



ENTREES

MUSSELS A LA CHALACA

YELLOW TIGER MILK INFUSED MUSSELS WITH CITRUSY NOTES (S)

59

SALMON GUNKAN ROLLS

NIKKEI STYLE SALMON TARTAR WITH SHARI RICE ROLLS (S,D,G)

38

PRAWN TACOS

PRAWN TAIL, GUACAMOLE WITH YELLOW CHILLI (S,D)

58

CALAMARI

FRIED BABY SQUID, TOPPED WITH LEMON ZEST AND GOCHUJANG SAUCE (S,G,D)

58

PERUVIAN FRIED CHICKEN

CRISPY FRIED CORN-FED CHICKEN BITES (G,D)

55

CHICKEN CROQUETTES

FINELY MINCED CHICKEN IN BREADCRUMBS (G,D)

44

WAGYU SKEWERS

BEEF TENDERLOIN WITH ANTICUCHERA SAUCE (G,D)

70

SHORT-RIB BAO

48H SLOW-COOKED SHORT RIB SERVED WITH ASIAN COLESLAW (N,G,D)

49

BRISKET CRISPY RICE

GREEN CRISPY RICE WITH BEEF BRISKET STEW (G,D)

48

VEGGIE CRISPY RICE

GREEN CRISPY RICE WITH CHILLI MAYO (V,G,D)

38

CORN EMPANADAS

HOMEMADE DOUGH FILLED WITH CORN AND CHEESE (V,G,D,N)

38

CORN TENTACLES

BUTTERED CORN TENTACLES WITH HUANCAINA SAUCE (V,G,D)

44

GUACAMOLE & CHIPS

PERUVIAN GUACAMOLE WITH ROASTED AVOCADO, SERVED WITH
HOMEMADE POTATO CHIPS (V,S,D,G)

54

ANDES CHIPS

HOMEMADE MIX OF CRISPY & SWEET POTATO (V)

23

STARTERS

ANDEAN LETTUCE

CHARRED LETTUCE WITH PERUVIAN ANDEAN SAUCE, CORN CRUMBLE,
PECORINO ROMANO, SMOKED VEAL BACON AND LACTIC HERBS FOAM (G,D)

44

YUZU TIRADITO

CURED SALMON WITH RED BERRIES AND ROCOTO TIGER'S MILK
EMULSION AND QUINOA POPS (S)

56

CORN SALAD

CHARRED SWEET BABY CORN WITH CHALAQUITA AND AVOCADO,
MIXED TOASTED NUTS, CORN CRACKERS, GREEN LIME, PEPIAN CORN FOAM
AND CORN HUSK ASHES (N,G,D)

52

GYOZA SECO NORTEÑO

WAGYU-CORIANDER BRISKET STEW FILLING, CRIOLLA, CREAMY SMOKED YELLOW
CHILLI MAYO SAUCE, CASSAVA PURÉE WITH PACHIKAY AND PICKLED SHALLOTS (G,D)

49

SALMON TIRADITO

CURED FRESH SALMON WITH PERUVIAN YELLOW CHILLI AND PASSION FRUIT LECHE
DE TIGRE, MULTICOLOR QUINOA, AVOCADO AND SHISO SAUCE (S)

75

TIGER PRAWNS ANTICUCHERO

WHOLE TIGER PRAWNS COOKED OVER GARLIC AND OLIVE OIL, TOPPED WITH CRISPY GARLIC CHIPS AND MACHO ANTICUCHERA SAUCE (S,G)

78

CEVICHE CARRETILLERO

FRESH WHITE FISH WITH YELLOW CHILLI CITRUS LECHE DE TIGRE, SWEET POTATO, AVOCADO, ONION, FRIED CALAMARI AND CRISPY CHULPI CORN (S,G)

90

CEVICHE MIXTO

SMOKED PRAWNS AND BOILED OCTOPUS WITH THE CATCH OF THE DAY, MIXED WITH RED ROCOTO CHILLI, LECHE DE TIGRE AND AVOCADO, TOPPED WITH ONION AND FRIED BANANA CHIPS (S,G)

90

AMAZONIAN TUNA TIRADITO

FRESH AKAMI TUNA, AMAZONIAN CACAO NIBS WITH LECHE DE TIGRE EMULSION, MIXED WITH PONZU GELATIN AND PERUVIAN FURIKAKE (N,S)

149

USUZUKURI

FRESH CATCH OF THE DAY USUZUKURI WITH TRUFFLED YUZU ROCOTO PONZU SAUCE, PUFFED QUINOA, WASABI AND YUZU GEL, GARI CHALAQUITA WITH CORIANDER AND AMAZONIAN PACHIKAY (S)

