

## Apartment Food

### Breakfast

min. 20 pax

|                              |     |
|------------------------------|-----|
| Pastries                     | 10€ |
| Pastries / Granola / Avocado | 16€ |
| Full Breakfast Buffet        | 25€ |
| Brunch Buffet                | 45€ |

*Includes fresh juices, coffee, tea and water*

### Working Lunch

min. 10 pax

30€  
*Includes all of the below*

Soup of the Day  
Seasonal vegetable soup

Sandwiches  
Vegetarian & non-vegetarian option

Salad of the Season  
Seasonal products

Dessert  
Chef's choice



### The Hox After Work

|                |          |
|----------------|----------|
| 3 Bites & Dips | 20€      |
| 6 Bites & Dips | 35€      |
| More Bites     | Add/3,5€ |

Sweet Potatoes Hummus

Red Prawn Croquetas  
*Aji lime salt*

Pollo frito  
*Aji Amarillo*

Cachanga

Chicken Anticucho

Fried Calamari  
*Aji tartare sauce, pickled chillis*

Aji salted fries  
*Homemade spicy mayo*



*All pricing is per person.*

Vegetarian V Vegan VG Lactose-free LF Gluten-free GF Rate includes VAT. Please note that all menus are subject to seasonal change.

## Seated Menu

Max 96 people

36€

2 starters + 2 mains + 2 sides  
or 2 mains + 2 sides + 1 dessert  
LUNCH TIME ONLY

55€

choose 2 dishes per course  
+ 1 dessert

65€

choose 3 dishes per course  
+ 1 dessert

*\*Bread service included in all pricing.*

### Starters

Lima Ceviche LF, GF  
Seabass, sweet potato, cancha,  
tigers milk

Mushroom ceviche VG, GF, LF  
Exotic mushroom, shallots, cep  
tigers milk

Beef Tataki GF, LF  
Ponzu, ocopa sauce, choclo

Red Prawn Croqueta  
Aji amarillo sauce

Aubergine Tartar VG, LG, GF  
Miso, aji panca, coriander

### Sides

Lima Bean Solterito (V)  
corn, white beans, edamame  
Grilled Tenderstem Broccolini (VG)  
Aji Salted Fries (V)  
Fresh Leaf Salad (VG)



### Mains

Catch of the day LF, GF  
Purple potato, black garlic

Roasted Coucou de Malines LF, GF  
Glazed, aji Amarillo mayo, salad

Quinoa Chaufa VG, GF, LF  
Tomato, saltado sauce, pickles,  
lime

Tentáculo de pulpo (+5€) LF, GF  
Andean tubercule, smoked paprika  
oil, pickles

Steak a la Parilla (+5€) GF  
Aji verde sauce, pickled jalapenos,  
fresh leaf salad

### Desserts (choose 1 option)

Dark Chocolate Tart (V)  
Toasted corn ice cream, peruvian  
chocolate

Ice Cream (V)  
(popcorn (GF), dark chocolate  
(GF, LF), chicha morada (GF, LF),  
yuzu lime (GF, LF))

Leche Asada (V)  
Passion fruit caramel, vanilla  
custard

*All pricing is per person.*

Vegetarian V Vegan VG Lactose-free LF Gluten-free GF Dietary requirements? Not a problem, just let us know in advance.  
Rate includes VAT. Please note that all menus are subject to seasonal change.

## Buffet

min. 30pax

**65€** Choose 4 starters & sides, 2 main dishes and 2 desserts

**50€** Choose 2 starters & sides, 2 main dishes and 2 desserts

### Starters & Sides

Creamy burrata  
with cherry tomatoes, basil (V)

Beetroot, goat cheese and  
pickles (V)

Roasted sweet potatoes  
with yogurt and yuzu kosho  
sauce (V)

Avocado and chimichurri  
with cherry tomatoes (VG, LG)

Homemade salmon Gravlax  
with passion fruit sauce (LF)

Andean Salad  
Black rice, avocado, lemon  
thym vinaigrette (VG)

Turmeric Rice (VG, LF)

Beef Pastrami  
with pickled mustard seeds

### Main Dishes

Gnocchi  
with garlic and spinach sauce (V)

Roasted cauliflower  
with tahini dressing (V)

Slow roasted chicken curry (LF)

Sweet and sour glazed seabass  
with roasted fennel (LF)

### Desserts

Chocolate mousse  
with cacao nibs (V)

Exotic fruit salad (VG, LF)

Apple crumble (V)



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# Walking Dinner

min 20pax

65€

choose 9\* out of 18 dishes and/or desserts

## Cold Bites

Seabass Lima Ceviche (GF, LF)

Quinoa chaufa & tuna tartare  
(VG, LF, GF)

Salmon Blini with passion fruit (LF)

Sweet potatoes hummus toast and  
peanut crunch (VG, LF)

Smokey Aubergine Tartare with  
Grilled Pita (VG, LF)

Peruvian Devilled eggs (GF, LF)

Mini Beef Pastrami bite  
with pickles and mustard (LF)

## Warm Bites

Chicken anticucho (LF, GF)

Yuca fritter (V)

Beef mini hamburger  
with cheese and onion  
marmalade

Veggie mini hamburger  
with onion pickles and chipotle  
sauce (V)

Spring Risotto (GF)

## From the fryer

Red Prawn Croquetas  
amarillo mayo

Cachanga  
with aji marmalade (V)

Potato and huancaína  
Croquetas (V,LF)

## Sweet Bites

Chocolate Tartelette (V)

Yuzu Curd Tartelette (V)

Mini passion fruit  
Pavlova (V, GF)

\*Add extra items/3,5€



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## Drinks

### Open Bar Packages

**Soft Package** 10€/hour  
Soft drinks

**Classic Package**  
Soft drinks, wines & beers

|         |     |
|---------|-----|
| 1 hour  | 20€ |
| 2 hours | 38€ |
| 3 hours | 55€ |
| 4 hours | 72€ |
| 5 hours | 85€ |

Add Sparkling wine +5€/hour

#### Full Package

Soft drinks, wines, beers, prosecco  
and a selection of 3 spirits  
Gin, Vodka, Whiskey, Tequila, Rum, Mezcal

|         |      |
|---------|------|
| 1 hour  | 30€  |
| 2 hours | 57€  |
| 3 hours | 82€  |
| 4 hours | 105€ |
| 5 hours | 130€ |

**\*Premium brands available upon request**

*\*All pricing is per person.*

### Cocktails Package

Selection of 3 seasonal cocktails & 1 mocktail per person 40€

*\*during max 3 hours of dinner service*

### Drinks Packages

1/2 bottle of wine pp. + coffee, tea, water

|                 |     |
|-----------------|-----|
| Classic Package | 20€ |
| Premium Package | 30€ |

*\*during max 2 hours of dinner service*

### By The Glass

|               |     |
|---------------|-----|
| Prosecco      | 9€  |
| Champagne     | 18€ |
| Welcome drink | 14€ |

*Barman's choice (with  
olives & almonds)*

