



À LA CARTE MENU

STARTERS

CEVICHE

SEA BREAM CEVICHE 14.00

TUNA CEVICHE 14.00

CORN CEVICHE 12.00

CAUSA

OCTOPUS CAUSA 14.00

BEEF TARTARE CAUSA 14.00

ASPARAGUS CAUSA 12.00

TIRADITO

SALMON TIRADITO 14.00

DUCK BREAST TIRADITO 12.00

WATERMELON TIRADITO 12.00

MAINS

PESCADO

HAKE AMAZONIA

Roasted avocado,
braised seaweed **22.00**

RED MULLET HOT CEVICHE

Crispy corn cake,
rocoto tiger's milk **22.00**

BRAISED OCTOPUS

Baked Jerusalem artichoke,
botija olives **23.00**

CARNE

BEEF PACHAMANCA

Roast potato, aji panca,
sweet garlic **26.00**

CONFIT SUCKLING PIG

Corn tamal, charapita chillies,
ocopa sauce **24.00**

ROAST DUCK

Green rice, pisco marinated
berries **24.00**

VEGETAL

ANDEAN POTATO STEW

Brown butter, seaweed, cashew nut **20.00**

ROASTED AUBERGINE

Miso, fermented purple corn, fava beans **20.00**

PIQUILLO PEPPERS

Purple potato, edamame beans, fresh ricotta **20.00**

Please speak to a member of the team for allergen and dietary requirements.

Vegan options available on request.