

Ceviche y Mas

Ceviche Classico **s** 🌶️

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

65

Ceviche Nikkei **g.s** 🌶️🌶️

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

70

Ceviche Antiguo Mixto **s** 🌶️🌶️

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

75

Tiradito al Aji Amarillo **s**

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

70

Tuna Tiradito con Jalapeños **s**

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

85

Coconut Ceviche **vg**

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

52

DEL MAR A LA CARRETILLA

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

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!

Ensaladas

Trio Quinoa Salad **d. v**

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

49

Andean Warm Salad **d. v**

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

47

Beetroot Salad **d. n. v**

Goats cheese, tangerine, dried cranberries, baby spinach, almonds, beetroot dressing

55

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.

d - dairy **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

Jamaican Jerk Chicken *g*

Roasted chicken, jerk seasoning, macaroni pie, cabbage

110

Brazilian Sea Bream Moqueca *s*

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

120

Carnes del Mundo

Meats from around the world

Each steak goes with chimichurri sauce, picante salsa, adobo sauce (g)

Argentinian Grass Fed Hereford Picanha (300g)	190
Australian Grain Fed Angus Rib Eye (350g)	200
Australian Lamb Picanha (280g)	180

DEL JOSPER

De la brasa a la mesa!
From the grill to the table.
Fine meats traditionally grilled using charcoal.

Corn Tacu Tacu *vg*

Pan seared crispy creamy corn & rice, chulpe corn, choclo corn, sweet & spicy sauce.

90

Arroz con Mariscos *s.d*

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

130

Lomo Saltado *g.s*

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

130

Pescado Frito y su Parihuela *s*

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

160

Quinoa Quenchua *d.v*

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

100

DE LA SARTEN

A traditional style of cooking on the fire with a pan.

SIDES

Broccolini al Ajo *vg*

Red holland chilli, garlic, sea salt

35

Yellow Mash Potato *d*

Butter, cream, yellow chili

40

Cassava Frita with Huancaína Sauce *d*

Yellow chilli sauteed, cream, parsley

40

Asparagus al Carbon *v.d*

Roasted capsicum sauce, rocoto chilli

40

Arroz Chaufa *g.s*

Chicken, soy sauce, oyster sauce

45

DE LA OLLA

Cooked in the pot, old school

Carne a la Masa *d.g*

Braised USDA beef brisket, baby vegetables, flour dough

160

Braised Lamb Shank *d.g*

Lamb shank, adobo sauce, potato cream

140

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