

## *Business Lunch*

12pm-3pm

### *Wine*

#### **Sparkling Wine**

2019 Raventós i Blanc, Cuvée José • **70** (125ml) • **420** (750ml)

#### **White**

2022 Viña Palomeras Blanco, Rioja Vega • **85** (250ml)

#### **Rosé**

2022 M de Minuty, Château Minuty • **85** (250ml)

#### **Red**

2021 Malbec, Serie A, Zuccardi • **85** (250ml)

### *For the Table*

#### **Pan de Queso • 35** (D)

**Cassava** cheese bread

#### **Guacamole con Erizo • 88** (S)

Guacamole, **sea urchin**, green plantain crisp

#### **Poblano Patacones • 82** (D)

Crispy plantain, **burrata**, corn and kimchi

#### **Patacones Mechados • 90**

Crispy **plantain**, pulled veal, achiote seeds

#### **Tostones de Papa • 46**

Crispy fried crushed **potato**, chilli casero, marigold sauce

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance  
(D) Dairy (S) Shellfish (G) Gluten (N) Nuts

## *Business Lunch*

12pm-3pm

### **Causa de Hongos** (D)

Mushroom ragu, **Peruvian causa**, caramelized onion and beetroot purée, mushroom pickles

### **Ceviche Tradicional**

Traditional Peruvian **sea bass** ceviche, onion, sweet potato, cancha corn

### **Tartare de Picahna**

Picanha **steak tartare**, Capon lima sauce, pear, avocado, crispy plantain

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### **Berenjena con Quinoa** (G)

Miso **eggplant**, quinoa, mushroom teriyaki

### **Anticucho de Cordero** (D)

**Lamb** skewers marinated with jalapeño miso, spicy corn

### **Tapa de Pecho de Ternera** (D)(G)

Confit **brisket**, bread toast, roasted eggplant pure, horseradish cream, coriander, criolla salad

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### **Costillas Agridulces**

Veal ribs, **membrillo** barbacoa sauce, baby potatoes, ají casero

### **Pollo del Corral** (D)(S)(G)

Baby chicken, mustard mush potato, **broccolini**, panka sauce

### **Salmon Teriyaki**

Scottish fresh **salmon**, parsnip purée, passion fruit teriyaki

### **Espinaca y Coliflor** (D)(N)

Sautéed spinach, roasted **cauliflower**, caramelized onion, creamy garlic sauce

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### **Selva Negra** (D)(G)

White and black chocolate ganache, chocolate sponge, **cherry** granita, strawberry

### **Piña Rostizada** (G)

Roasted caramelized **pineapple**, quimbolito cake, coconut sorbet

### **Helado & Sorbet** (D)

Chocolate Orange • Vanilla • Dulce de Leche  
Coconut • Red Berries • Passion Fruit Mango • Lemon

• AED 110 •

*Starter & Main Course*

• AED 135 •

*Starter, Main & Dessert*

• AED 160 •

*Two Starters, Main & Dessert*

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