CEVICHE Y MAS

Ceviche Classico s

Seabass, red onion, chulpe corn, leche de tigre, banana chips, sweet potato

Ceviche Nikkei g.s JJ

Nikkei sauce, lime, sesame oil, tuna, black sesame, passion fruit seeds

Ceviche Antiguo Mixto s

Red snapper, shrimp, calamari, octopus, rocoto leche de tigre, corn choclo, coriander

Tiradito al Aji Amarillo s

Cured seabass, ají amarillo, leche de tigre, habanero chili, coriander, sweet potato

Tuna Tiradito con Jalapeños s

Seared tuna, leche de tigre, coriander, jalapeño paste, chulpe corn, avocado sauce

Coconut Ceviche vg

Coconut cream, vegetarian leche de tigre, palm heart, mango chalaca, avocado sauce

DE LA ABUELA

True hospitality came from our elders and mostly from our grandmothers. On cold nights, we were greeted with a delicious warm soup straight from the hot stone stove, and they would say "Tienes Frio, Coma Sopa!" - Feeling cold? Eat Soup!

DEL MAR A LA CARRELTILLA

On the coast of Peru, the town chefs patiently wait for the return of the local fisherman, to fill their wheelbarrows with the freshest produce in order to prepare the BEST, most AUTHENTIC CEVICHE!

SOPAS

Chupe de Camarones s.d

Shrimp bisque, aji panca, aji amarillo, potato, egg, halloumi cheese, peas

AED 60

Coconut Pumpkin Soup vg

Pumpkin seed, white onion, coconut milk, vegetarian base

AED 55

Ensaladas

Trio Quinoa Salad *d. v*

Mixed quinoa, chickpeas, baby mozzarella, rocoto, passion fruit sauce

Andean Warm Salad d. v

Purple potato, strawberry dressing, crispy quinoa, halloumi cheese, coffee powder

Beetroot Salad d. n. v

Goats cheese, tangerine, onion pickle, mixed leaves, almonds, lemon dressing

DE LOS ANDES

The Andes Mountain range is a range of mountains in South America that runs through Argentina, Bolivia, Chile, Colombia, Ecuador, Peru and part of Venezuela. This is the longest mountain range on earth, spanning approximately 7,500 km in length. The region produces an abundance of highly nutritious ingredients such as potatoes, quinoa, coffee, tapioca & sugar.

49

47

55

55

62

72

62

79

52

n - nuts **s** - shellfish **g** - gluten **v** - vegetarian

vg - vegan

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly. All prices are in AED and include 5% VAT, 7% Municipality fees and 10% service charge.

PRINCIPAL

100

110

Jamaican Jerk Chicken g

Roasted chicken, jerk seasoning, macaroni pie, cabbage

Brazilian Sea Bream Moqueca s

Moqueca sauce, palm heart, shrimps, dende oil, crunchy skin

Argentinian Hereford Steak

100% grassfed carne hereford from Santa Fe region Each steak goes with chimichurri sauce, picante salsa, adobo sauce (g)

Picanha (300g) 190 Striploin (250g) 190 Rib eye (350g) 200

DE LA SARTEN

A traditional style of cooking

on the fire with a pan.

Corn Tacu Tacu vg

Traditional Peruvian corn purée, sautéed capsicum, culpe corn, sweet chili sauce

Arroz con Mariscos s.d

Rice with crustacean bisque, octopus, scallops, calamari, shrimp and sea bass

Lomo Saltado g.s

Beef tenderloin cubes, soy sauce, oyster sauce, onion, coriander, garlic rice, sunny-side-up egg

Pescado Frito y su Parihuela s

Whole fried sea bass, parihuela sauce, cassava, red chili, coriander, tomato

Quinoa Quenchua d.v

35

40

40

40

45

Peruvian locro, creamy andean white quinoa, corn choclo, halloumi cheese, peas & escabeche sauce, topped with crispy quinoa

SIDES

Broccolini al Ajo vg

Red holland chilli, garlic, sea salt

Yellow Mash Potato d

Butter, cream, yellow chili

Cassava Frita with Huancaina Sauce d

Yellow chilli sauteed, cream, parsley

Asparagus al Carbon v.d

Roasted capsicum sauce, rocoto chilli

Arroz Chaufa g.s

Chicken, soy sauce, oyster sauce

DE LA OLLA

DEL JOSPER

De la brasa a la mesa!

From the grill to the table.

Fine meats traditionally grilled

using charcoal.

90

120

120

140

100

140

Cooked in the pot, old school

Braised Lamb Shank d.g

Lamb shank, adobo sauce. potato cream

d - dairy **n** - nuts **s** - shellfish **g** - gluten **v** - vegetarian **vg** - vegan