

# LUNCH

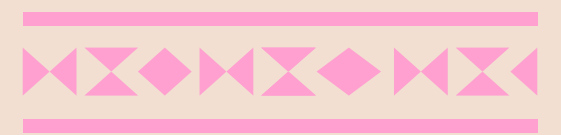
Individual plate 10-90 pax – Choose 1 starter, 1 main, 1 dessert – **60€ pp**

Sharing style 10-90 pax – Choose 2 starters, 2 mains, 1 dessert – **60€ pp**

Or 3 starters, 3 mains, 1 dessert – **70€ pp**



## STARTERS

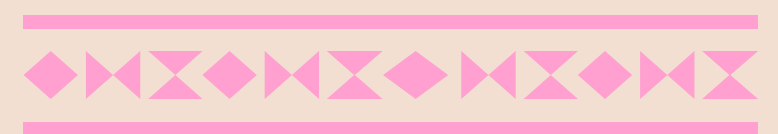


Foie gras mi cuit in porto wine, brioche, chicha morada and apple chutney <sup>LF</sup>

Octopus carpaccio, huacatay emulsion, fried shallots & candied lemon <sup>GF, LF</sup>

Butternut royale, chestnut & bread crumble <sup>V</sup>

## MAINS

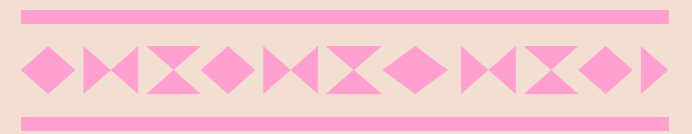


Oeuf parfait puerro, glazed aubergine <sup>V, GF, LF</sup>

Roasted duck, chicha morada sauce, creamy quinoa, charred spinach & almonds <sup>GF, LF</sup>

Confit hake, sweetheart cabbage, creamy aji amarillo sauce, trout eggs & sweet potato chips <sup>GF</sup>

## DESSERTS



Pumpkin cheese cake, tropical sorbet <sup>V, GF</sup>

Ginger crème brûlée, spiced crumble <sup>V, GF</sup>

Roasted pineapple, coconut and kefir sorbet <sup>VG, GF</sup>

V = Vegetarian

VG = Vegan

GF = Gluten Free

LF = Lactose Free