LUNCH

1 course 19	2 courses 28	3 courses 36

CEVICHE	stone bass, tiger’s milk, choclo, sweet potato
TATAKI	beef fillet, huancaina, crushed cancha
SALAD	Tomato, red onion, basil, aji amarillo emulsion (v)
SOUP OF THE DAY	chef's choice, please ask your server

DUCK LEG	Andean chillies, green peas
BEEF ONGLET	eco-dried potato
SQUID CHICHARON	solterito salad, tartar sauce
3 CORN QUINOTTO	(vg)

MOUSSE	chocolate
CORN PANNA COTTA	panela syrup (VG)
ALFAJORES	dulce de leche, lime ice cream

Side 7
Triple-cooked hand-cut Chips, chimichurri, huacatay mayo
Steamed jasmin rice
Broccoli al wok, ginger, chilli & soy
Stir fried ‘chaufa’ rice
Miso aubergine
Cuzco corn cake

12 – 14:30