



set menu

\$85

PLANTAIN CHIPS

plantain chips + avocado

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

QUINOA SALAD

charred baby gem + pickled pearl onion + hearts of palm + queso fresco + green goddess

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

miso ice cream + white chocolate ranfañote + sesame praline + coconut caramel + lime

