

starters

ARTICHOKE ✓ TAHINI . POMEGRANATE . HERBS	15
COCONUT CEVICHE ✓ YOUNG COCONUT . LECHE DE TIGRE . BABY CORN	17
CHICKEN SKEWERS ACHIOTE . AJI VERDE . LIME . CRISPY SHALLOT	17
BIRRIA TACOS BRAISED GOAT . SHREDDED CHEESE . CORIANDER . LIME	18
SALMON SASHIMI ACHIOTE SOY . DAIKON . FRIED OYSTER	20
SPARE RIBS CHIPOTLE GLAZE . PICKLED DAIKON	18
GRILLED BLACK TIGER PRAWN CHILLI JAM - BLACK GARLIC AIOLI	28

mains

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

from our charcoal grill

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

BAVETTE 200 GR	32
PERUVIAN CHICKEN PEARL BARLEY . SUNCHOKE . AJI VERDE	28
ROASTED CABBAGE ✓ MISO ACHIOTE BUTTER - FAVA BEAN HUMMUS - CHARRED ONIONS	24

to share

PURO ENTRECOTE 500 GR URUGUAY . 200 DAY GRAIN FED	75
GRILLED SEABASS MANGO AVOCADO SALSA . LEMON OIL	58
TOMAHAWK 800 GR 45 DAYS DRY-AGED . GRAIN FED	105

sides

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

desserts

CHURROS CINNAMON SUGAR . CHOCOLATE	12
HOMEMADE LIMONCELLO TIRAMISU RASPBERRY	12
BLOOD ORANGE GRANITE (OPTION WITH TEQUILA +5)	7
TRIPLE CHOCOLATE BROWNIE MANDARIN SORBET	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