

VaKaVa

BY CHEF RICHARD SANDOVAL

FOR THE TABLE

SMOKED GUACAMOLE (V, G)
Mexican mashed avocado, tortilla chips

CEVICHE & TIRADITOS

- OMAKASE (S,D,G,N)
Tuna nikkei, clasico ceviche, avocado tiradito, flame salmon, beetroot salad
- CLASICO CEVICHE*
Sea bass, leche de tigre, cancha, sweet potato
- SEAFOOD CEVICHE (S,D)
Prawns, scallops, calamari, red onion, cancha, aji amarillo leche de tigre
- TUNA NIKKEI*
Soy sauce, sesame oil, spring onion, chili chimichurri, white radish
- AVOCADO TIRADITO (V,G)
Cucumber, yuzu, soy sauce, virgin olive oil caviar, cilantro

SUSHI ROLLS

FLAMED SALMON (G)*
Avocado, asparagus, tobiko, chipotle mayonnaise

SALADS

- BEETROOT SALAD (V,D,N)
Goat's cheese, candied pecans, sherry vinaigrete
- TAMARIND SALAD (G,N)
Vermicelli, crispy onion, crispy garlic, rocoto tamarind dressing, grapefruit, mint, basil

STARTERS

- FISH TACOS (G,D)
King fish tempura, dynamite sauce, lemon jelly, fennel salad
- CRISPY PRAWNS (S,D,G,N)
Panko breaded prawns, passion fruit sauce, arugula, mango, red chili
- CACHAPAS (V,D,G)
Venezuelan sweet corn pancake, halloumi cheese, sour cream
- LOMO SALTADO EMPANADA (S,D,G)
Homemade pastry, sauteed beef tenderloin, mozzarella cheese
- BEEF FILET "ANTICUCHO" SKEWER (D)*
Mirasol chilli, roasted corn, halloumi cheese

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored, and enjoyed with the finest spirits. Join us in this ritual.

CHEFS SPECIALTIES

- 70 SALMON ESCABECHE 150
Espesado-choclo, red onion, yellow chilli, coriander, achiote oil
- BEEF CHEEKS (D,G) 165
8-hour braised, purple corn, non-alcoholic red wine, creamy polenta
- LOMO SALTADO (S,D,G) 195
Beef tenderloin, soy, red onion, tomato, crispy potato, creamy rice
- 295 AUSTRALIAN LAMB CHOPS (S,D,G) 180
Mustard seeds, orange, achiote, chimichurri
- 75 TACU - TACU (V) 90
Peruvian rice dish, canary beans, anticuchera sauce, sautéed vegetables
- 80
- 85
- 65 ARGENTINIAN BEEF RIBEYE* 295
300gm
- ARGENTINIAN BEEF TENDERLOIN* 310
300gm
- 85 PICANHA 500GR - CARVED AT YOUR TABLE 320
- GRILLED OCTOPUS (S) 145
Peruvian style, potato salad

- 65 SWEET POTATO FRIES V) 40
Chipotle aioli
- 60 ROASTED HEIRLOOM CARROTS (V,N) 60
Pepita pitsu, passion fruit honey, cashew nut aioli
- TRUFFLE FRIES (D) 50
Aji tartar, parmesan cheese

SIDES

DESSERTS

- 80
- 90 TRES LECHES(D, N, G) 55
Mango sauce, passion fruit gel, berries , coconut ice cream
- 70 CHURROS (D,N,G) 55
Goat cheese ice cream, dulce de leche sauce
- 80 FRUIT PLATTER (V) 45
Assorted seasonal sliced fruit
- 95 ICE CREAM (D,G) / SORBET (V,G) Per Scoop 20
Vanilla, coconut, chocolate, goat cheese, strawberry
Sorbet: mango, raspberry, passion fruit