

bites

SOURDOUGH BREAD • EVO OLIVE OIL • BALSAMIC • SMOKED SEASALT	6
OYSTERS 3PCS • MIGNONETTE	14
SPANISH TORTILLA & CAVIAR • CRÈME FRAÎCHE (3PCS) VEGETARIAN OPTIONAL	14
200-DAY AGED BLACK ANGUS BEEF • “BRESAOLA-STYLE”	16
HOMEMADE CROQUETTES 3PCS (V) • CHEESE & UNION • SPICY MAYO	8
CHARRED PADRÓN PEPPERS (V)	9

starters

PERFECT FOR SHARING, WE RECOMMEND 3-4 PLATES FOR TWO

CHICKEN SKEWERS • AJÍ VERDE • LIME • CRISPY SHALLOT	12
SPARE RIBS • CHIPOTLE GLAZE • CORIANDER	14
CONCHITAS A LA PARMESANA • SCALLOP • PARMESAN • BOTTARGA	13
OCTOPUS • TARAMA • CARROT • OLIVE • DILL	18
CHUTORO TUNA • BLUE FIN • TIRADITO • PISTACHIO • JALAPEÑO • AJI AMARILLO	21
TOSTADA (V) • FAJITA VEGETABLES • OKRA • BLACK BEAN • LIME • PEANUT	12
CHARRED GEM LETTUCE • ANCHOVY • SMOKED POTATO ESPUMA • PARMESAN CRISP (V OPTIONAL)	14

mains

SWORDFISH • LECHE DE TIGRE • COCONUT • MOTE • SWEET POTATO	28
PERUVIAN CHICKEN • PEARL BARLEY • AJÍ VERDE • SUNCHOKE	28
RAVIOLONE (V) • CELERIAC • TRUFFLE • CAVOLO NERO • GARLIC • SUNCHOKE	22
CABBAGE (V) • MISO ACHIOTE • HUMMUS • BABA GANOUSH • CHARRED ONION	24

steaks from the charcoal grill

SERVED WITH YOUR CHOICE OF:

FERMENTED POMEGRANATE CHIMICHURRI • MARG’S TOMATO RELISH • AJÍ VERDE

BAVETTE • PURO • 200-DAY GRAIN-FED BEEF • URUGUAY • 250G	35
RIBEYE • PURO • 200-DAY GRAIN-FED BEEF • URUGUAY • 300G	45
SIRLOIN ASADO • PURO • 200-DAY GRAIN-FED BEEF • URUGUAY • 450G	69

to share

GRILLED SEABASS • MANGO AVOCADO SALSA • HERBS	65
BRAISED SHORT RIB • SOFT TACOS • PICKLED RED ONION • PICKLED JALAPEÑO MEXICAN SLAW • FERMENTED HOT SAUCE	49
RIBEYE • 600G • PURO • 200-DAY GRAIN-FED BEEF • URUGUAY	89

sides

GRILLED CORNCOB • CHIPOTLE BUTTER • FETA CHEESE	8
ROASTED PEPPERS • ROMESCO	8
GREEN BEANS • CHILLI • SHALLOT	8
FRIES • OREGANO SEASONED • MAYO	7
SWEET POTATO FRIES • TRUFFLE MAYO	7

desserts

COCONUT PANNA COTTA • GUAVA • PASSION FRUIT • GINGER SNAP • PINEAPPLE	10
BASQUE CHEESECAKE • PORT SYRUP • CRUMBLE	9
SEASONAL GRANITE • (OPTION WITH TEQUILA +5)	6
TRIPLE CHOCOLATE BROWNIE • MANDARIN SORBET	9
LEVANT TASTING PLATE TO SHARE • ORANGE CAKE • DOUGHNUTS • BAKLAVA • SWEET LABNEH • PRUNE • PASHMAK	16

chefs menu - 3 courses - 49 p.p

starter

OCTOPUS • TARAMA • CARROT • OLIVE • DILL

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TOSTADA (V) • FAJITA VEGETABLES • OKRA • BLACK BEAN • LIME • PEANUT

main

PERUVIAN CHICKEN • PEARL BARLEY • AJÍ VERDE • SUNCHOKE

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SWORDFISH • LECHE DE TIGRE • COCONUT • MOTE • SWEET POTATO

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RAVIOLONE (V) • CELERIAC • TRUFFLE • CAVOLO NERO • GARLIC • SUNCHOKE

dessert

COCONUT PANNA COTTA • GUAVA • PASSION FRUIT • GINGER SNAP • PINEAPPLE