

COLD STARTER

GUACAMOLE (V)

MEXICAN MASHED AVOCADO, TORTILLA CHIPS

TIRADITO DE PESCADO

SMOKED YELLOW CHILI SAUCE, RED ONION
QUINOA POP, CORIANDER, CHILI OIL

KALE (D,G,V)

POMEGRANATE, ORANGE, CHIPOTLE
MANCHEGO CHEESE, BALSAMIC
VINEGAR, CANCHA GARRAPIÑADA

HOT STARTER

TAMAL DE POLLO (D)

MASECA, AJI PANCA, ONION
RED RADISH SALAD, SOUR CREAM

BUTTERFISH ANTICUCHO (D)

ACHIOTE, ORANGE, MACHA SAUCE,
PLANTAIN, CUCUMBER CHALAQUITA

CHICHARRON DE CALAMAR (G,S)

CALAMARI, MANGO TARTARE, AVOCADO SAUCE,
YELLOW CHILI MARITAION, PICO DE GALLO

MAIN COURSE

PICANHA STEAK

POTATO, CHIMICHURRI
HOMEMADE BBQ SAUCE

ADOBO BRISKET (G)

BEEF, ONION, GUAJILLO, SOY SAUCE, ORANGE JUICE
CAULIFLOWER PUREE, CUCUMBER SALAD

MASHED POTATO (D)

CREAMY POTATO, GARLIC, BUTTER

HOUSE SALAD (V)

MIXED GREENS, CARROTS, SHALLOTS, ONION
CHERRY TOMATO, MANDARIN, TAMARIND DRESSING

DESSERT

SELECTION OF SOUTH AMERICAN SWEETS

(V) VEGETARIAN, (D) DAIRY, (G) GLUTEN, (S) SEAFOOD, (N) NUTS

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.