



DINNER FEAST MENU

Dishes are designed to be shared and are served from the kitchen when ready.
Please let your waiter know about any allergy or dietary requirements.

SNACKS

Padrón peppers
Brown crab and yuca churros
Beef short rib croquetas

SEA

Sea bass ceviche, samphire, radish, tiger's milk
Salmon tiradito, Granny Smith, sogoi, togarashi
Crispy sea bass, amarillo fish sauce

LAND

Crispy lamb belly, jalapeño, miso
'Duck on Rice'
'Pollito a la Brasa', lamb's lettuce, lemon thyme

SOIL

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

SWEETS

Fig alfajores, Perfecto Amor, almonds
Peruvian chilli & cacao truffles

