

dinner menu



APPETIZERS

HEIRLOOM TOMATO SALAD	16
edamame + avocado + aji rocoto + lime + red wine vinaigrette	
TUNA TOSTADA	18
purple corn + spicy tuna + cilantro crema + avocado	
WAGYU	18
wagyu tataki + truffle ponzu + scallion + crispy shallots	

CEVICHEs

SALMON CEVICHE	18
coconut chili lime tiger's milk + cilantro + coconut tuile	
SCALLOP CEVICHE	17
rocoto + lime + pickled red onion + cilantro + squid ink cracker	
LYCHEE CEVICHE	14
togarashi tiger's milk + cilantro + criolla + crispy cassava	
HIRAMASA	21
kanpachi + jalapeño tiger's milk + rocoto jam	

ANTICUCHO

SHORT RIB	21
truffle huancaína + sweet potato curls	
SALMON	21
teriyaki + shiso	
CHICKEN	16
rocoto bbq sauce + pickled carrot + miso aioli	

LARGE PLATES

POLLO A LA BRASSA half / whole	21 / 42
aji panca + purple potato + crispy kale + green goddess + salsa huancaína	
BRANZINO	MP
purple potato + miso + marinated peppers + lime	
RIBEYE	48
cassava purée + baby carrots + spiced jus	
SAFFRON RICE	34
charred asparagus + shallot + butternut squash + pickled radish + scallion	

SIDES

CHARRED BROCCOLINI	15
sweet soy + furikake + aji rocoto jam	
ROAST POTATOES	10
aji amarillo oil	
CORN	12
grilled corn + aji amarillo aioli + chimichurri + huitlacoche + truffle	

DESSERT

AMOR CON COCO	14
three ways of peruvian chocolate + ice cream + lime & white chocolate yogurt	
EL HEUVO MALO	26
miso ice cream + white chocolate ranfañote + sesame praline + coconut caramel + lime	
PICARONES	12
chancaca syrup + cinnamon orange sugar + white chocolate ice cream	