

## 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  
Smoked cheddar tequenos  
Pork belly chicharrones

### SEA

Sea bass ceviche, tiger's milk, sweet potato, plantain  
Salmon tiradito, green apple, coconut, pink peppercorn  
Gamba roja, Granny Smith, amaranth

### LAND

'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

Peruvian chocolate, toasted quinoa ice cream

