



STARTERS

SMOKED GUACAMOLE (V)	60
<i>Mexican mashed avocado, tortilla chips</i>	
AL PASTOR ZUCCHINI TACOS (V, G)	50
<i>avocado espuma, shaved red onion, grilled pineapple, cilantro</i>	
CRISPY PRAWNS (S, D, G)	90
<i>panko breaded prawns, melcocha sauce, arugula, mango, red chile</i>	
CACHAPAS (V, D, G)	65
<i>Venezuelan sweet corn pancake, halloumi cheese, sour cream</i>	
CORN EMPANADAS (V, D, G)	65
<i>yellow sweet corn, ají, manchego cheese, chimichurri</i>	
ADOBO CHICKEN TACOS (D, G)	60
<i>achiote marinated, avocado, criolla salsa, radish</i>	
LOMO SALTADO EMPANADA (S, D, G)	75
<i>homemade pastry, sautéed beef tenderloin, mozzarella cheese</i>	
BEEF FILET "ANTICUCHO" (D)	95
<i>mirasol chili, roasted corn, halloumi cheese</i>	
BUTTERFISH "ANTICUCHO" (D, A*)	75
<i>achiote, orange, macha sauce, plantain, cucumber chalaquita</i>	

CEVICHE & TIRADITOS

OMAKASE (S, D, G, A*)	295
<i>tuna nikkei, ceviche amarillo, avocado tiradito, acevichado nikkei, beetroot salad</i>	
CEVICHE AMARILLO	65
<i>sea bass, aguachile amarillo, mango, ají, orange</i>	
SALMON	75
<i>rocoto, tamarind citrus sauce</i>	
TUNA NIKKEI (G)	75
<i>soy sauce, sesame oil, spring onion, chili chimichurri, white radish</i>	
BEEF TIRADITO (G, A*)	95
<i>US prime striploin, truffle tartare, chipotle ponzu sauce, truffle chips, shimeji mushrooms</i>	
SCALLOPS TIRADITO (S, G)	80
<i>yuzu, soy sauce, sesame, wasabi aioli, nori, lemon jelly</i>	
AVOCADO TIRADITO (VG, G, A*)	60
<i>cucumber, yuzu, soy sauce, virgin olive oil caviar, cilantro</i>	

SUVICHE ROLLS

ACEVICHADO NIKKEI (S, G, A*)	75
<i>white fish tiradito, leche de tigre, aioli togarashi, shrimp, avocado, kabayaki sauce</i>	
ANGRY SCORPION (S, G, A*)	80
<i>spicy tuna, shrimp tempura, cucumber, sesame, rocoto</i>	
SOFT SHELL CRAB (S, G, A*)	75
<i>chipotle aioli, kanikama, onion, teriyaki reduction</i>	

SALADS

BUFFALO MOZZARELLA (V, D)	80
<i>mixed cress, hearts of palm, pickled onion, watermelon vinaigrette</i>	
BEET ROOT SALAD (V, D, N)	55
<i>goat cheese, candied pecans, sherry vinegar</i>	
KALE SALAD (V, D)	55
<i>pomegranate, spanish manchego cheese, heirloom tomato cherries, orange white balsamic vinaigrette</i>	

(GF) gluten free | (V) vegetarian | (D) dairy | (S) shellfish | (N) nuts | (VG) vegan

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

CHEF'S SPECIALTIES

PAN SEARED SALMON (D, G, A*)	140
<i>achiote ponzu, cauliflower purée, bock choy, mushrooms</i>	
BEEF CHEEKS (D, G, A**)	150
<i>8 hour slow-cooked, purple corn, red wine, creamy polenta</i>	
BEEF TENDERLOIN & TRIGOTO (D, S, G)	150
<i>ají amarillo barley risotto, pineapple-tomato sauce</i>	
HOKKAIDO SCALLOPS (S, D, G, A*)	110
<i>ponzu butter, wakame, chili chimichurri, mandarin, garlic & onion crisp</i>	
LAMB CHOPS (S, G)	120
<i>mustard seeds, orange, achiote, charred kale salad, asparagus</i>	

SIMPLY GRILLED

All steaks are served with Argentinian chimichurri, chipotle BBQ, shishito pepper

SEAFOOD MIXED GRILL 650GR (S, D, G)	430
<i>lobster, scallops, butter fish, calamari, octopus - serves two</i>	
ARGENTINIAN BEEF RIB EYE (300G)	220
ARGENTINIAN BEEF TENDERLOIN (300G)	230
US PRIME BEEF TENDERLOIN (300G)	275
US PRIME BEEF STRIPLOIN (300G)	250
PESCADO ZARANDEADO (G)	135
<i>grilled fish, mexican adobo, pico de gallo salsa</i>	
OCTOPUS* (S)	145
<i>grilled peruvian style, potato salad</i>	

SIDES

SWEET POTATO FRIES (V)	35
<i>chipotle aioli</i>	
POTATOES THREE WAYS (D)	40
<i>creamy potato, potato chips, fingerling potatoes, veal jus</i>	
STEAMED ASPARAGUS (D, V)	50
<i>truffle oil, hollandaise sauce</i>	
GRILLED AVOCADO (VG)	40
<i>corn pico de gallo</i>	
TRUFFLE FRIES (D)	45
<i>ají tartar, parmesan cheese</i>	

DESSERTS

RED VELVET TRES LECHES (D, N, G)	55
<i>coconut ice cream, strawberries</i>	
CHOCOLATE FONDANT (D, G)	55
<i>vanilla ice cream, orange reduction</i>	
CHURROS (D, N, G)	55
<i>manchego ice cream, abuelita chocolate sauce</i>	
SELECCION DE HELADOS (D) & SORBETES PER SCOOP	20
<i>toffee popcorn, crumbles & cinnamon tuile (assorted flavors)</i>	
FRUIT PLATTER (VG)	45
<i>assorted seasonal fruit</i>	

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