

VaKaVa

BY CHEF RICHARD SANDOVAL

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.

FOR THE TABLE

SMOKED GUACAMOLE (V,G) 70
Mexican mashed avocado, tortilla chips

▶ **CEVICHE & TIRADITOS**

OMAKASE (S,D,G,N) 295
Tuna tiradito, clasico ceviche, avocado tiradito, beef roll, beetroot salad

HAMACHI TIRADITO* 90
Charred aji amarillo, leche de tigre, sweet potato puree, avocado, chilli oil

CLASICO CEVICHE* 75
Sea bass, leche de tigre, cancha, sweet potato

SEAFOOD CEVICHE (S,D) 80
Prawns, scallops, calamari, red onion, cancha, aji amarillo leche de tigre

TUNA TIRADITO* 85
Mirasol leche de tigre, chalaquita, coriander oil

SALMON TIRADITO* 80
Cured salmon, avocado sauce, crispy quinoa, rocoto jelly

SCALLOPS TIRADITO (S)* 95
Red curry leche de tigre, choclo, chilli oil, aji amarillo salad, spring onion, lemon jelly

AVOCADO TIRADITO (V,G) 65
Cucumber, yuzu, soy sauce, virgin olive oil caviar, cilantro

S U S H I R O L L S

BEEF ROLL (D,G,S)* 85
Beef tenderloin, spring onion, cream cheese, crispy sweet potato, chimichurri, yuzu, black truffle

FLAMED SALMON (G)* 85
Avocado, asparagus, tobiko, chipotle mayonnaise

SOFT SHELL CRAB (S,G) 80
Chipotle aioli, kanikama, onion, teriyaki reduction

S A | **BEETROOT SALAD (V,D,N)** 65
Goat's cheese, candied pecans, sherry vinaigrete

L A | **TAMARIND SALAD (G,N)** 60
Vermicelli, crispy onion, crispy garlic, rocoto tamarind dressing, grapefruit, mint, basil

D S

S T A R T E R S

FISH TACOS (G,D) King fish tempura, dynamite sauce, lemon jelly, fennel salad	80
BRAISED SHORT RIB TACOS (N,G) Peanut sauce, grape reduction, avocado sauce, crispy potato	80
CRISPY PRAWNS (S,D,G,N) Panko breaded prawns, passion fruit sauce, arugula, mango, red chili	90
CACHAPAS (V,D,G) Venezuelan sweet corn pancake, halloumi cheese, sour cream	70
LOMO SALTADO EMPANADA (S,D,G) Homemade pastry, sauteed beef tenderloin, mozzarella cheese	80
PRIME US BEEF FILET "ANTICUCHO" SKEWER (D)* Mirasol chilli, roasted corn, halloumi cheese	95

C H E F S S P E C I A L T I E S

SALMON ESCABECHE Espesado-choclo, red onion, yellow chilli, coriander, achiote oil	150
ARROZ CON MARISCOS (S,D,G) Prawns, calamari, scallops, aji panca, aji amarillo, aioli	170
BEEF CHEEKS (D,G) 8-hour braised, purple corn, non-alcoholic red wine, creamy polenta	165
LOMO SALTADO (S,D,G) Beef tenderloin, soy, red onion, tomato, crispy potato, creamy rice	195
AUSTRALIAN LAMB CHOPS (S,D,G) Mustard seeds, orange, achiote, chimichurri	180
TACU - TACU (V) Peruvian rice dish, canary beans, anticuchera sauce, sautéed vegetables	90

S I M P L Y G R I L L E D

All steaks are served with Argentinian chimichurri, homemade BBQ sauce

CHURRASCO (S,G) Picanha steak, Ribeye steak, Australian lamb chop, achiote marinated chicken	395
ARGENTINIAN BEEF RIBEYE* 300gm	295
ARGENTINIAN BEEF TENDERLOIN* 300gm	310
US PRIME BEEF TENDERLOIN* 300gm	365
PICANHA 500GR - CARVED AT YOUR TABLE	320
GRILLED OCTOPUS (S) Peruvian style, potato salad	145
U5 GRILLED PRAWNS (S) Mexican adobo, pico de gallo salsa	285

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

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



SWEET POTATO FRIES (V)

Chipotle aioli

40

PASTEL DE PAPA (S,D,G)

Sweet potato, huancaína sauce, red onion, cherry tomatoes, button mushrooms, coriander, black truffle

50

ROASTED HEIRLOOM CARROTS (V,N)

Pepita pitsu, passion fruit honey, cashew nut aioli

60

TRUFFLE FRIES (D)

Aji tartar, parmesan cheese

50


SIDES**DESSERTS****TRES LECHES(D, N, G)**

Mango sauce, passion fruit gel, berries, coconut ice cream

55

DULCHE DE LECHE FONDANT (D)

Berries compote, vanilla ice cream

55

AVOCADO PANNA COTTA (D,G)

Almond crumble, blood orange reduction, honeycomb ice cream

55

CHURROS (D,N,G)

Goat cheese ice cream, dulce de leche sauce

55

FRUIT PLATTER (V)

Assorted seasonal sliced fruit

45

ICE CREAM (D,G) / SORBET (V,G) Per Scoop

Vanilla, coconut, chocolate, goat cheese, strawberry Sorbet: mango, raspberry, passion fruit

50

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