49

MAINS

CHAUFA RICE CAPON

WOK FRIED RICE WITH CALAMARI, OCTOPUS AND BABY SHRIMPS, MIX VEGETABLES, TOASTED ALMONDS, SHIITAKE MUSHROOMS AND KATSUOBUSHI OMELETTE, WITH FERMENTED CHILI SAUCE AND CRISPY WONTONS (S,N,G,D)

95

FILLET A LO MACHO

SOUS VIDE FILLET WITH SEARED PERUVIAN HERBS, SMOKEY SEAFOOD SAUCE AND CASSAVA PURÉE (S,D)

150

SMASHED WAGYU BURGER

HOMEMADE WAGYU BURGER, SECRET SAUCE, CARAMELIZED ONIONS, DOUBLE CHEESE, WITH PERUVIAN POTATOES, LETTUCE AND TOMATO SLICES (G,D)

120

CHICKEN CORIANDER RISOTTO

CRISPY CONFIT CHICKEN BREAST WITH KATSUOBUSHI SAUCE, GREEN RISOTTO RICE, CORIANDER, SOUS VIDE EGG, GLAZED CARROTS WITH LOCHE PUMPKIN AND ONION SALAD (S,G,D)

149

SHORT RIB ESTOFADO

ESTOFADO SHORT RIB SLOW COOKED FOR 48HRS WITH CREAMY MASHED POTATO AND PERUVIAN CHILLI SAUCE (N,D,G)

285

CHICKEN TALLARIN

MARINATED MILANESE CHICKEN BREAST WITH FETTUCCINE,
CREAMY PERUVIAN PESTO AND HUANCAINA SAUCE (N,G,D)

125

HIGHLAND MULLET

FRESH DEBONED RED MULLET WITH SIERRA HERBS SAUCE, PICKLED BABY
CORN, WHITE RICE, HOMEMADE FURIKAKE AND BABY ASPARAGUS (S,D)

110

ANGUS STEAK

GRILLED ANGUS INSIDE SKIRT 180GSM, CHOICE OF CHIMICHURRI or PEPPERCORN
SAUCE, ROASTED CHERRY TOMATO AND ROSEMARY FRENCH FRIES (D)

180

WAGYU TENDERLOIN

GRILLED WAGYU TENDERLOIN 180GSM, LOMO SALTADO SAUCE, CILANTRO, MASHED POTATO
FOAM, CRISPY TEMPURA WITH SAUTÉED BABY
ASPARAGUS AND CRISPY SHIITAKE MUSHROOMS (G,D)

245

VASTA

HOMEMADE PASTA, CHOCLO PEPIAN, CREAMY AJI AMARILLO SAUCE, TOMATO
CONFIT BRUNOISE, BASIL, CORN CRACKERS, CILANTRO CHIFFONADE, PICKLED
BABY CORN AND MIXED SMOKED GRILLED MUSHROOMS (V,G,D)

82

GRILLED EGGPLANT

YELLOW CHILLI MAYONNAISE, PACHIKA SAUCE, GOHAN RICE, GARLIC CHIPS AND
GREEN BANANA (VEGAN)

60

DESSERTS

CACAO SYMPHONY

CHOCOLATE CRUMBLE, MOUSSE AND ICE-CREAM WITH CACAO BEANS IN
DIFFERENT LAYERS AND TEMPERATURES (D,G)

44

GRANNY'S CHOCOLATE CAKE

CHOCOLATE CAKE WITH DULCE DE LECHE, CHOCOLATE FUDGE,
WARM CHOCOLATE SAUCE AND TOASTED HAZELNUT, TOPPED WITH
CACAO NIBS CRUMBLE AND VANILLA ICE-CREAM (D,G,N)

44

LÚCUMA VOLTEADA

LÚCUMA CARAMEL CREME WITH CARAMEL SAUCE ON THE SIDE (G,D)

54

DELICIA FRUTOS ROJOS

MIXED BERRIES SAUCE WITH STRAWBERRY SORBET, DIPLOMAT
PUDDING AND FRESH STRAWBERRIES, CARAMELIZED PECAN NUTS,
VANILLA CREAM WITH CRISPY PHYLLO PASTRY (N,G,D)

44

AVENTURA DEL COCO

COCONUT ICE-CREAM, CARAMELIZED TOASTED COCONUT, 70%
CACAO EMULSION, WHIPPED BUTTER SCOTCH SAUCE, CRUMBLE,
COCONUT FOAM AND COCONUT ASHES TOUILLE (G,D)

39







(G) - Gluten, (D) - Dairy, (S) - Seafood, (N) - Nuts, (V) - Vegetarian

Kindly note that our dishes are not produced
in an entirely allergen free environment.

All prices are in UAE Dirhams and are inclusive of
Municipality fees, Service charge and Value Added Tax.

JATO