

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