



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
Beef short rib croquetas

SEA

Sea bass ceviche, tiger's milk, sweet potato, plantain
Salmon tiradito, green apple, coconut, pink peppercorn
Crispy sea bass, amarillo fish sauce

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

