



RIP AND DIP

All dips are served with chilean ash bread or tostadas

CHANCHO EN PIEDRA (V)	€6
tomatoes, fresh chili, garlic, coriander, olive oil	
GUAVA BUTTER (V)	€6
guava butter, chili, salt	
GUACAMOLE (VG)	€8
avocado, lime, chili, coriander, onion	
QUESO MERMELADA (V)	€6
sour cream, chili jam, chives	

RAW, FRESH & CURED

Starters to share

ROASTED BEETROOT AND GOAT CHEESE SALAD (V)	€12
smoked beetroot, caramelised walnuts with panela, creamy goat cheese, spinach	
CRIOLLA SALAD (VG)	€14
quinoa, avocado, celeriac puree, tomato, onion	
ARGENTINIAN VITELLO TONNATO	€16
tuna, capers, anchovy, egg yolk, lemon, olive oil, tostada	
CEVICHE CLASICO 	€18
fresh local fish, lime, onion, ginger, coriander, dry corn	
CEVICHE NIKKEI	€20
Salmon, nori, nikkei sauce, onion, mango	
PERNIL EN ESCABECHE CITRICO	€14
citrus escabeche, white onion, carrot, coriander, orange	
TACO AL PASTOR 	€16
pork, achiote, grilled pineapple, onion, coriander	
OYSTER MUSHROOM TACO (VG) 	€14
oyster mushrooms, coriander pesto, pistachio, avocado, crispy onion	

kindly inform your waiter any food allergies



PARRILLADA

Enjoy our rule breakers, premium cuts from the BBQ section.

SMOKED CAULIFLOWER (VG) cauliflower puree, coconut milk, chimichurri	€14
BARBECUE CABBAGE (VG) celeriac puree, coriander-garlic mojo	€14
SEABASS A LAS BRASAS 🌶️ macha sauce, lemon, coriander, chives	€32
SALMON ZARANDEADO smoked red pepper sauce, mango, grilled pineapple, red onion, coriander	€32
CHICKEN ASADO PERUANO whole baby chicken, salsa criolla	€28
PORK BONDIOLA malbec reduction with panela and criollo spices	€28
BEEF PICANHA chimichurri	€34
BEEF TOMAHAWK minimum order 1kg	per 100gr €10

SIDES

SWEET CORN (V) smoked sweet corn kernels, sour cream	€7	SMOKED MASHED POTATO (V)	€7
STEAMED RICE (VG)	€5	MOROS E CRISTIANOS rice, beans, pork chicharron	€9
YUCA HUANCAINA (V) cassava, yellow chili, ricotta	€6	CACHAPA sweet corn, stracciatella cheese, pork chicharron	€14

(VG) vegan (V) vegetarian