

~CENA~



cevichería {raw fish bar}

ceviche 5 elementos « halibut, lime juice, rocoto aji, red onion, sea salt.

costanera « octopus, scallops, ginger, scallion, cilantro, cucumber, rocoto, soy.

lobster & crab « coconut milk, jalapeño, chives yam, andean corn, seaweed salad, plantain chip.

black ceviche « squid, halibut, prawn, cilantro, red onion, rocoto aji, squid ink sauce.

shrimp & scallop « guava ponzu, pink peppercorns, radish, cilantro, rocoto, red onion, cucumber, yam.

chino « big-eye tuna tartare, ponzu sauce, avocado, aji huacatay, butter lettuce, wonton chips.

mixto « squid, halibut, prawn, clam, cilantro, red onion, rocoto aji, lime juice, sea salt.

tiradito « kona kampachi sashimi, jalapeño, soy, white truffle oil, andean corn.

ceviche tastings

trio « selection of three.

cuarteto « selection of four.

seis « selection of six.

entradas {appetizers}

causitas « aji amarillo potato rolls, lump crab, lobster, ahi tuna, shrimp tempura, rocoto aioli, pickled onions.

kobe beef carpaccio « andean corn-avocado relish, citrus truffle mayo, cilantro, soy-balsamic glaze.

camarones chicama « coconut crusted jumbo tiger prawns, black bean salad, lucuma-orange glaze.

conchitas y quinoa « seared jumbo scallops, pesto- quinoa crust, cream of white bean, truffle-lobster sauce.

ensalada de pato « duck serrano, duck confit, frisée, purple potatoes, yam chips, roasted garlic-aji dressing.

choros al vapor « pan roasted mussels, spanish chorizo, tomato, aji amarillo, grilled garlic bread.

espinacas « spinach, eggs, olives, feta cheese, piquillo peppers, walnuts, mustard vinaigrette.

sopa de espárrago « cream of peruvian asparagus, chives, dungeness crab, aji panca hollandaise.

papa rellena « fried potato croquette, beef picadillo, pickled onions, aji panca miso glaze.

julio César « romaine lettuce, creamy anchovy, shaved manchego, candied walnuts, grilled garlic bread.

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platos de fondo {main course}

mariscos {sea food}

- lenguado** « pan roasted alaskan halibut, crispy risotto cake, steamed spinach, onion, andean corn, aji panca cream.
- ahi mignon** « rose pepper crusted ahi tuna, purple potato puree, pickled papaya, aji huacatay, soy ginger emulsion.
- sudado fusión** « broiled sea bass, prawns, clams, mussels, crispy yucca, tamarind infused coconut broth, aji amarillo.
- salmón** « honey mustard glazed wild king salmon, squid ink rice, andean corn, rocoto aioli, dill chimichurri.
- paella** « aji panca spiced rice, clams, mussels, prawns, scallops, squid, fish, chorizo, chicken, andean corn.

carnes y aves {steak and poultry}

- churrasco** « grilled new york steak, purple potato hash, wild mushrooms, watercress salad, tomato chimichurri
- cordero** « pistachio crusted colorado rack of lamb, mint mojo, quinoa taboulé, truffle mashed potatoes, demi-glaze.
- pato** « pan roasted duck breast, wild mushrooms, white bean tacu-tacu, duck confit criolla, butternut-cilantro cream.
- lomo saltado** « wok fried tenderloin strips, onion, tomato, cilantro, soy, french fries, steamed rice.
- aji de gallina** « pulled chicken stew, aji amarillo cream, yukon potatoes, walnuts, soft-boiled eggs, steamed rice.

al lado {on the side}

- hongos** « wild mushrooms, parsley, garlic butter, white wine, soy.
- pure de papas** « truffle mashed potatoes or peruvian purple potato puree.
- risotto** « peruvian spiced crispy risotto cake, lemon butter cream sauce.