
RIP & DIP

GUAYABA BUTTER & AMASADO BREAD (V)	€6
guava butter, chili, salt	
GUACAMOLE & CORN TOSTADAS (VG)	€8
avocado, lime, chili, coriander, onion	
CHANCHO EN PIEDRA & CHILEAN FLAT BREAD	€6
burnt tomato, onion, coriander, chili	

RAW, FRESH & CURED

CEVICHE CLASICO	€20
fresh local fish, lime, onion, ginger, coriander, corn	
ENSALADA CRIOLLA (VG)	€15
quinoa, avocado, palm heart pure, tomato, onion, coriander	
BEEF TIRADITO NIKKEI	€16
soy sauce, ginger, oyster sauce, lime, sesame oil	

CORN BREADS

TACOS AL PASTOR	€15
pork neck, pineapple, chili, pickles, onion, radish	
OYSTER MUSHROOM CARNITAS (VG)	€14
oyster mushrooms, garlic, onion, cumin, orange, lime, soy sauce	

GRAINS & ROOTS

MOROS Y CRISTIANOS (VG)	€12
black bean, rice, crispy plantain	
LENTILS SALTADAS (V)	€12
puy lentils, fried potato, oyster mushroom, onions, tomato, soy sauce, soft egg	

LAND & SEA

BBQ CAULIFLOWER (V)	€12
coriander, spring onion, garlic cream sauce, sour cream	
SEABASS	€32
macha sauce, lemon, coriander, chives	
BEEF SIRLOIN	€34
350 gr	
PORK BELLY	€16
white beans, chili pepper, criolla sauce	

SIDES

PURE DE PATATA AHUMADA (V)	€6
roasted potato, butter	
PIMIENTOS ASADOS (V)	€6
ancho chili, cured egg yolk, confit garlic	
STEAMED RICE (VG)	€5

KINDLY INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE