

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/69

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/82

Catch of the day / olluco curry / banana / chillies

PAICHE A LA BRASA S/89

*Amazonian sauce / chorizo / macambo puree
chonta*

SARTÉN DE PATO S/269

*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/86

*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*