

VaKaVa

BY CHEF RICHARD SANDOVAL

FOR THE TABLE

SMOKED GUACAMOLE (V, G)
Mexican mashed avocado, tortilla chips

CEVICHE & TIRADITOS

OMAKASE (S,D,G,N)

Tuna nikkei, clasico ceviche, avocado tiradito, flame salmon, beetroot salad

CLASICO CEVICHE*

Sea bass, leche de tigre, cancha, sweet potato

SEAFOOD CEVICHE (S,D)

Prawns, scallops, calamari, red onion, cancha, aji amarillo leche de tigre

TUNA NIKKEI*

Soy sauce, sesame oil, spring onion, chili chimichurri, white radish

AVOCADO TIRADITO (V,G)

Cucumber, yuzu, soy sauce, virgin olive oil caviar, cilantro

SUSHI ROLLS

FLAMED SALMON (G)*

Avocado, asparagus, tobiko, chipotle mayonnaise

SALADS

BEETROOT SALAD (V,D,N)

Goat's cheese, candied pecans, sherry vinaigrete

TAMARIND SALAD (G,N)

Vermicelli, crispy onion, crispy garlic, rocoto tamarind dressing, grapefruit, mint, basil

STARTERS

FISH TACOS (G,D)

King fish tempura, dynamite sauce, lemon jelly, fennel salad

CRISPY PRAWNS (S,D,G,N)

Panko breaded prawns, passion fruit sauce, arugula, mango, red chili

CACHAPAS (V,D,G)

Venezuelan sweet corn pancake, halloumi cheese, sour cream

LOMO SALTADO EMPANADA (S,D,G)

Homemade pastry, sauteed beef tenderloin, mozzarella cheese

BEEF FILET "ANTICUCHO" SKEWER (D)*

Mirasol chilli, roasted corn, halloumi cheese

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored, and enjoyed with the finest spirits. Join us in this ritual.

CHEFS SPECIALTIES

70 SALMON ESCABECHE 150
Espesado-choclo, red onion, yellow chilli, coriander, achiote oil

BEEF CHEEKS (D,G) 165
8-hour braised, purple corn, non-alcoholic red wine, creamy polenta

295 LOMO SALTADO (S,D,G) 195
Beef tenderloin, soy, red onion, tomato, crispy potato, creamy rice

AUSTRALIAN LAMB CHOPS (S,D,G) 180
Mustard seeds, orange, achiote, chimichurri

75 TACU - TACU (V) 90
Peruvian rice dish, canary beans, anticuchera sauce, sautéed vegetables

80

SIMPLY GRILLED

85 All steaks are served with Argentinian chimichurri, homemade BBQ sauce

65 ARGENTINIAN BEEF RIBEYE* 295
300gm

ARGENTINIAN BEEF TENDERLOIN* 310
300gm

85 PICANHA 500GR - CARVED AT YOUR TABLE 320

GRILLED OCTOPUS (S) 145
Peruvian style, potato salad

65 SWEET POTATO FRIES (V) 40
Chipotle aioli

60 ROASTED HEIRLOOM CARROTS (V,N) 60
Pepita pitsu, passion fruit honey, cashew nut aioli

TRUFFLE FRIES (D) 50
Aji tartar, parmesan cheese

SIDES

DESSERTS

80 TRES LECHES (D, N, G) 55
90 Mango sauce, passion fruit gel, berries, coconut ice cream

70 CHURROS (D,N,G) 55
Goat cheese ice cream, dulce de leche sauce

80 FRUIT PLATTER (V) 45
Assorted seasonal sliced fruit

95 ICE CREAM (D,G) / SORBET (V,G) Per Scoop 20
Vanilla, coconut, chocolate, goat cheese, strawberry
Sorbet: mango, raspberry, passion fruit

(G) GLUTEN | (V) VEGETARIAN | (VG) VEGAN | (D) DAIRY | (S) SHELLFISH | (N) NUTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS