

FOOD MENU



CEVICHE & SALADS

• Ceviche white fish Sweet potato Peruvian giant corn Lime	14
• Mesclun salad Duck breast Hoisin sauce Passion fruit	12.5
• Green salad Cabrale cheese Sweet mango Bell peppers	12
• Salmon sashimi salad Bell peppers Japanese wafu sauce	14
• Citrus quinoa salad	8.5

APPETIZERS

• Beef tartar Original fresh wasabi	12.5
• The alternative papas bravas Chorizo Parmigiana Reggiano	9.5
• Beef anticucho black angus Sweet soy sauce	15.5
• Chicken anticucho Korean kimchee	15
• Tiradito salmon White miso Yuzu	9.5
• Beef chimichanga Pico de Gallo	8
• Tacos Platano macho Octopus Chorizo Daikon tomatillos salad	10.5
• Steam buns Shrimps Tempura Chili sauce	8
• Patagonia calamari our way	9.5
• Causas Smoked chicken Truffle Manchego cheese	12
• Gyoza Nikkei style Jamon Pure olluco Limo Dashi	9.5
• Chicke tostadas Chipotle mayo	10.5

MAIN COURSE

• Chicken a la brassa Kimchi butter	16
• Flap steak black angus Mango Coriander Aji amarillo peppers	28
• Chicken teryaki Truffle puree	17
• Pata negra Chorizo puree Chili thread	19
• Salmon Wasabi puree Teryaki sause	21
• White fish (Milokopi) on the grill	17

EXCEPTIONAL MEATS

• Wagyu Rib Eye Australian (MS4-5) 300gr	65
• The Notorious Tomahank Steak (Black Angus Australian) 1.2kgs	120

GARNISHES

• Hot quinoa	4
• Chifa rice	4
• Chorizo puree	4
• Wasabi puree	4

DESSERTS

• Namelaka dulcey valrhova Pistachio cremaux Salted caramel ice cream	9
• Kalingo chocolate souffle	7.5
• Yuzu Matcha cremaux	8.5