



RIP AND DIP

All dips are served with chilean ash bread or tostadas

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

RAW, FRESH & CURED

Starters to share

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

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 AHUMADO smoked red pepper sauce, onion, coconut cream	€32
CHICKEN ASADO 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