

PERUVIAN CEVICHEs AND TIRADITOS

TASTING OF CEVICHEs AND TIRADITOS

selection of ceviches and tiraditos

€ 38

"BONITO" CEVICHE

catch of the day • "leche de tigre" • choclos • canchas
sweet potato • cilantro • red onion

€ 30

LOBSTER AND AVOCADO "CAUSA"

quail egg • cucumber "Chalaquita" • "papa amarilla"

€ 34

NIKKEI MIXTO CEVICHE

calamari • octopus • wahoo • scallops
cilantro • "leche de tigre" • ponzu sauce

€ 30

TUNA CEVICHE

nikkei sauce • crispy rice • scallion • sesame seeds
guacamole • cucumber • ginger • cilantro

€ 33

VEGETARIAN CEVICHE

yuzu "leche de tigre" • asparagus • shiitakes • choclos
hearts of palm • cherry tomatoes • cucumber • cilantro

€ 27

"No son carpaccios, no son sashimis... son tiraditos"

HAMACHI TIRADITO

wakame • physalis • jalapeño • ponzu sauce

€ 36

TIRADITO LIMEÑO

catch of the day • "aji amarillo" sauce • sweet potato
choclos • canchas • cilantro • red onion

€ 31

SALMON TIRADITO

mango and jalapeño "criolla" • dry miso • ponzu sauce
salmon eggs • puffed quinoa

€ 33

DUCK BREAST TIRADITO

crispy nori • choclos • shimejis • toasted sesame
"Umeboshi sauce"

€ 33

SEA SCALLOP TIRADITO

fresh cilantro aioli • sweet potato • avocado
red onion • cherry tomatoes • choclos • canchas

€ 33

SEARED TUNA TIRADITO

"Pachikai" sauce • shiitakes • choclos • puffed quinoa
cilantro • "aji Amarillo"

€ 32

APPETIZERS

MINUTE SMOKED HAMASHI

creole "barigoule" • *Fernando Pensato* lemon olive oil
Avruga caviar

€ 39

APPLE AND CUCUMBER GAZPACHO

green apple • fresh herbs • scallion

€ 26

DUCK FOIE GRAS TERRINE

guava-apple "compotée" • hibiscus • cashews • brioche

€ 36

BURRATINA & PINAPPLE CHUTNEY

toasted buckwheat • long pepper • fresh mint

€ 31

PULPO ANTICUCHERO

"aji panca" grilled octopus • "papa amarilla"
"aji amarillo" sauce • choclos • canchas • cilantro

€ 32

BURGUNDY FALL TRUFFLE SALAD

mâche • parmesan cheese • truffle butter toast

€ 68

TUNA AND CHIPOTLE TACOS 3pcs/4pcs

guacamole • "mango criolla" • cilantro

€ 30/39

FROM THE CARIBBEAN AND THE BIG BLUE

SAUTÉED CHILEAN SEABASS

tomatillo sauce • okras • star fruit • physalis • plantain
crispy yuca

€ 72

SAUTÉED SEA SCALLOPS

coconut milk sweet potato purée • "aji panca"
citrus emulsion • quinoa • Amazonian nuts

€ 56

SPINY LOBSTER RISOTTO

"aji Amarillo" cream • green asparagus • edamames
light bisque consommé with extra virgin olive oil

€ 54

SAUTÉED BATA-YAKI MAHI-MAHI

cucumber • jalapeño • cilantro • ginger • pickled onion
corn • hearts of palm • shiitakes • "aji dulce"
coconut jasmine rice

€ 45

GRILLED TUNA LOIN

capers espuma • candied tomatoes • basil • Botija olives
crispy capers and tapioca

€ 54

HONEY AND MISO GLAZED SALMON

celery remoulade • edamame • snowpeas
radicchio • hearts of palm

€ 53

FROM THE LAND

BRAIZED VEAL SHOULDER

celery remoulade • shiitakes • Vadouvan sauce

€ 54

"LOMO SALTADO"

peruvian sautéed sliced beef tenderloin • cilantro
"papa amarilla" • quail eggs • "limo" chili

€ 51

SUCKLING PIG CONFIT

ginger sauerkraut • shiitakes • okras • sweet and sour sauce

€ 56

PANCA ROASTED DUCK BREAST

butternut purée • hazelnut • radicchio • oyster mushrooms
balsamic chicken jus • cranberries

€ 48

FROM THE CHARCOAL GRILL

GRILLED GUINEA FOWL BREAST

sweet potatoes and coconut milk purée • okras
baby corn • "Uchucuta sauce"

€ 42

GRILLED US WAGYU PICANHA 12 OZ.

"papa amarilla" • shiitakes • "Guasacaca" sauce

€ 87

STERLING SILVER

BEEF TENDERLOIN 7 OZ.

butternut purée • asparagus • shimejis
Bordelaise sauce

€ 60

BEEF BONE IN RIB EYE to share 36 OZ.

"mac and cheese" • Béarnaise sauce

€ 110

SIDES € 12

COCONUT JASMINE RICE
BUTTERNUT PURÉE
MAC AND CHEESE

TRUFFLE OIL FRENCH FRIES
VEGETABLE WOK
SWEET POTATO PURÉE

DESSERTS

TROPICAL VACHERIN €17

lime meringue • mango carpaccio • vanilla-mascarpone Chantilly
tropical caramel • banana-passion fruit sorbet

Rum cocktail « Jungle Negroni » €17

Perfect bitter-sweet balance, banana, orange & vanilla notes

HIBISCUS €17

hibiscus panna cotta • grapefruit mousse • soursop sorbet

Gin cocktail « Antidoto » €18

Elegant, herbaceous and floral, delicate bergamote notes

“CARAÏBE” CHOCOLATE €20

Valrhona 66% chocolate tart • candied blackcurrant & raspberry
cocoa nibs nougatine • blackcurrant-raspberry sorbet

vodka cocktail « La Bombe » €20

Light and fresh, berry flavors

IRISH COFFEE €20

coffee-hazelnut financier • coffee-whisky namelaka • coffee praliné
whisky-vanilla caramel • Bailey's ice cream

cognac cocktail « Capone's Book » €19

intense and subtle, finesse and woody aromas

ISLAND RUM BABA €17

lemongrass-ginger syrup • pineapple
Chantilly mascarpone

Rum cocktail : « Le Trésor » €22

Round and voluptuous, spices, ginger and lime

HOMEMADE ICE CREAMS & SORBETS €15

Bailey's • vanilla • chocolate
passion fruit-banana • soursop • coconut • blackcurrant-raspberry