

# Menu Ejecutivo

## Business Lunch Menu

### Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

### Ceviche de Corvina

Marinated sea bass, red onion

### Guacamole

Avocado, chilli, green plantain

• • •

### Zapallo

Charred kabocha, black truffle cashew cream, tamarind chutney

### Empanadas

Wagyu beef, huitlacoche cream

### Causa de Pulpo

Grilled octopus, spicy mashed potato, black olives

• • •

### Anticucho de Pollo

Chargrilled chicken thighs, panca chilli, sweet potato citrus salad

### Arroz Chaufa

Red, black and white whole grain rice, fried egg

### Lubina

Grilled sea bass fillet, pineapple moqueca sauce, corn salad

### Lomo Saltado

Marinated beef fillet, amarillo chilli, potato puree

## Desserts

### Crema de Choclo

Corn brûlée, coconut sponge, vanilla ice cream

### Tapioca Tropical

Coconut & kaffir lime tapioca pearls, yuzu cream, chilli infused mango

### Ice cream & Sorbet

Dulce de Leche • Vanilla • Coco • Avocado • Chocolate  
Mango Passion Fruit • Kalamansi

£ 38 • 3 COURSES (2 dishes + 1 dessert)

£ 45 • 4 COURSES (3 dishes + 1 dessert)