

Ensaladas, crudos y marinados · Salads, Raw and Marinated

Gazpacho de Tomatillo Verde

Green tomatillo emulsion with smoked sardine and a delicate hint of spice

Ensalada de Trigueros, Higos y Vinagreta de Piña

Wild asparagus, figs, mixed greens and pineapple vinaigrette

Picantón al Tandoori

Tender greens crowned with trio of Tandoori chicken—yogurt, tikka masala, and curry style

Amazónica

Tomato confit with mango, avocado, and a delicate touch of calamansi

King Crab

King crab with mixed greens, sugar snap peas, and orange-honey-sesame vinaigrette

Para compartir · To Share

Pão De Queijo

Parmesan-filled Brazilian cheese bread

Naan al Tandoori

Warm tandoori naan served with smoky babaganoush

Choricitos Criollos

Rotisserie-roasted Argentinian-style sausages with stir-fried vegetables

Ancas de Rana

Frog legs marinated in soy, ginger & garlic, fried and served with mango sauce

Bolinchos de Bacalao

Fluffy cod fritters with a touch of heat and tamarind dipping sauce

Kofta de Cordero

Spiced lamb kofta with radish, cucumber, tamarind and yogurt sauce

Cochinita Pibil

Yucatán-style slow-cooked pork on crispy yuca with pickled onions & guacamole

Rollitos Al Tandoori

Duck confit and vegetable rolls with a spicy sweet and sour glaze

Guacamole de Erizo

Fresh guacamole topped with sea urchin and pico de gallo

Pulpo Al Ají Panca

Grilled octopus marinated in anticucho sauce with green herb mayo

Wok Salteado · Stir-Fried Wok

Wok de Verduras

Stir-fry of 25 seasonal vegetables

Chaufa Integral de Pato al Tucupí

Three-grain rice with wild blue-winged duck, Chilean pebre and chlorophyll emulsion

Calamar al Ajillo

Squid ribbons sautéed in garlic oil and Thai chili, finished with watercress sprouts

Curry de Langostinos

Tiger prawns in curry sauce with almond crumble and raisin-studded basmati rice

Chipirones

Wok-fried baby squid with fresh vegetables and mini-corn vinaigrette

Arroz de Marisco con Pescado

Seafood rice with Chilean Pebre and finished in a jasper oven

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

Carabinero de Huelva al Josper (100g/Ud.)
Huelva scarlet prawn oven-roasted over charcoal

Calamar al Espeto
Grilled potera squid skewer with pineapple vinaigrette and kimchi mayo

Lubina al Espeto
Flame-grilled estuary sea bass accompanied by seasonal vegetables

Merluza Negra al Teppanyaki
Black hake with roasted eggplant and crispy green plantain

Lenguado Salvaje
Grilled wild Atlantic sole with tenderstem broccoli and wild asparagus

Rapito Braseado
Small national monkfish charcoal-grilled and served in its own juices with citrus accents

Rodaballo Salvaje (3 pax. min.)
Grilled whole wild turbot with pilpil sauce (1.6 kg)

Carnes a la Brasa · Grill Meat

Picantón Caipira
Grilled Poussin marinated in tikka masala and Dijon mustard, grilled to perfection

Ojo de Bife Argentino
Boneless Argentinian ribeye with generous marbling and rich flavor

Picaña de Angus
Argentinian Angus picanha roasted rodizio-style for tender, juicy slices

Solomillo de Vaca Nacional
Charcoal grilled national beef tenderloin

Entraña de Black Angus
American skirt steak marinated in chimichurri and flame-grilled

Paletilla de Cordero Lechal
Slow-cooked suckling lamb shoulder served with huacatay chimichurri and yellow chili

Wagyu Japonés
A5 Kagoshima Wagyu

Rack de Vaca Vieja (2 pax. min.)
National "old cow" T-Bone Steak. Aged 40 days

T-Bone de Black Angus (2 pax. min.)
Black Angus T-bone steak

Tenderloin de Wagyu (2 pax.)
Wagyu Tenderloin

Acompañamientos · Sides

Maíz
Corn with butter

Mini Patatas Asadas
Baby potatoes roasted with rosemary and thyme

Arroz Basmati
Basmati rice with clarified butter

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

Piña Asada
Roasted pineapple
Amazonico style

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

Bimi
Grilled bimi served
with kimchi

