

PERUVIAN CEVICHES AND TIRADITOS

TASTING OF CEVICHES AND TIRADITOS selection of ceviches and tiraditos	€ 33	OLIVES OCTOPUS CEVICHE "papa amarilla" • Botija olives sauce • cilantro red pepper • canchas • choclos	€ 28
"BONITO" CEVICHE catch of the day • "leche de tigre" • choclos • canchas sweet potato • cilantro • red onion	€ 27	"CRISPY" TUNA CEVICHE Nikkei sauce • crispy black rice • cucumber guacamole • nori • ginger • scallion • sesame seeds	€ 31
LOBSTER CEVICHE plantain • citrus sauce • cucumber • cherry tomatoes cilantro	€ 30	VEGETARIAN CEVICHE yuzu "leche de tigre" • asparagus • shiitake • cilantro heart of palm • cucumber • cherry tomatoes • choclos	€ 25
<i>"No son carpaccios, no son sashimis... son tiraditos"</i>			
TIRADITO LIMEÑO catch of the day • "aji amarillo" sauce • sweet potato choclos • canchas • cilantro • red onion	€ 26	WAHOO TIRADITO fresh cilantro aioli • sweet potato • avocado • red onion cherry tomatoes • canchas • choclos	€ 29
SALMON TIRADITO green mango • dry miso • yuzu • cilantro oil • fresh mint	€ 27	SEA SCALLOPS TIRADITO crispy quinoa • "aji amarillo" sauce red onion • choclos • canchas • cilantro	€ 31

APPETIZERS

MINUTE SMOKED HAMASHI lime emulsion • green apple • Avruga caviar	€ 35	COLD PEA SOUP WITH CITRUS ZESTS snow peas toast • crystalized citrus zests • mandarine oil	€ 22
PULPO ANTICUCHERO "aji panca" grilled octopus • "papa amarilla" "aji amarillo" sauce • choclos • canchas • cilantro	€ 29	PÉRIGORD BLACK TRUFFLE SALAD mâche salad • parmesan • truffle butter toast	€ 49
"NIKKEI" GRILLED BEEF TATAKI mâche • dried tomatoes • yuzu • jalapeño • canchas	€ 32	TUNA TACOS 3 pcs/4 pcs guacamole • "pico de gallo" • sour cream	€ 27/36
SAUTEED DUCK FOIE GRAS Jerusalem artichoke purée • hazelnuts in 3 textures	€ 29	BURRATINA & RUSTIC TOMATOES smoked eggplant coulis • basil • arugula • pine nuts	€ 33

FROM THE CARIBBEAN AND THE BIG BLUE

SAUTÉED CHILEAN SEABASS sweet potatoes • shiitakes • baby corn • guasacaca	€ 72	SAUTEED MAHI-MAHI "salsa cruda chifa": mango • scallions • jalapeño cilantro • ginger • pickled onions • coconut jasmine rice	€ 42
SAUTÉED SEA SCALLOPS artichoke & chorizo tortellinis • asparagus chorizo cream	€ 49	GRILLED TUNA STEAK capers spuma • confit tomatoes • basil • Botija olives crispy capers and tapioca	€ 48
SPINY LOBSTER RISOTTO yellow chili cream • asparagus • edamame light bisque consommé with extra virgin oil	€ 47	GRILLED SCOTTISH SALMON grilled red bell pepper coulis • eggplant • broccolini	€ 44

FROM THE LAND

"LOMO SALTADO" peruvian sautéed sliced beef tenderloin • cilantro "papa amarilla" • quail eggs	€ 45	BOTIJA OLIVES CHICKEN BREAST Jerusalem artichoke purée • oyster mushrooms • sage jus	€ 42
LEG OF LAMB "PRESSÉ" artichoke purée • shiitakes • quinoa • kumquat jus	€ 43		

FROM THE CHARCOAL GRILL

GRILLED BEEF TENDERLOIN "mac and cheese" • bordelaise sauce	€ 52	GRILLED BEEF RIB EYE to share 36 OZ. "mac and cheese" • béarnaise sauce	€ 102
GRILLED ROSSINI BEEF TENDERLOIN beef tenderloin • sautéed foie gras • bordelaise sauce truffle Jerusalem artichoke purée	€ 69	GRILLED VEAL TENDERLOIN veal tartar croustis • capers • Vadouvan jus sweet potato	€ 49

GARNITURES €10

COCONUT JASMINE RICE
JERUSALEM ARTICHOKE PURÉE
MASHED POTATOES
TRUFFLE OIL MASHED POTATOES

TRUFFLE OIL FRENCH FRIES
VEGETABLES WOK
SWEET POTATO PURÉE
"MAC AND CHEESE"