



STARTERS

SPICED CORN BREAD	8
Charred dip, baby carrots, and peanut salsa macha.	
CAUSA NIKKEI	24
Smoked trout, yellow chili, avocado, huancaína sauce, and wasabi caviar.	
BEEF SACCHETTI	24
Aged beef, truffle, Parmesan cheese, mizuna, and crispy sweet potato.	
HUMITA SHRIMP	42
Red shrimp, spicy corn cream, clamato, shrimp coral and fumet.	
SEA BASS AGUACHILE	25
Sea bass, roasted cherry tomatoes, cucumber, radishes, green apple, and serrano pepper.	
OCTOPUS CARPACCIO	26
Green yuzu, chipotle, azuki beans, avocado, and trout roe.	

FRESH SIDES

WATERMELON & FETA CHEESE	19
Marinated watermelon, tangy cheese, cucumber, apple, pomegranate, and fresh herbs.	
CUCUMBER & HERBS	16
Cucumber, cherry tomato, shallots, sherry vinaigrette, dill, and mint.	
NOPALES & QUINOA	18
Grilled nopales, crispy quinoa, avocado, strawberry, mango, and mint dressing.	
MIZUNA & SEEDS	17
Mizuna, toasted seeds, pomegranate, and Mediterranean dressing.	

SIDES

ESQUITES	20
Grilled corn, queso fresco, jalapeño, cilantro, and charred lime.	
GRILLED ASPARAGUS & BROCCOLINI	18
Romesco sauce, sour cream, and chives.	
PATATÓ A LA HUANCAÍNA	18
Ibizan potato, huancaína sauce, quail egg, avocado, and black olive.	
JOSPER-GRILLED PUMPKIN	24
Pumpkin, sweet corn, humita cream, Andean cheese, and chives.	

* * For allergen information, please ask a member of our team.

ADOBO RIBEYE	42
Black Angus ribeye, chipotle, charred eggplant, and cilantro butter.	
ROASTED PICANTÓN WITH WHITE MOLE	34
Picantón with green adobo, white mole, crispy quinoa, and toasted almonds.	
BEEF ANTICUCHO	36
Marinated sirloin, potato, aji panca, and chulpe corn.	
YAKINIKU PORK RIBS	34
Pork ribs, Japanese BBQ, kimchi, and fermented chili.	
BRAISED OCTOPUS	38
Octopus with Mediterranean adobo, purple purée, chipotle, and cilantro mojo.	
FISH A LA TALLA	106
Josper-grilled sea bass with Tom Yum adobo, tomatillo, fennel, and cilantro.	
ROASTED CAULIFLOWER	32
Cauliflower with green adobo sauce, garnishes and blue corn tortillas to assemble your taco.	

GRILLED

CHICHA MORADA	12
Chicha morada sorbet, mazamorra, crispy quinoa, pineapple, caramelised apple and lemon gel.	
TROPICAL CEVICHE	12
Fresh fruit, infused tapioca, coconut leche de tigre, passion fruit, Tajín lime and lime zest.	
BANANA SPLIT TACO	12
Crispy tuile, chocolate mousse, banana ice cream, dulce de leche, caramelised banana and chocolate sauce.	
LIMEÑO MERINGUE	12
Yuzu, cinnamon, spiced meringue, hibiscus flower, passion fruit coulis and mint caviar.	
GOAT CHEESECAKE	13
Goat’s cheese, carob, almond, orange, dulce de leche, rice tea and sesame & anise crisp.	
GRILLED PINEAPPLE	12
Josper-grilled pineapple with chipotle, mascarpone, cashew nuts, coconut, mango, tepache gel and pepper.	

DESSERTS

