

TASTING MENU, NOVEMBER 2024

6 DISHES RP 500

CEVICHE CLASICO

Catch of the day, red onion, chilli, leche de tigre

CONCHITAS A LA PARMESANA

Scallops, Grana Padano

EMPANADA PINO FRITO

Chilean beef stew, olives

PULPO A LA BRASA

Bbq Octopus, quinoa, olive emulsion, corn, chimichurro, wild rucola

BEEF CACHAPA

Venezuelan corn pancake, with beef deco, parmesan, criolla

TRES LECHES

Classic Peruvian 'three milks' cake

TASTING MENU, NOVEMBER 2024

9 DISHES RP 850

CEVICHE CLASICO

Catch of the day, red onion, chilli, leche de tigre

CONCHITAS A LA PARMESANA

Scallops, Grana Padano

EMPANADA PINO FRITO

Chilean beef stew, olives

PULPO A LA BRASA

Bbq Octopus, quinoa, olive emulsion, corn, chimichurro, wild rucola

CAUSA DEL MAR

Fish escabeche on cold potato cake

CAMARONES PARRILLEROS

Tiger prawns, prawn vinaigrette, apple, cashew crumble

CERDO CONFITADO

16hr pork belly, tubers, date jus, chorizo, pickled shallots

BEEF CACHAPA

Venezuelan corn pancake, with beef deco, parmesan, criolla

TRES LECHES

Classic Peruvian 'three milks' cake

*Prices are in thousand rupiahs and are subject to 10% govt tax and 6% service charge