

COLD STARTERS

AED

CLASSIC CEVICHE 63

Sea bass ceviche with traditional tiger's milk, avocado, giant corn and coriander cress

CEVICHE MIXTO 68

Sea bass, baby squid, prawns and octopus served with smoked rocotto tiger's milk (S/G)

BEEF CARPACCIO 66

Thinly sliced beef tenderloin with quinoa, mango salad, uchucuta and hoisin BBQ sauce (G)

TUNA TATAKI 62

Seared tuna sashimi with truffle ponzu sauce and black sesame seeds (N/G)

SALADS

AED

QUINOA SALAD 58

Black & White quinoa, sweet corn, feta cheese, pomegranate, avocado with yuzu and aji Amarillo dressing (G/D)

NIKKEI GREENS 53

Grilled broccoli, baby gem and green beans, cancha powder and white miso dressing (G/N)

AVOCADO SALAD 48

Avocado, mixed salad, asparagus, radish, carrots, white sesame and honey lemon dressing (N)

GRILLED OCTOPUS SALAD 55

Grilled octopus with baby potato and olive pure sauce (D)

Allergy N (nut) D (dairy) S (shell fish) E (egg) G (gluten)

HOT STARTERS

AED

TOMATO SOUP	24
Plum tomatoes, leeks, white onion, garlic, chili, butter, vegetable stock, salt, pepper and pepper mint,	
PUMPKIN SOUP	26
Pumpkin thyme, honey, veggie stock, butter leeks, salt pepper, olive oil (D)	
DEEP FRIED BABY SQUID	52
Pickled jalapeno aioli and micro coriander (G/D)	
OCTOPUS SKEWERS	69
Grilled octopus skewers with sweet corn pure, anticuchera salsa and chimichurri (G)	
CHICKEN SKEWERS	49
Marinated chicken thigh with huancaína sauce and baby potato (D)	
BEEF SKEWERS	52
Marinated beef with anticuchera sauce and baby potato (G)	
SPICY CHICKEN WINGS	43
Deep fried chicken wings, chili garlic sauce and pickled Onion (G)	

Allergy N (nut) D (dairy) S (shell fish) E (egg) G (gluten)

MAIN COURSE

AED

WILD MUSHROOM QUINOTTO	112
Creamy black and white quinoa topped with sautéed shimeji and shitake mushroom (D/G)	
LOMO & TACU TACU	134
Smoked beef tenderloin sautéed in Nikkei sauce, with lentils and rice tacu tacu (G)	
24HR MARINATED BONELESS CHICKEN LEG	107
Rocoto marinated boneless chicken leg with coriander yogurt, piquillo pepper and chives (G/D)	
CHICKEN AJI DE GALLINA	144
Grilled chicken thighs with peruvian style curry and botija olive aioli (N/D/E/G)	
WAGYU BEEF TENDERLOIN	231
Australian score 9 wagyu beef tenderloin, cassava chips and huancaína sauce (D/G/E)	
350GR USDA PRIME RIBEYE	221
With sweet potato fries, rocoto aioli and chimichurri (E/G)	
GRILLED SEA BASS	99
With tomato salad, jalapeno aioli and grilled lemon (E/G)	
GRILLED CHICKEN BREAST	101
With citrus, lime, lemon salad and chicken powder (G)	
SMOKED CHILEAN SEA BASS	122
With ginger jalapeno sauce and carrot, cucumber, radish salad (G)	
BLACK COD PATARASHCA	111
Plantain leaf cooked black cod with aderezo misto (D)	

Allergy N (nut) D (dairy) S (shell fish) E (egg) G (gluten)

DESSERTS

AED

- PERUVIAN MESS** 49
Herb granite, merengue, strawberries,
brownie, whipped cream and praline ice
cream.
(N/D/E/G)
- QUESO HELADO** 52
Sweet coconut popsicle with tobacco syrup,
toschi cherries and white chocolate yogurt.
(D /G)
- CHOCOLATE VOLCANO** 63
Organic Peruvian cacao, toasted quinoa ice
cream and raspberry jelly
(D/E /G)
- QUINOA PANCAKES** 66
Chocolate mousse, dulce de leche ice cream,
caramelized macadamia and coffee foam
(N/D/E /G)
- FRUIT PLATTER** 72
Watermelon, pineapple, grape, green apple,
mango, strawberry and dragon fruit

Allergy N (nut) D (dairy) S (shell fish) E (egg) G (gluten)

BAR SNACKS

AED

DEEP FRIED BABY SQUID	52
Pickled jalapeno mayo and micro coriander (G/D)	
OCTOPUS SKEWERS	69
Grilled octopus with sweet corn puree, anticuchera salsa, chimichurri (D/G)	
CHICKEN SKEWERS	49
Marinated chicken thigh with huancaína sauce and baby potato (G/D)	
PADRON PEPPERS	28
Deep fried peppers with aji Amarillo and cancha powder (N/D)	
BEEF SKEWERS	52
Marinated beef with anticuchera sauce and baby potato (G)	
SPICY CHICKEN WING	43
Deep fried chicken with chili garlic sauce and pickled onion (G)	
ROSE POTATO	28
Chili coriander butter, spring onion and lime (D/G)	
PANCO PRAWN TEMPURA	62
Prawn with tempura sauce (G/D/E)	
DEEP FRIED SHRIMPS	54
Deep fried shrimps with honey tofu sauce (G/D/E)	
DEEP FRIED SWEET POTATO	37
Sweet potato, rocoto mayo, spring onion (D/G/E)	

Allergy N (nut) D (dairy) S (shell fish) E (egg) G (gluten)

BAR SNACKS

AED

DEEP FRIED POTATO	38
Potato and huancaína sauce and chives (D/E)	
STEAMED EDAMAME	22
Edamame and sea salt (V)	
SPICY EDAMAME	26
Pan fried Edamame and chili garlic sauce (G)	
DEEP FRIED SWEET CORN	28
Sweet corn, sansho pepper and lime (G/E)	
THREE CHEESE TEQUENOS	44
Wonton roll fried with a smoked three tequenos sauce, avocado puree and salsa criolla (G/D/E)	
TUNA TATAKI	62
Seared tuna, white truffle sauce and toasted sesame seeds (G/N)	
QUINOA CROQUETTES	62
With squid ink and aji Amarillo paste, smoked lemon and truffle yogurt (E/F/D)	
POLLO FRITO AND ROCOTO AIOLI	56
Marinated boneless chicken with rocoto aioli and passion fruit honey (G/E)	

Allergy N (nut) D (dairy) S (shell fish) E (egg) G (gluten)

MAKIS

AED

VEGGIE	49
Piquillo, cucumber, asparagus roll top with avocado (V)	
BBQ ROLL	64
Tenderloin avocado and hoisin bbq sauce (G/E)	
ACEVICHADO	69
Topped with tuna and acevichado sauce (G/E)	
SHRIMP TEMPURA	61
Avocado, shrimp furai rolled on black and white sesame seeds (E/G/N)	
SALMON MAKI	52
Oyster sauce and black sesame seeds (G/E/N)	

Allergy N (nut) D (dairy) S (shell fish) E (egg) G (gluten)