



À LA CARTE MENU

## PLATES TO SHARE

**HUANCAINA POTATOES 7.00**

Purple potatoes, quail egg, botija olive

**FISH CHICHARRON 7.00**

Fried sea bass, tropical sauce

**ANTICUCHO CORAZON 7.00**

Ox heart skewer, anticucho sauce

**GRILLED SWEETCORN 7.00**

Seaweed sauce, toasted sesame seeds, mayo (V)

**YUCA FRITA 7.00**

Fresh cheese, sarza criolla (V)

**AJI DE GALLINA 7.00**

Parmesan cheese, aji mirasol, pecan nuts

**SEA BREAM CEVICHE 12.00**

Sweet potato, traditional tiger's milk, canchita corn

**SALMON TIRADITO 12.00**

Ginger & orange cured salmon, chia, pomegranate sauce

**OCTOPUS CAUSA 12.00**

Braised octopus, capers, yellow chilli

**TUNA CEVICHE 12.00**

Soy, ginger, sesame, rocoto tigers milk

**SCALLOP TIRADITO 12.00**

Tigers milk trio, chia seeds

**BEEF CAUSA 12.00**

Crispy yucca, fresh avocado, sweet mint

**CORN CEVICHE 10.00**

Baby corn, choclo, canchita, tigers milk (V)

**WATERMELON TIRADITO 10.00**

Dragon fruit, toasted cashew, corn, artichoke (V)

**ASPARAGUS CAUSA 10.00**

Diced asparagus, black garlic, spring onion (V)

## MAINS

### PESCADO

**HAKE AMAZONIA 22.00**

Roasted avocado, braised seaweed

**RED MULLET HOT CEVICHE 22.00**

Crispy corn cake, rocoto tiger's milk

**BRAISED OCTOPUS 23.00**

Baked Jerusalem artichoke, botija olives

### CARNE

**BEEF PACHAMANCA 25.00**

Roast potato, aji panca, sweet garlic

**CONFIT SUCKLING PIG 23.00**

Corn tamal, charapita chillies, ocopa sauce

**ROAST CHICKEN 20.00**

Chicken breast, Andean potatoes, huancaína sauce

### VEGETAL

**ANDEAN POTATO STEW 18.00**

Brown butter, seaweed, cashew nut

**PIQUILLO PEPPERS 18.00**

Purple potato, edamame beans, fresh ricotta

**ROASTED AUBERGINE 18.00**

Miso, fermented purple corn, fava beans

**WILD MUSHROOM STEW 18.00**

Green courgettes, Ocopa, botija olives