

starters

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

OYSTERS 3PCS • MIGNONETTE	14
200-DAY AGED BLACK ANGUS BEEF • "BRESAOLA-STYLE"	16
HOMEMADE CROQUETTES 3PCS (V) • CHEESE & ONION • SPICY MAYO	8
CHARRED PADRÓN PEPPERS (V)	9
CHICKEN SKEWERS • AJÍ VERDE • LIME • CRISPY SHALLOT	12
SPARE RIBS • CHIPOTLE GLAZE • CORIANDER	14
OCTOPUS • TARAMA • CARROT • OLIVE • DILL	18
CHUTORO TUNA • TIRADITO • PISTACHIO • JALAPEÑO • AJI AMARILLO	21
TOSTADA (V) • FAJITA VEGETABLES • OKRA • BLACK BEAN • LIME • PEANUT	14

mains

SWORDFISH • LECHE DE TIGRE • COCONUT • MOTE • SWEET POTATO	28
PERUVIAN CHICKEN • PEARL BARLEY • AJÍ VERDE • SUNCHOKE	28
RAVIOLI (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

RUMP STEAK • GRASS FED • 180G	22
BAVETTE • GRASS FED • 250G	32
RIBEYE • GRASS FED • 300G	45

to share

BRAISED SHORT RIB • SOFT TACOS • PICKLED RED ONION • PICKLED JALAPEÑO MEXICAN SLAW • FERMENTED HOT SAUCE	49
RIBEYE • GRASS FED • 600G	89

sides

GRILLED CORNCOB • CHIPOTLE BUTTER • FETA CHEESE	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

chefs menu - 3 courses - 49 p.p

+ WINE PAIRING €21

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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dessert

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ORCHID
HOUSE