avocado foam / sesame seeds

ROASTED HEIRLOOM CARROTS (G, M, SY)

pepita pistú / passion fruit honey / cashew aioli

Dessert

LA BOMBA (D, TN, V)

exploding chocolate sphere / lucuma mousse / almond cookie crumb / fresh berries

TORO TORO TRES LECHES (D, V)

passion fruit sorbet / whipped mango / red currants

LUCUMA CRÈME BRÛLÉE (D, V)

berries / salted chocolate ice cream

FRUTAS (V)

seasonal tropical fruit platter

ICE CREAM & SORBETS (D)

per scoop

DULCE DE LECHE MARTINI (A, D)

sailor jerry spiced rum / café patrón / dulce de leche / espresso

Digestif & Cocktails

VERY OLD FASHIONED (A)

premium tequila reposado / agave / chocolate bitters

CAFFÈ TEQUILANA (A, D)

jose cuervo 1800 reposado tequila / banana liqueur / tia maria / agave / chocolate bitters / espresso

FLOR DE CAÑA CENTENARIO XXI 15YRS (A)

rum

AMARO NONINO QUINTESENTIA / 50ML (A)

liqueur

TAYLORS 10Y TAWNY PORT / 50ML (A)

port wine

LATE HARVEST GEWÜRZTRAMINER MONTES (A)

dessert wine

WHYTE & MACKAY 19Y (A)

whisky