



set menu

\$85

PLANTAIN CHIPS

plantain chips + avocado huancaína

YUCCA RELLENAS

yucca + short rib + spicy mayo

FIRST COURSE

TUNA TOSTADA

purple corn + spicy tuna + cilantro crema + avocado

WAGYU TATAKI

truffle ponzu + scallion + crispy shallot

SECOND COURSE

BABY GEM SALAD

quinoa + radish + green goddess + queso fresco

OCTOPUS

spanish octopus + aji amarillo + butter bean purée + salsa criolla

THIRD COURSE

ANTICUCHO PLATTER

chef's selection

YUCCA FRIES

cassava + huancaína + jalapeño huacatay

CHARRED BROCCOLINI

sweet soy + furikake + aji rocoto jam

DESSERT

EL HEUVO MALO

coffee ice cream + chocolate ranfañote + honeycomb + yuzu marmalade + raspberry

