

## *starters*

<b>ARTICHOKE</b> ✓ TAHINI . POMEGRANATE . HERBS	15
<b>CEVICHE</b> ✓ YOUNG COCONUT . LECHE DE TIGRE . BABY CORN	16
<b>CHICKEN SKEWERS</b> ACHIOTE . AJI VERDE . LIME . CRISPY SHALLOT	17
<b>BIRRIA TACO'S</b> BRAISED GOAT . SHREDDED CHEESE . CORIANDER . LIME	18
<b>SALMON SASHIMI</b> ACHIOTE SOY . DAIKON . FRIED OYSTER	18
<b>SPARE RIBS</b> CHIPOTLE GLAZE . PICKLED DAIKON	18
<b>GRILLED BLACK TIGER PRAWN</b> CHILI JAM - BLACK GARLIC AIOLI	28

## *mains*

<b>HALIBUT FILET</b> "MOQUECA BAIANA" . SUNCHOKE . PAPRIKA . RICE	28
<b>BOLETE SHROOM MILANESE</b> ✓ PUTTANESCA . RADICCHIO . FETA	24

## *from our charcoal grill*

ALL BEEF MAIN COURSES ARE SERVED WITH YOUR CHOICE OF:  
CHIMICHURRI . AJI VERDE . GARLIC HERB BUTTER

<b>RIB EYE - 250 GR</b>	32
<b>PERUVIAN CHICKEN</b> PEARL BARLEY . SUNCHOKE . AJI VERDE	28
<b>ROASTED CABBAGE</b> ✓ MISO ACHIOTE BUTTER - FAVA BEAN HUMMUS - CHARRED ONIONS	24

## *to share*

<b>PURO ENTRECOTE- 550 GR</b> URUGUAY . 200 DAY GRAIN FED	75
<b>GRILLED SEABASS</b> MANGO AVOCADO SALSA . LEMON OIL	58

## *sides*

<b>GRILLED CORNCOB</b> CHIPOTLE BUTTER . FETA CHEESE	9
<b>CHARGRILLED BIMBI</b> LEMON HERB BUTTER	9
<b>ROASTED ROOT VEGETABLES</b> TZATZIKI DRESSING	9
<b>FRIES</b> OREGANO SEASONED	8
<b>SWEET POTATO FRIES</b> TRUFFLE MAYO	8

*desserts*

CHURROS CINNAMON SUGAR . CHOCOLATE	12
HOME MADE LIMONCELLO TIRAMISU RASPBERRY	12
BLOOD ORANGE GRANITE (OPTION WITH TEQUILA +5)	12
TRIPLE CHOCOLATE BROWNIE MANDARIN	7
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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**CHICKEN SKEWERS**

ACHIOTE . AJI VERDE . LIME . CRISPY SHALLOT

*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