

*desserts*

CHURROS CINNAMON SUGAR . CHOCOLATE	12
HOMEMADE LIMONCELLO TIRAMISU RASPBERRY	12
BLOOD ORANGE GRANITE (OPTION WITH TEQUILA +5)	7
TRIPLE CHOCOLATE BROWNIE MANDARIN . HAZELNUT ICECREAM	12
RICE PUDDING PASSIONFRUIT . MANGO . COCONUT	12

*chefs menu - 3 courses - 49 p.p*

*starter*

**CEVICHE** ✓

YOUNG COCONUT . LECHE DE TIGRE . BABY CORN

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**BIRRIA TACOS**

BRAISED GOAT . SHREDDED CHEESE . CORIANDER . LIME

*main*

**HALIBUT FILET**

"MOQUECA BAIANA" . SUNCHOKE . PAPRIKA . RICE

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**ROASTED CABBAGE** ✓

MISO ACHIOTE BUTTER - FAVA BEAN HUMMUS - CHARRED ONIONS

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**PERUVIAN CHICKEN**

PEARL BARLEY . SUNCHOKE . AJI VERDE

*dessert*

**TRIPLE CHOCOLATE BROWNIE**

MANDARIN

## *shared group menu - €65 p.p*

### *starters*

#### ARTICHOKE

TAHINI . POMEGRANATE . HERBS

#### CEVICHE

YOUNG COCONUT . LECHE DE TIGRE . BABY CORN

#### CHICKEN SKEWERS

ACHIOTE . AJI VERDE . LIME . CRISPY SHALLOT

#### SALMON SASHIMI

ACHIOTE SOY . DAIKON . FRIED OYSTER

### *mains*

#### BOLETE SHROOM MILANESE

PUTTANESCA . RADICCHIO . FETA

#### RIB EYE - 250 GR

#### GRILLED SEABASS

MANGO AVOCADO SALSA . LEMON OIL

### *sides*

#### ROASTED ROOT VEGETABLES

TZATZIKI DRESSING

#### FRIES

OREGANO SEASONED

#### SWEET POTATO FRIES

TRUFFLE MAYO

### *desserts*

#### CHURROS

CINNAMON SUGAR . CHOCOLATE

#### HOMEMADE LIMONCELLO TIRAMISU

RASPBERRY

#### TRIPLE CHOCOLATE BROWNIE

MANDARIN . HAZELNUT ICECREAM