

starters.

CONCHITAS A LA PARMESANA baked moon scallops, white wine, parmesan	120
CEVICHE clasico, passion fruit, or coconut add prawns, octopus, or clams +50	150
GOAT CHEESE SOUFFLE (V) tomatitos, sourdough crumble	160
OCTOPUS BOCHINCHE italian cream, capers, tomatoes	140
DUCK CROQUETAS parmesan, smoked aioli	120
EMPANADAS chilean beef stew, prawns, or corn (V)	100
AJI DE GALLINA TÁQUENOS peruvian chicken spring rolls, tapenada	100
BBQ PRAWNS tiger prawns, salsa escabeche, apple, cashew crumble	180
BEEF CACHAPA (V option) corn panqueque, beef saltado, salsa criolla	140
SQUID ANTICUCHOS bbq squid skewers, salsa nikkei	90

mains.

CHUPE catch of the day, tiger prawns, potatoes, feta, mint	220
DUCK RAVIOLI salsa huancaína, duck jus, lemon gremolata	200
GNOCCHI (V) bbq zucchini, white wine cream, smoked tomatoes	170
POLLO A LA BRASA roasted organic half chicken, saltado jus	220
CERDO CONFITADO 16hr pork belly, tubers, date jus, chorizo	230
PERUVIAN SEAFOOD PAELLA catch of the day, clams, octopus, prawns	600
OJO DE BIFE 300gr Wagyu Tokusen Ribeye MB3, red wine jus, mash	850

sides.

GARDEN SALAD herb vinaigrette	100
TOMATO SALAD heirloom baby tomatoes, goat cheese, red onion	100
MIL HOJAS DE PAPAS layered deep fried potato, parmesan, anchovy aioli	80
MASHED POTATO butter, cream	80
BROCOLI & ALMOND chifa style	80
BEANS SOLTERITO bean salad, corn, parsley, crème fraîche, kalamata olives	90
ARROZ SALTADO chifa fried rice, corn, red onion, tubers, coriander, chili	80

*prices are in thousand rupiahs and are subjected to 10% govt. tax and 6% service charge