

CRUDO

Scallops

Lime gel, uchucuta sauce, huacatai

Snapper

Crispy squid, creamy ají amarillo

Bluefin Tuna

Yuzu marinade, truffle oil, shallot, rice crackers

Red Prawns

Ají amarillo & citrus dressing, pickled onion

Blue Lobster

Sea buckthorn & fermented tomatoes

PLATTERS

Seafood

3 scallops, 3 oysters, 3 conchas finas, 3 razor clams, 3 Huelva's prawns

Oysters (6 pcs)

Guillardeau n.2, tomatoes & red onion salsa

CAVIAR

Served with crispy corn causas, crema fresca, red onion relish & herbs

KRISTAL

(50gr)

(125gr)

BELUGA

(30gr)

(50gr)

STARTERS

Mix Seafood Criolla

Shrimps, octopus, snapper & criollo salad

Grilled Octopus Salad

Preserved lemon, roasted tomatoes botija olives

Carabineros XXL

Roast ají amarillo salsa, avocado

Tomatoes & Avocado

Ají amarillo, citrus & basil, pickled onion

Wagyu Tartare & Crispy Rice

Katsoubushi mayo, chives, Kristal caviar

Beef Carpaccio

Red onion, soy & coriander, natives potatoes, tomatoes glaze

MAIN COURSE

Veg & Truffle Hot Pot

Roasted wheat, shiitake, courgette, smoked ricotta, black truffle

Seabass

Coconut sauce, grilled mussels, with sweet & sour chard grilled mushrooms

King Crab Rice

Bomba rice, charred king crab, bisque

Beef Fillet (300gr)

Tamarind, ají verde with crispy yuca

Veal Chop (350gr)

Ají panca & ginger marinade with creamy spinach

Japanese Wagyu Sirloin A5 (100gr)

Roast tomatoes salsa with grilled seasonal veggies

FOR TWO

Spicy Rock Lobster

Ají amarillo, miso & seaweed butter with chips

Black Seabream

Ají amarillo & ají panca glaze with fennel salad

DESSERT

To share (2 or more guests)

Chocolate Souffle Tart

Peruvian dark chocolate 70%, tonka ice cream, salted buckwheat

Lemon & Merengue Pie

Lemon textures merengue, lime & huacatay sorbet, black lime

Tres Leche Sundae

Soft serve ice cream dulce & chocolate sauce caramalized Macademia

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free