

MENU

STARTERS

Ceviche Clásico	14
<i>Fresh sea bass, leche de tigre, red onion, coriander, sweet potato, cancha corn.</i>	
♦	
Tuna Tiradito	15
<i>Yellowfin tuna, aji amarillo dressing, lime oil, crispy garlic.</i>	
♦	
Elote Croquetas	9
<i>Sweetcorn croquettes with smoked paprika aioli and queso fresco.</i>	
♦	
Empanadas de Res	10
<i>Slow-braised beef empanadas, chimichurri, pickled onion.</i>	
♦	
Chicharrón Bites	11
<i>Crispy pork belly, tamarind glaze, charred pineapple salsa.</i>	

SIGNATURE DISHES

Mole Negro Ribeye	32
<i>10oz ribeye, traditional Oaxacan mole negro, roasted shallots, plantain crisps.</i>	
♦	
Ajiaco de la Casa	21
<i>Colombian chicken and potato soup, corn, capers, avocado, cream.</i>	
♦	
Lomo Saltado	26
<i>Peruvian stir-fried beef fillet, soy glaze, tomato, onion, fries, jasmine rice.</i>	
♦	
Birria Short Rib	28
<i>Slow-cooked short rib, consommé reduction, grilled tortillas, pickled chilli.</i>	
♦	
Pollo Asado con Café	23
<i>Coffee-rubbed roasted chicken, cassava purée, burnt orange jus.</i>	
♦	
Camarones al Ajillo	25
<i>Garlic butter king prawns, chilli oil, saffron rice.</i>	

FROM THE GRILL

Picanha Steak	29
<i>Brazilian-style rump cap steak, chimichurri, smoked sea salt.</i>	
♦	
Costillas Ahumadas	27
<i>12-hour smoked beef ribs, chipotle glaze, grilled corn.</i>	
♦	
Whole Seabass	31
<i>Charred whole seabass, citrus herbs, roasted peppers.</i>	

SIDES

Truffle Yuca Fries	7
Charred Street Corn	6
Black Bean Rice	5
Patatas Bravas	6
Avocado & Lime Salad	6

DESSERTS

Tres Leches Cake	9
<i>Vanilla sponge soaked in three milks, cinnamon cream.</i>	
♦	
Churros con Chocolate	8
<i>Warm churros, dark chocolate sauce, dulce de leche.</i>	
♦	
Passionfruit Panna Cotta	9
<i>Vanilla panna cotta, passionfruit glaze, candied lime.</i>	
♦	
Café de Olla Affogato	8
<i>Espresso poured over cinnamon ice cream.</i>	

COCKTAILS

Smoked Mezcal Old Fashioned	13
Passionfruit Pisco Sour	12
Café Espresso Martini	12
Hibiscus Margarita	13
Spiced Rum Colada	12

WINES

	GLASS	BOTTLE
Malbec, Argentina	9	36
Rioja Reserva, Spain	10	40
Sauvignon Blanc, Chile	8	32
Rosé de Provence	11	42

CHEF'S TASTING MENU 68 pp

Tuna Tiradito
Elote Croquetas
Mole Negro Ribeye
Passionfruit Panna Cotta
♦
Optional wine pairing

+28