

DESERTS (extra charge)

CACAO SYMPHONY

CHOCOLATE CRUMBLE, FOAM 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

MIX 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)

44

(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.



BUSINESS LUNCH

ONE STARTER AND A MAIN | AED 109
or
TWO STARTERS AND A MAIN | AED 129

Monday to Friday | 12PM to 4PM

BUSINESS LUNCH

STARTERS (a choice of one or two)

MUSSELS A LA CHALACA

YELLOW TIGER MILK INFUSED MUSSELS
WITH CITRUSY NOTES (S)

GYOZA SECO NORTEÑO

WAGYU-CORIANDE BRISKET GYOZAS,
SMOKED YELLOW CHILLI MAYO SAUCE,
CASSAVA PURÉE WITH PICKLED SHALLOTS
(G,D)

SALMON GUNKAN ROLLS

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

USUZUKURI

FRESH CATCH OF THE DAY USUZUKURI WITH
TRUFFLED YUZU ROCOTO PONZU SAUCE (S)

CORN EMPANADA

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

BRISKET CRISPY RICE

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

PRAWN TACOS

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

ANDEAN LETTUCE

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

PERUVIAN FRIED CHICKEN

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

CHICKEN CROQUETTES

FINELY MINCED CHICKEN IN BREADCRUMBS
(G,D)

CALAMARI

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

CORN TENTACLES

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

MAINS (a choice of one)

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)

SMASHED WAGYU BURGER

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

CHICKEN TALLARIN

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

WAGYU TENDERLOIN

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

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)

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