



## Appetizer

### CEVICHE BLU \$16.50 🍴

Catch of the day marinated in leche de tigre, crowned with red onion, Peruvian aji, cancha crujiente, sweet potato purée and maiz mote

### CEVICHE OF THE DAY \$16.50 🍴

Catch of the day marinated in leche de tigre, sweet potato and cancha crujiente

### TIRADITO SALMON \$16.50 🍴

Thinly sliced Norwegian salmon, bathed in leche de tigre with aji amarillo. Served on charred segmented oranges, coriander microgreens and sliced red chili

### TIRADITO NIKKEI \$16.50 🍴

Thinly sliced fresh blackened tuna, bathed in our oriental sauce on pineapple and mango relish

### FUSION OF CEVICHE & TIRADITO \$16.50 🍴

Our great Peruvian flavor fusion: sliced and marinated fish in leche de tigre with aji amarillo, crowned with red onion, Peruvian aji, cancha crujiente, sweet potato purée, and coriander

### COLD SEAFOOD PLATTER \$38.00 🍴🍴

Lobster tail (4oz), prawns (2pc), fish ceviche, remoulade sauce, charred lemon and pica di papaya. Served with smoked salmon cream cheese and totopos. *Perfect for Two*

### MARINATED PRAWNS \$18.00 🍴

Grilled on open flame with authentic Peruvian dressing (panca pepper, vinegar, cumin, oregano and olive oil) Served with grilled sourdough and coriander for dip

### BEEF TATAKI \$16.00 🍴

Ponzu, coriander pesto, charred leek mayo, and microgreens

### CRAB CROQUETS \$15.00 🍴

Served with Bloody Mary cocktail sauce, parmesan, charred segmented oranges, coriander microgreens

### HOMEMADE HUMMUS \$14.00 🍴

Chickpea purée, sesame, extra virgin olive oil, tahini, garlic, and grilled pita bread

### LABNEH \$14.00 🍴

Strained yoghurt, olive oil, pinches of salt, and herbs

## Soup & Salad

### SOUP OF THE DAY \$15.00 🍴

Ask your server what the soup of the day is

### A PROPER CAESAR \$15.50 🍴

Flamed romaine lettuce, confit garlic croutons, crispy bacon, anchovies, cherry tomatoes, wedges, and Caesar dressing

### THE GRAIN POKE BOWL \$20.00 🍴🍴

Marinated kale leaves fused with Peruvian quinoa and lentil salad, charred butternut squash, fresh avocado, smoked pepper romesco, and Italian dressing

# The Main Attraction

## PAN FRIED LOCAL FISH FILLET \$34.00

On a sugar snap peas purée, sprinkled Dukkah nuts, pineapple mango pico de gallo, charred lemon, coriander microgreens

## SALMON FILLET \$35.00

Broiled Norwegian salmon fillet with crispy skin, on a bed of potatoes and leeks purée, Peruvian quinoa three color salad, cherry confit, crispy Cajun chickpeas and charred lemon

## SHRIMP FETTUCCINE AIOLI \$27.00

Fettuccine with shrimp, aioli, chopped parsley, sourdough with garlic butter and parmesan

## FRUTTI DI MARE PASTA \$35.00

Tagliatelle pasta, garlic marinara mixed seafood, with sourdough, garlic butter and parmesan

## STUFFED CHICKEN \$29.00

Locally seasoned airliner chicken infused with ranch cream cheese.

Served on a bed of potatoes and leeks purée, with zhug (cilantro sauce), cherry tomato confit, sprinkled with Dukkah nuts

## CAULIFLOWER STEAK \$20.00

Open flame cauliflowers marinated in aji panca. Served with modern ratatouille, tomato-bell pepper chutney, Dukkah nuts and coriander microgreens

## BEEF BRISKET \$35.00

9oz US Choice brisket slow cooked for 8 hours with fresh Italian herbs.

Served with natural gravy, on a bed of potatoes and garlic purée with microgreens and Cajun roasted butternut squash

## COWBOY PORK \$55.00

12oz Cowboy Pork glazed with blackberries jam, served with fufu (mashed ripe banana, onion & butter) and popcorn tajine butter seasoning

## PORK TENDERLOIN \$34.00

8oz Center cut Pork Tenderloin glazed with fig jam, served on a bed of sugar snap peas purée and cherry tomato confit

## NY STRIP STEAK \$54.00

12oz US Choice NY Strip served with curry onion rings tempura, Peruvian chimichurri, fresh green salad, kale leaves, glazed Roma tomato and remoulade sauce

## RIB EYE STEAK \$54.00

12oz US Choice Rib Eye Steak served with curry onion rings tempura, Peruvian chimichurri, fresh green salad, kale leaves, glazed Roma tomato and remoulade sauce

## FILET MIGNON \$42.00

8oz US Choice Filet Mignon served on a bed of sugar snap peas purée, crujiente of pancetta, country mushroom gravy, glazed Roma tomato in fine herbs and microgreens

## CHARCOAL DOUBLE CHEESEBURGER \$19.00

US Omaha beef, charcoal buns, red onion, Gouda cheese, pickles and guacamole

## Kids Menu

### CHICKEN TENDERS \$10.00

Served with fries and salsa rosada

### MARGARITA PIZZA \$14.00

### MAC & CHEESE \$9.00

*\*Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any dietary requests.*

 Vegetarian  Vegan  Fish  Dairy  Nuts  Shellfish  Pork  Meat

All prices are in US\$ and are subject to 15% service charge.