



PACHAMAMA
BAR & KITCHEN

DINNER FEAST MENU

Dishes are designed to be shared and are served when ready

SNACKS

Padron peppers
Crab & yuca churros
Beef short rib croquetas

SEA

House seabass, samphire, radish, sweet potato
Salmon tiradito, sogoi, Granny Smith, togarashi
Hake tamale, chimichurri

LAND

Crispy lamb belly, jalapeno miso
'Duck on rice'
Pollito a la brasa, lemon thyme salad

SOIL

Fried aubergine, smoked yoghurt, pecans
Miso-cured carrot, red quinoa, Peruvian kimchi
Plantain, yacon syrup, feta, black olive

SWEETS

Aji truffles
Fig alfajores

