

## ENTRÉES



### **BERENJENAS AHUMADAS S/59**

*Tucupí / chestnuts / black garlic / herbs*

### **TARTA DE CEBOLLAS S/59**

*Roasted onions / peanuts / macambo / paria cheese*

### **COLIFLOR ROSTIZADA S/59**

*Chili romesco sauce / macha sauce / pickled vegetables*

### **OSTRAS DE CHIMBOTE S/39 /unit**

*Citrus emulsion / ají verde / cushuro / limo chili*

### **NAVAJAS S/76**

*Marinated razor clams / chestnut emulsion / codium*

### **CEVICHE AMAZÓNICO S/79**

*Catch of the day / chonta / leche de tigre / ginger charapita chili / plantains*

### **ALMEJAS & ALCACHOFAS S/75**

*Clams / toasted artichokes / leche de tigre with candied artichokes / roasted panca chili*

### **CAMARÓN DE RÍO S/79**

*Fresh prawns / roasted tomatoes / buttermilk coral emulsion / cushuro*

### **LANGOSTINOS MELCOCHA S/69**

*Avocado / wok sautéed vegetables / nikkei sauce*

### **ZAPALLOS Y ERIZOS S/74**

*Sautéed squash / sea urchin / ají amarillo sauce huacatay / seeds*

### **PULPO TOSTADO S/79**

*Lima bean / panca chili / olives / chili sauce*

### **CORAZONES A LA BRASA S/64**

*Free-range chicken heart / mirasol chili / corns escabeche*

### **MOLLEJAS ROSTIZADAS S/69**

*Arracacha / tumbo / miso demi-glace*

## MAIN COURSES



### **PASTA RELLENA S/77**

*Corn / ají amarillo emulsion / matured cheese*

### **TALLARINES S/79**

*Ossobuco ragut / prawns / limo / spices*

### **CALAMARES & CALLOS S/86**

*Catch of the day / grilled calamari / peas  
peppermint / grilled tripe*

### **ARROZ CON CAMARONES S/99**

*Concolón / coral emulsion / chupe sauce / huacatay*

### **PESCA & OLLUCOS S/84**

*Catch of the day / olluco curry / banana / chillies*

### **PAICHE A LA BRASA S/94**

*Amazonian sauce / chorizo / macambo puree  
chonta*

### **SARTÉN DE PATO S/275**

*Smoked magret / duck sausage / confited duck leg  
grilled foie gras / nir rice / cilantro / fried duck egg  
ají amarillo / loche*

### **LOMO & LANGOSTINOS S/89**

*Wok sautéed tenderloin / lomo saltado sauce / quail  
eggs / grilled plantains / tacu tacu of pepián*

### **CARRILLERA S/96**

*Braised veal cheeks in roasted peppers / huacatay  
demi-glace / native potato puree / mojo verde sauce*

### **CUY S/99**

*Confited guinea pig / grilled mamey / demi-glace  
roasted vegetable puree*

#### **LA FIESTA DEL COCHINILLO**

*Loquat hoi sin, purple corn crepes, beans purée, crispy cheeks  
of pork, grilled mamey, pickled chili,  
demi-glace sauce*

1/4 • S/225 | 1/2 • S/399 | 3/4 • S/589 | Full size • S/725

## DESSERTS



### **CACAO S/49**

*Mousse / nibs / cocoa powder / mucilage*

### **CHIRIMOYA & LÚCUMA S/48**

*Meringue / lemon / chirimoya / lucuma mousse*

### **AMAZÓNICO S/48**

*Copoazu / araza / amazonian honey / macambo*

### **COSTANERO S/48**

*Roasted plantains / pecans / chocolate caramel  
carob / banana ice cream*

### **TARTA S/49**

*Muña / amazonian fruit ice cream / white  
chocolate*