

Ensaladas, crudos y marinados · Salads, Raw and Marinated

Gazpacho de Tomatillo Verde	15
Green tomatillo emulsion with smoked sardine and a delicate hint of spice	
Ensalada de Trigueros, Higos y Vinagreta de Piña	23
Wild asparagus, figs, mixed greens and pineapple vinaigrette	
Picantón al Tandoori	24
Tender greens crowned with trio of Tandoori chicken—yogurt, tikka masala, and curry style	
Amazónica	26
Tomato confit with mango, avocado, and a delicate touch of calamansi	
King Crab	39
King crab with mixed greens, sugar snap peas, and orange-honey-sesame vinaigrette	

Para compartir · To Share

Pão De Queijo	17
Parmesan-filled Brazilian cheese bread	
Naan al Tandoori	22
Warm tandoori naan served with smoky babaganoush	
Choricitos Criollos	24
Rotisserie-roasted Argentinian-style sausages with stir-fried vegetables	
Ancas de Rana	25
Frog legs marinated in soy, ginger & garlic, fried and served with mango sauce	
Bolinhos de Bacalao	26
Fluffy cod fritters with a touch of heat and tamarind dipping sauce	
Kofta de Cordero	25
Spiced lamb kofta with radish, cucumber, tamarind and yogurt sauce	
Cochinita Pibil	26
Yucatán-style slow-cooked pork on crispy yuca with pickled onions & guacamole	
Rollitos Al Tandoori	27
Duck confit and vegetable rolls with a spicy sweet and sour glaze	
Guacamole de Erizo	33
Fresh guacamole topped with sea urchin and pico de gallo	
Pulpo Al Ají Panca	37
Grilled octopus marinated in anticucho sauce with green herb mayo	

Wok Salteado · Stir-Fried Wok

Wok de Verduras	24
Stir-fry of 25 seasonal vegetables	
Chaufa Integral de Pato al Tucupí	27
Three-grain rice with wild blue-winged duck, Chilean pebre and chlorophyll emulsion	
Calamar al Ajillo	28
Squid ribbons sautéed in garlic oil and Thai chili, finished with watercress sprouts	
Curry de Langostinos	29
Tiger prawns in curry sauce with almond crumble and raisin-studded basmati rice	
Chipirones	30
Wok-fried baby squid with fresh vegetables and mini-corn vinaigrette	
Arroz de Marisco con Pescado	37
Seafood rice with Chilean Pebre and finished in a jospier oven	

Se lleva a cabo la congelación previa del pescado que va a ser consumido en crudo o semicrudo, cumpliendo con el REAL DECRETO 1420/2006, de 1 de diciembre, sobre prevención de la parasitosis por Anisakis. Información de alérgenos a disposición del consumidor según lo establecido en el Reglamento EU 1169/2011. Los precios incluyen el 10% de IVA.
Aperitivo y pan de nuestro obrador 4€. Este precio se verá incrementado un 10% en terraza.

Pescados y Mariscos a la Brasa · Fish and Seafood on the Grill

Carabinero de Huelva al Jospier (100g/Ud.) Huelva scarlet prawn oven-roasted over charcoal	28
Calamar al Espeto Grilled potera squid skewer with pineapple vinaigrette and kimchi mayo	39
Lubina al Espeto Flame-grilled estuary sea bass accompanied by seasonal vegetables	39
Merluza Negra al Teppanyaki Black hake with roasted eggplant and crispy green plantain	43
Lenguado Salvaje Grilled wild Atlantic sole with tenderstem broccoli and wild asparagus	44
Rapito Braseado Small national monkfish charcoal-grilled and served in its own juices with citrus accents	37
Rodaballo Salvaje (3 pax. min.) Grilled whole wild turbot with pilpil sauce (1.6 kg)	150

Carnes a la Brasa · Grill Meat

Picantón Caipira Grilled Poussin marinated in tikka masala and Dijon mustard, grilled to perfection	28
Ojo de Bife Argentino Boneless Argentinian ribeye with generous marbling and rich flavor	42
Picaña de Angus Argentinian Angus picanha roasted rodizio-style for tender, juicy slices	38
Solomillo de Vaca Nacional Charcoal grilled national beef tenderloin	41
Entraña de Black Angus American skirt steak marinated in chimichurri and flame-grilled	44
Paletilla de Cordero Lechal Slow-cooked suckling lamb shoulder served with huacatay chimichurri and yellow chili	44
Wagyu Japonés A5 Kagoshima Wagyu	91
Rack de Vaca Vieja (2 pax. min.) National "old cow" T-Bone Steak. Aged 40 days	99
T-Bone de Black Angus (2 pax. min.) Black Angus T-bone steak	110
Tenderloin de Wagyu (2 pax.) Wagyu Tenderloin	120

Acompañamientos · Sides



Maíz · 7
Corn with butter

Mini Patatas Asadas · 8
Baby potatoes roasted with rosemary and thyme

Arroz Basmati · 7
Basmati rice with clarified butter

Patatas fritas · 7
Crispy, golden fries with a soft, fluffy interior

Piña Asada · 8
Roasted pineapple
Amazonico style

Boniato · 9
Oven-roasted sweet potato
with a hint of volcanic salt

Bimi · 13
Grilled bimi served
with kimchi



The prior freezing of the fish that is going to be consumed raw or semi-raw is carried out, complying with ROYAL DECREE 1420/2006, of December 1, on the prevention of Anisakis parasitosis. Allergen information available to the consumer as established in EU Regulation 1169/2011. Prices include 10% VAT. Appetizer and bread from our bakery 4€. This price will be increased by 10% on the terrace.