

SEATED DINNER



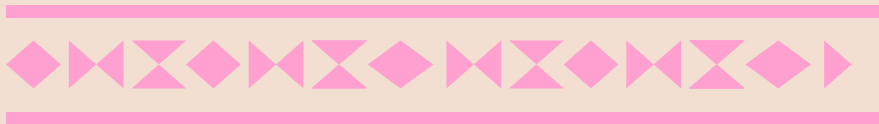
Sharing Style 20-90 pax – Choose 2 Bites, 2 starters, 2 mains, 1 dessert – **90€ pp**

Sharing Style 20-90 pax – Choose 2 Bites, 3 starters, 3 mains, 1 desserts – **110€ pp**

Individual plate 10-90 pax – Choose 2 bites, 1 starter, 1 main, 1 dessert – **90€ pp**



BITES



Guinea fowl croquette aji style

Pan de Yuca with red chili marmelade ^{V, GF}

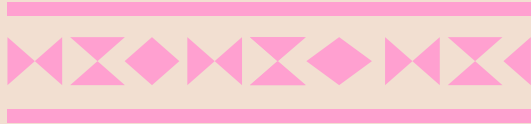
Mini Empanada with corn and fresh cheese filling ^V

Beef tartare, bone marrow, salsa aji panca on toast ^{LF}

Blini, white tuna tartare, tropical sauce ^{GF}

Causa limeña with tuna served on rice crisp ^{GF, LF}

STARTERS



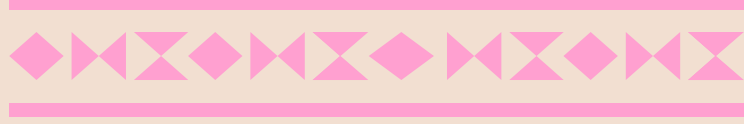
Foie gras mi cuit in porto wine, brioche, chicha morada and apple chutney ^{LF}

Octopus carpaccio, huacatay emulsion, fried shallots & candied lemon ^{GF, LF}

Golden beet escabeche with smoked cauliflower puree ^{V, GF}

Butternut royale, chestnut & bread crumble ^V

MAINS



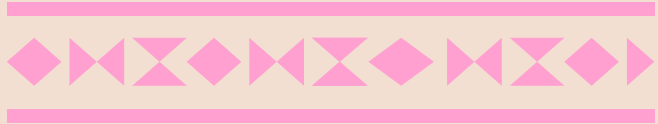
Mushroom and riccota ravioli, porcini, brown onion jus, pickles & fresh herbs ^{V, GF}

Egg parfait, leek, glazed brussel sprouts ^{V, GF, LF}

Roasted duck, chicha morada sauce, creamy quinoa, charred spinach & almonds ^{GF, LF}

Confit hake, sweetheart cabbage, creamy aji amarillo sauce, trout eggs & sweet potato chips ^{GF}

DESSERTS



Pumpkin cheese cake, tropical sorbet ^{V, GF}

Ginger crème brulée, spiced crumble ^{GF}

Roasted pineapple, coconut and kefir sorbet ^{VG, GF}

V = Vegetarian

VG = Vegan

GF = Gluten Free

LF = Lactose Free