

FOR THE TABLE

SMOKED GUACAMOLE (V)	65
<i>Mexican mashed avocado, tortilla chips</i>	

CEVICHE & TIRADITOS

OMAKASE (S,D,G,A)*	295
<i>Tuna nikkei, clasico ceviche, avocado tiradito, acevichado nikkei, beet root salad</i>	
CLASICO CEVICHE*	70
<i>Sea bass, leche de tigre, cancha, sweet potato</i>	
SEAFOOD CEVICHE (S,D)	75
<i>Prawns, scallops, calamari, red onion, cancha, aji amarillo sauce, leche de tigre</i>	
SALMON TIRADITO (A)(G)	75
<i>Salmon roe, skin chicharron, passionfruit leche de tigre, avocado</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, pickled shimeji mushrooms</i>	
AVOCADO TIRADITO (V,G,A)*	60
<i>cucumber, yuzu, soy sauce, virgin olive oil caviar, cilantro</i>	

SUSHI ROLLS

ACEVICHADO (S,G,A)*	75
<i>White fish tiradito, leche de tigre, aioli togarashi, shrimp, avocado, kabayaki sauce</i>	
FLAMED SALMON (G, A)*	80
<i>Avocado, asparagus, tobiko, chipotle mayonnaise</i>	
SOFT SHELL CRAB (A,G,A)	75
<i>Chipotle aioli, kanikama, onion, teriyaki reduction</i>	

SALADS

BEET ROOT SALAD (V,D,N)	60
<i>Goat's cheese, candied pecans, sherry vinaigrette</i>	
KALE SALAD (V,G,N)	55
<i>Pomegranate, Spanish manchego cheese, heirloom cherry tomatoes, orange, balsamic vinaigrette</i>	

STARTERS

ADOBO CHICKEN TACOS (G)	70
<i>Achiote marinated, avocado, criolla salsa, radish</i>	
BRAISED SHORT RIB TACOS (N,G,A)	75
<i>Peanut sauce, grape reduction, avocado sauce, crispy potato</i>	
CRISPY PRAWNS (S,D,G)	95
<i>Panko breaded prawns, melcocha sauce, arugula, mango, red chili</i>	
HOT CEVICHE	120
<i>Butter fish, lime, orange, fermented aji amarillo</i>	
CACHAPAS (V,D,G)	65
<i>Venezuelan sweet corn pancake, halloumi cheese, sour cream</i>	
CORN EMPANADA (V,D,G)	65
<i>Yellow sweet corn, ají, Spanish manchego cheese, chimichurri</i>	
LOMO SALTADO EMPANADA (S,D,G)	75
<i>Homemade pastry, sautéed beef tenderloin, mozzarella cheese</i>	
PRIME US BEEF FILET "ANTICUCHO" SKEWER (D)*	95
<i>Miradol chili, roasted corn, halloumi cheese</i>	

(V) Vegetarian, (D) Dairy, (G) Gluten, (S) Shellfish (A) Alcohol (N) Nuts

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

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

CHEFS SPECIALTIES

BEEF CHEEKS (D,G,A)	150
<i>8-hour braised, purple corn, red wine, creamy polenta</i>	
LOMO SALTADO (D, S, G)	195
<i>Beef tenderloin, soy, red onion, tomato, crispy potato, creamy rice</i>	
CHILEAN SEA BASS (G)	160
<i>Spinach, miso, panca, coriander, dashi</i>	
AUSTRALIAN LAMB CHOPS (S,D)	120
<i>Mustard seeds, orange, achiote, chimichurri</i>	
CAZUELA DE MARISCOS (S,D)	80
<i>Seafood, aji panca, lemon grass, coconut milk, chipotle aioli</i>	
TACU TACU (V)	85
<i>Peruvian rice dish butter beans pure, anticuchera, sautéed vegetables</i>	

SIMPLY GRILLED

All steaks are served with Argentinian chimichurri, homemade BBQ sauce

ARGENTINIAN BEEF RIBEYE*	275
<i>300gm</i>	
ARGENTINIAN BEEF TENDERLOIN*	310
<i>300gm</i>	
US PRIME BEEF TENDERLOIN*	350
<i>300gm</i>	
PRIME BEEF SIRLOIN*	320
<i>300gm</i>	
TOMAHAWK (D,A)	580
<i>Tequila flambéed tableside, bone marrow butter</i>	
GRILLED OCTOPUS (S)	145
<i>Peruvian style, potato salad</i>	
SEAFOOD MIXED GRILL (S,D,G)	430
<i>650 gm (Serves 2)</i>	
U5 GRILLED PRAWNS (S)	280
<i>Mexican adobo, pico de gallo salsa</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>	
TRUFFLE FRIES (D)	45
<i>Ají tartar, parmesan cheese</i>	

DESSERTS

TRES LECHES (D,N,G)	55
<i>Mango sauce, passion fruit gel, berries, coconut ice cream</i>	
CHOCOLATE FONDANT (D,G)	55
<i>Vanilla ice cream, orange segment</i>	
CHURROS (D,N,G)	55
<i>Goat cheese ice cream, dulce de leche sauce</i>	
ICE CREAM (D) / SORBET Per Scoop	20
<i>Vanilla bean, coconut, chocolate, goat cheese, strawberry Sorbet: mango, raspberry, passion fruit</i>	
FRUIT PLATTER (V)	45
<i>Assorted seasonal sliced fruit</i>	

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