

Flojas y Verduras Frescas

Salad & Vegetables

Ensalada de la Sierra • 26

Grilled **palm heart**, red bell pepper, artichoke, quinoa, rocoto dressing

Camarones Melosos • 29

Shrimp, mango, peanuts, garlic & ginger mayo, Baerii Vintage **caviar**

Ensalada Amazónica • 23

Mango, avocado, confit tomato, kalamansi citrus

Espárragos • 36

Grilled asparagus, **duck** tataki, yuzu kosho sauce

Crudo y Marinados

Raw & Marinated

Salmon Tiradito • 28

Scottish **salmon**, strawberry & yuzu dressing, roasted almond

Dorada • 32

Sea bream sashimi, jalapeño sauce

Hamachi Tiradito • 35

Thinly sliced **yellowtail**, passion pulp, shiso leaf dressing

Aguachile • 32

Mexican style **stone bass** ceviche, avocado cream, jalapeño

Ostras • 42

6 Oysters - pineapple ponzu, green shiso, kalamansi jelly

Tuna Laqueado • 35

Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Langosta • 118

Blue lobster with leche de tigre & spicy claws gratin

Perlas del Mar

Caviars

Sturia Baerii Vintage

50gr • 195 125gr • 495

Sturia Oscietra

50gr • 240 125gr • 610

Sturia Beluga

50gr • 675 125gr • 1650

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri

3 Variations (6 pieces) • 46

6 Variations (12 pieces) • 92

Sashimi

3 Variations (9 pieces) • 56

5 Variations (15 pieces) • 96

Atun Picante • 28

Red tuna tartare, baby corn, hibiscus

Langosta Maki • 42

Lobster tail, aji amarillo mayo, garlic chips, chulpi corn

Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 14

Cassava cheese bread

Cangrejo • 28

Mediterranean **stone crab**, spicy cassava cake, tomatillo sauce

Empanadas • 27

Wagyu beef, black truffle cream

Tequeños • 24

Chicken rolls, cheese, coriander sauce

Brochetas • 28

Lamb skewers, anticucho & jalapeño miso

Croqueta • 32

Foie gras, chorizo relish, quinoa

Salteados

Woks

Arroz Chaufa • 38

Red, black and white whole grain rice,
duck breast, fried egg

Arroz con Mariscos • 58

Tiger prawns, Chilean **sea bass**,
mussels & squids, Creole sauce

Orzo • 28

Toasted **orzo grain**, achiote yuzu, crispy shiitake,
kalamansi cream

Del Río a la Mar

Fish & Seafood

San Pedro • 68

Grilled **John Dory** fillet,
garlic & chilli pil pil

Merluza Negra • 64

Marinated Chilean **sea bass**,
miso & anticucho sauce

Al Espeto

Lubina • 16 (100 grs)
Line caught **sea bass**

A La Parrilla

Lenguado • 145 (800 grs)
Wild **Dover sole**

Dorada • 92 (800 grs)
Wild **sea bream**

Calamar • 46
Grilled **squid**, quinoa, chorizo, ají amarillo cream

Camarones • 52
Grilled Sanremo **shrimps**

Catch of The Day • MP
Mediterranean **wild fish**, pil pil

Carnes a la Parrilla

Charcoal Grilled Meats

Ojo de Bife • 45 (250gr)
Uruguay **angus beef rib-eye**

Picanton Caipira • 42 (250gr)
Ají amarillo & lemon marinated
baby **chicken**

Cordero Lechal • 78 (600gr)
Milk-fed leg of **lamb**

Solomillo de Wagyu • 140 (200gr)
Chilean **Wagyu filet**

Entraña • 62 (250gr)
Chimichurri marinated Angus **skirt steak**

Picanha Rodizio • 52 (250gr)
Brazilian style grilled **rump steak**

Costilla Huacatay • 52 (300gr)
Rack of lamb, smoked chilli,
lime, oregano

Bife Japones • 245 (200gr)
A5 Kagoshima **Wagyu sirloin**

T-Bone • 325 (1kg)
Australian **Wagyu T-bone** grade 5-6

Tomahawk • 285 (1.6kg)
Australian **Black Angus**

Acompañamientos

Sides

Brócoli y Zanahoria • 16
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Papas al Horno • 14
Josper grilled **new potatoes**,
thyme, rosemary

Mazorca • 18
Grilled **corn**, comte cheese &
chipotle butter

Wok de 25 Verduras • 22
Seasonal stir-fried
vegetables

Col Rizada • 14
Kale leaves, caramelised cashew nuts,
spicy orange vinaigrette

Boniato • 16
Grilled **sweet potato**,
cinammon-panela dressing, pistachio