



ENTREES

MUSSELS A LA CHALACA

MUSSELS INFUSED WITH YELLOW TIGER MILK AND CITRUSY NOTES (S)

59

SALMON GUNKAN ROLLS

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

38

PRAWN TACOS

PRAWN TAILS, 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,D)

54

STARTERS

ANDEAN LETTUCE

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

48

CRUNCHY BLUE CHEESE SALAD

FRESH LETTUCE, CONFIT TOMATO, BLUE CHEESE, VEAL BACON, CARAMELIZED
PECAN NUTS, GREEN APPLE AND PICKLED SHALLOTS (D,N)

56

YUZU TIRADITO

CURED SALMON, RED BERRY EMULSION AND ROCOTO TIGER MILK (S)

56

CORN SALAD

AVOCADO, PICKLED CORN, ALMONDS AND PEPIAN FOAM (G,D,N)

52

GYOZA SECO NORTEÑO

CASSAVA, YELLOW CHILLI MAYO, CRIOLLA SAUCE AND PICKLED SHALLOTS (G,D)

49

CEVICHE CARRETILLERO

SEABASS, AJI AMARILLO LECHE DE TIGRE, AVOCADO, SWEET
POTATO AND CHULPI CORN (G,S)

90

AMAZONIAN TIRADITO

AKAMI TUNA, FERMENTED LECHE DE TIGRE, PONZU GEL AND PERUVIAN
FURIKAKE (G,S)

115

ACEVICHADO ROLLS

SEABASS, AVOCADO, EBI FURAI WITH ACEVICHADA SAUCE (D,S)

72

WAGYU NIGIRIS

SMOKED BEEF, UNAGI SAUCE, WASABI WITH EGG QUAIL (G)

45

USUZUKURI

SEABASS, TRUFFLED TIGER MILK, WASABI AND YUZU GEL AND CHALAQUITA (G,S)

49

GRILLED TIGER PRAWNS

ANTICUCHERA SAUCE, MISO, GARLIC CHIPS AND BAGUETTE SOURDOUGH
(G,D,S)

78

MAINS

SEAFOOD RISOTTO

ARBORIO RICE, CALAMARI, OCTOPUS, SHRIMPS, CREAMY TOMATO AND AJI
PANCA SAUCE (D,S)

95

FILLET A LO MACHO

SOUS VIDE FISH, AJI PANCA SAUCE, SMOKEY SEAFOOD AND
CASSAVA PUREE (G,D,S)

150

TUNA CORIANDER RISOTTO

AKAMI TATAKI, CRISPY GREEN RISOTTO, NIKIRI SAUCE, YELLOW
CHILLI MAYO AND CHALAQUITA (D,G)

185

CHICKEN CORIANDER RISOTTO

CHICKEN BALLOTINE, CRISPY GREEN RISOTTO, CARROTS, SWEET CORN
WITH QUAIL EGG AND HUANCAINA (D)

149

CHICKEN TALLARIN

MARINATED CHICKEN MILANESE, HOMEMADE FETTUCCINE,
PERUVIAN PESTO AND HUANCAINA SAUCE (N,G,D)

125

SMASHED WAGYU BURGER

POTATO BUN, SECRET SAUCE, CARAMELIZED ONIONS, CHEDDAR CHEESE, LETTUCE,
TOMATO AND CRISPY CHIPS (G,D)

120

SHORT RIB ESTOFADO

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

285

ANGUS STEAK

GRILLED ANGUS INSIDE SKIRT 180GR, WITH CHIMICHURRI AND PEPPERCORN SAUCE,
ROASTED CHERRY TOMATO AND ROSEMARY FRENCH FRIES (D)

180

WAGYU TENDERLOIN

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

245

VASTA

HOMEMADE TORTELLINI, PEPIAN, AJI AMARILLO, CONFIT TOMATO, PICKLED CORN
AND GRILLED MUSHROOMS (V,G,D)

95

GRILLED EGGPLANT

BBQ MISO SAUCE, PACHIKAY, GARLIC CHIPS WITH WHITE RICE (VEGAN)

60

SIDES

ANDES CHIPS

Homemade mix of crispy & sweet potato (D)

23

TRUFFLE FRIES

Parmesan, chives and white truffle oil (D)

32

WHITE RICE

Gohan rice, peruvian furikake and chives (V)

10

GREEN SALAD

Fresh lettuce, cherry tomato, mint, thai dressing (V)

27

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 (G,D)

54

DELICIA FRUTOS ROJOS

MIXED BERRIES SAUCE WITH STRAWBERRY SORBET, DIPLOMAT
PUDDING, 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