

CEVICHE AND SALADS

- Ceviche white fish | Sweet potato | Peruvian giant corn | Lime 11.50
- Mesclun salad | Duck breast | Hoisin sauce | Passion fruit 12.50
- Green salad | Cabrale cheese | Sweet mango | Bell peppers 9.50
- Salmon sashimi salad | Bell peppers | Japanese wafu sauce 13.00
- Citrus quinoa salad 8.50

APPETIZERS

- Beef tartar | Original fresh wasabi 12.00
- The alternative papas bravas | Chorizo | Parmigiana Reggiano 9.50
- Beef anticucho black angus | Sweet soy sauce 15.50
- Chicken anticucho | Korean kimchee 13.50
- Tiradito salmon | White miso | Yuzu 9.50
- Beef chimichanga | Pico de Gallo 8.00
- Tacos | Platano macho | Octopus | Chorizo | Daikon tomatillos salad 10.50
- Steam buns | Shrimps | tempura | Chili sauce 8.00
- Patagonia calamari our way 9.50
- Causas | Smoked chicken | Truffle | Manchego cheese 12.00
- Gyoza Nikkei style | Jamon | Pure olluco | Limo | Dashi 9.50
- Chicken tostadas | Chipotle mayo 10.50

MAIN COURSE

- Chicken a la brassa | Kimchi butter 15.00
- Flap steak Black Angus | Mango | Coriander | Aji Amarillo peppers 21.00
- Chicken teriyaki | Truffle puree 16.00
- Pata negra | Chorizo puree | Chili thread 17.00
- Salmon | Wasabi puree | Teriyaki sauce 17.00
- White fish (Milokopi) on the grill 14.00

GARNISHES

- Hot quinoa 4.00
- Chifa rice 4.00
- Chorizo puree 4.00
- Wasabi puree 4.00

DESSERTS

- Namelaka dulce valrhona | Pistachio Cremaux | Salted caramel ice cream 9.00
- Kalingo chocolate soufflé 7.50
- Yuzu / Matcha Cremaux 8.50