



# LOUNGE FOOD MENU

Tuesday to Saturday from 6pm to 12am

## COLD ANTOJITOS

<b>GUACAMOLE (V)</b>	65
<i>Mexican mashed avocado, chipotle chili, tortilla chips,</i>	
<b>ACEVICHADO NIKKEI (S, G, A*)</b>	75
<i>white fish tiradito, leche de tigre, aioli togarashi, shrimp, avocado, kabayaki sauce</i>	
<b>TUNA NIKKEI</b>	75
<i>soy, sesame oil, spring onion, chili chimichurri, white radish</i>	
<b>BEEF TIRADITO</b>	95
<i>US prime striploin, truffle tartare, chipotle ponzu sauce, truffle crisp, shimeji mushroom</i>	
<b>BEETROOT SALAD (V, D, N)</b>	60
<i>goat cheese, candied pecans, sherry vinegar</i>	

## HOT ANTOJITOS

<b>CRISPY PRAWNS</b>	95
<i>panko breaded prawns, melcocha sauce, arugula, mango, red chili</i>	
<b>BEEF FILET ANTICUCHO</b>	95
<i>beef tenderloin skewer, mirasol chili, roasted corn, halloumi cheese</i>	
<b>CORN EMPANADAS (V, D, G)</b>	65
<i>yellow sweet corn, ají, manchego cheese, chimichurri</i>	
<b>LOMO SALTADO EMPANADA</b>	75
<i>homemade pastry, sautéed beef tenderloin, mozzarella</i>	
<b>ADOBO CHICKEN TACOS (G)</b>	70
<i>achiote marinated, avocado, criolla salsa, radish</i>	
<b>CACHAPAS (V, D, G)</b>	65
<i>Venezuelan sweet corn pancake, halloumi cheese, sour cream</i>	

**(G) gluten | (V) vegetarian | (D) dairy | (S) shellfish | (N) nuts |  vegan**

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.