

Paka Picak

When you are not super hungry and just want something small to eat, you will say to the waiter, do you have something "PARA PICAR"?

Smoked Guacamole vg Mexican mashed smoked avocado	50
Brazilian Cheese Bread Tapioca cheese bread with honey butter	45
Vegetarian Empanadas <i>g.d</i> Homemade pastry, confit pumpkin, corn tortilla powder, spring onion, chilli flakes, llajua sauce	50
Tamal Empanadas <i>g.d</i> Homemade pastry, paprika, pumpkin, beef, corn tortilla powder, chilli flakes, llajua sauce	55
Mexican Beef Tacos g.d J Beef, chipotle sauce, avocado sauce, tomato, flour tortilla, mango pico de gallo	70
Tacos al Pastor g.s Pastor marinated chicken, flour tortilla, green toma salsa, onion, grilled pineapple, cilantro	60
Soft Shell Crab Tacos g.d.s Spice sauce, halloumi & bell pepper sauce, avocad lime, coriander, flour tortilla	80
Crispy Calamari g.s Aji amarillo marination, lemon grass, tartare sauce, spicy sauce, lime skin	65
Crispy Prawn con Salsa Melosa g Panko breaded prawns, melosa sauce, mango sauce, lime	80
Beef Anticuchos d Anticuchera sauce, chili, roasted corn, palm heart, aji amarillo mayo	80
Cachapas g.d. Venezuelan pancake, mozzarella cheese sour cream, tomato jam	60

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

CENCHE Y MAS

Ceviche Classico s

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

Ceviche Nikkei g.s

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

Ceviche Antiguo Mixto s

Cured 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

Cured 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

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!

>50Pas

Chupe de Camarones s.d

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

AED 60

Coconut Pumpkin Soup vg

65

70

75

70

85

52

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 49

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, dried cranberries, baby spinach, almonds, beetroot 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.

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

47

55

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

Brazilian Sea Bream Moqueca s

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

Carnes del Mundo

DE LA SARTEN

A traditional style of cooking

on the fire with a pan.

Meats from around the world Each steak goes with chimichurri sauce, picante salsa, adobo sauce (g)

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

120

110

DEL JOSPER

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

90

130

130

160

100

Corn Tacu Tacu vg

190

200

180

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

Arroz con Mariscos s.d

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

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

35

40

40

40

40

45

Carne a la Masa d.g

Braised USDA beef brisket, baby vegetables, flour dough

Braised Lamb Shank d.g

Lamb shank, adobo sauce, potato cream

DE LA OLLA

Cooked in the pot, old school

150

140

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