

ceviches

lobster escabeche

avocado / chives / sweet aji / garlic chips

rainbow*

white soy / citrus / sesame seeds / pickled jalapeno

millionaire tacos*

yuca taco / lobster / ahi tuna / japanese hamachi

ahi tuna lollipops oroblaco

ororblanco grapefruit / mango-chipotle gelee / coconut snow

mixto clasico*

lobster / shrimp / scallops / calamari / octopus / crab / red onion / sweet potato

juno crab salpicon ceviche salad

preserved lemon / avocado espuma / pickled rajas

tres ceviches

lobster escabeche / mixto clasico / tuna lollipop

* no substitutions

entradas

oxtail and beef tongue empanada

dates / palmito / foie gras torchon vinaigrette

cuban chicken ropavieja empanada

sour carrot string / arrugula-malanga smash

squash blossom and tetilla cheese quesadilla

tetilla cheese/ butternut puree / heirloom tomato pico

shrimp chicharron

aji amarillo / endive / pickled jalapenos

wagyu beef albondigas with morita broth

smoked tomato broth / hoja santa / nopales

kobe beef tenderloin on casabe flatbread

truffle aioli / micro arugula / pickled onions

beterraga salad with orange-coriander drizzle

baby beets / peruvian corn / spinach / watercress / queso añejo

peruvian corn chowder

peruvian corn / aji panca / spanish chorizo

d e s e o

*written information regarding the safety of this item is available on request, as it may be served raw or undercooked. Items are cooked to order.

pescados / mariscos

yuca wrapped dorado al ajillo 27

mahi-mahi / roasted garlic / amarath / shaved calamari

merluza sea bass and fideo 32

white sea bass / toasted pasta / vegetable estofado

camaron enchilado 30

jumbo shrimp / arepa / rocoto

carnes

annatto "pollo asado" 27

jidori chicken / jicama slaw / potato frits in duck fat / culanto oil

beef tenderloin "churrasco style" * 36

crab mojo / peruvian potato / tomato / horseradish chimichurri

kobe vaca encebollada 30

grilled kobe skirt steak / huancaína potato / oven-dried tomato

adobo pork y tlacoyo 28

chile-marinated korobuta tenderloin / pork and bean corn empanada

rib eye poached in trumpet mushroom butter 34

grilled achiote leek / huitlacoche garlic / guerito rajas

lamb cutlets and trufa chimichurri 36

lamb chops / truffle chimichurri / uala sweet potato

verduras y complementos

grilled asparagus 8

poached tuna mojo / parsly / piñon

calabazitas con queso 6

green and yellow squash / oaxaca cheese

espinaca y quinoa 6

quinoa / spinach / golden raisins / pine nuts / pears

alcachofa y romesco 8

roasted artichoke / spanish tomato and pepita romesco

arroz tostado en cazuela [for two] 14

jumbo lump crab / peas / corn / asparagus

maduros cubanos 5

ripped plantains / parsley / lime

grated peruvian purple potato 7

malanga chips / scallions / queso fresco

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