

# Menu Ejecutivo

## 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** (SF)

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 **potatoes**, 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*

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### Causa de Hongos (D)

Mushrooms ragù, **Peruvian causa**, caramelized onions and beetroot purée, pickled mushrooms

### Ceviche Tradicional

Traditional Peruvian **sea bass** ceviche, onions, sweet potatoes, cancha corn

### Causa al Olivo

**Octopus**, purple olive mayonnaise, Peruvian causa

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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**, toasted bread, roasted eggplant purée, horseradish cream, coriander, criolla salad

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### Carillera

Slow cooked **Wagyu beef cheek**, spicy carrot purée, pickled onions

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

**Baby chicken**, mustard mashed potatoes, broccolini, panka sauce

### Lubina con Cebada (N)

**Sea bass**, pumpkin carrot purée with barley, chestnuts, truffle oil

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

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

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### Selva Negra (D)(G)

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

### 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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