

CEVICHE & TIRADITOS

Trío / 36

lychee + scallop + salmon

Lychee / 14

togarashi tiger's milk + cilantro + criolla + crispy cassava

Vieira / 21

rocoto + lime + pickled red onion + cilantro + squid ink cracker

Salmón / 18

coconut chili lime tiger's milk + cilantro + coconut tuile

Hiramasa / 21

king fish + jalapeño tiger's milk + rocoto jam

SMALL BITES

Edamame / 7

sea salt or aji rocoto salt

Plantain Chips / 9

aji panca + avocado

Shishito / 11

white miso + furikake + sherry vinegar

Cerdo Nekkei / 12

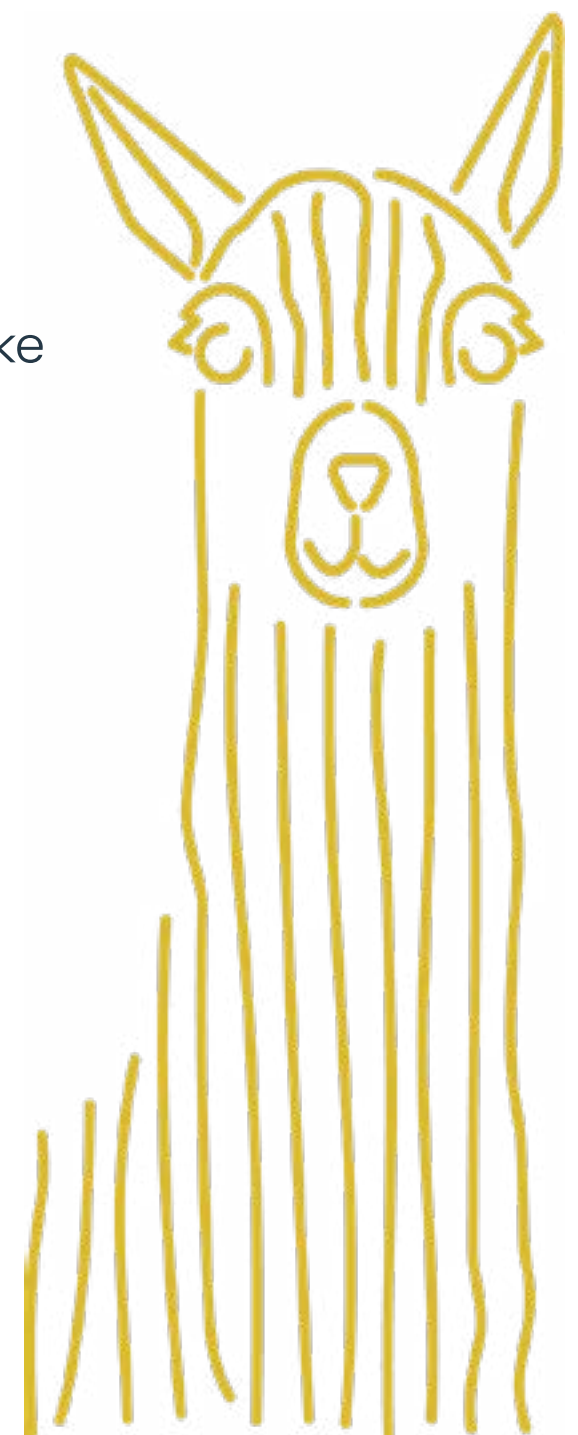
cured pork belly + sweet soy glaze + aji panca + sake

Empanada de Pollo / 12

chicken + sofrito + rocoto +
charred corn + green goddess

Yucca Rellena / 12

short rib + aji rocoto aioli + mirin + scallion



APPETIZERS

Ensalada de Col / 14

fermented red cabbage + daikon radish + carrot + avocado + huancaína

Ensalada de Quinoa / 16

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

Tuna Tostada / 19

purple corn + spicy tuna + cilantro crema + avocado

Wagyu / 19

wagyu tataki + truffle ponzu + scallion + crispy shallots

Pulpo / 26

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

ANTICUCHO

Costilla / 24

truffle huancaína + sweet potato

Salmón / 21

teriyaki + shiso

Pollo / 21

rocoto BBQ sauce + pickled carrot + miso aioli

Corazón / 21

rocoto salsa + green goddess + jus

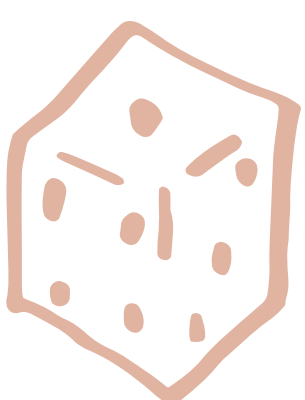
Coliflor / 18

sake soy glaze + oyster mushroom + miso eggplant purée

Build Your Own Platter / 60

Choice of 3 anticuchos

Additional short rib add \$4



MAINS

Pollo a la Brassa / half | 29 whole | 52

rotisserie + aji panca + huancaína +
crispy causa + seasonal pickles

Branzino / MP

purple potato + miso + marinated peppers + lime

Ribeye / 58

14oz ribeye + cassava purée + baby carrots + spiced jus

Arroz Azafrán / 34

charred asparagus + shallot + butternut squash +
pickled radish + scallion

SIDES

Brocolini / 15

sweet soy + furikake + aji rocoto jam

Patatas / 10

aji amarillo oil

Yucca Fritas / 12

cassava + huancaína + jalapeño huacatay

Maíz / 12

grilled corn + aji amarillo aioli + chimichurri +
huitlacoche + truffle

DESSERT

Picarones / 14

chancaca syrup + cinnamon orange
sugar + white chocolate ice cream

Amor Con Coco / 14

three ways of peruvian chocolate + ice cream +
lime & white chocolate yogurt

Tres Leches / 14

manjar blanco + aji limo ganache + red wine syrup

El Huevo Malo / 32

raspberry sorbet + goat cheese cake +
caramel canca corn + rosé soaked berries