

TASTING MENU

145 per person

Snapper

Crispy squid, creamy ají amarillo

Bluefin Tuna

Yuzu marinade, truffle oil, crispy shallot

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Grilled Octopus Salad

Preserved lemon, roasted tomatoes, botija olives
sweet potatoes crackers

Wagyu Tartare & Crispy Rice

Smoked ají panca, quail egg

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Seabass

Mole negro, with sweet & sour chard

Veal Chop

Ají panca & ginger marinade with creamy spinach

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Tres Leche Sundae

Soft serve ice cream
dulce & chocolate sauce
caramalized macademia

If you have allergies or dietary enquiries please speak to our staff prior to ordering.
V: Vegetarian VG: Vegan GF: Gluten Free