

RIP AND DIP

PAN SIN LUZ & HOGAO (V) €6

garlic basil butter candle, sourdough bread, hogao

GUACAMOLE & TOSTONES (V) €8

Fried plantain, avocado, onion, garlic, coriander, chili, salt, asado cheese

RAW, FRESH & CURED

Starters to share

REMOLACHA (V) €12

smoked beetroot, mixed leaves, hazelnut, orange foam, grilled cheese, sweet potato puree, herb oil

CRIOLLA SALAD (VG) €12

quinoa, cherry tomato, pickled onion, avocado, celeriac puree

CEVICHE LIMEÑO  €18

fresh local fish, leche de tigre, onion, coriander, lime, herb oil, fried corn, sweet potato puree

TUNA & MARACUYA TIRADITO €16

passion fruit, leche de tigre, chili, lime, red onion, crispy quinoa, sweet potato & orange puree

VUELVE A LA VIDA €16

Tomato, chili, lime, coriander, onion, garlic paste, orange & lemon juice, sugar, Worcestershire sauce

BEEF TARTARE AL AMAZONICO €19

hand-cut beef, avocado cream, caramelised pineapple, pickled radish, carrots & jalapeños

AZTECA GOLD AREPA €12

deep fried corn bread, leek & bacon cream cheese puree

FROM THE STOVE

Hot dishes to share

CACHAPA (V) €12

baked sweet corn pancake, stracciatella cheese, butter

ROASTED PUMPKIN (V) €16

spinach puree, queso fresco, pumpkin seeds, pickled onion, mojo

CAZUELA DEL CARIBE €18

calamari, mussels, prawn, fish, seafood cream, coconut milk, coriander

SMOKED PORK TACO €14

smoked slow-cooked pulled pork, chilli ancho, paprika, tomato, salsa verde

BEEF ASADO NEGRO €23

sofritto, bell peppers, garlic, reduction of red wine & panela, herbs, potato puree

PARRILLADA

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

KING OYSTER MUSHROOMS (VG)	€23
fermented mushrooms, herbs, toasted sesame & sunflower seeds, grilled cheese, spiced plantain-and-bean stew, mojo	
TUNA AHUMADO	€23
smoked tuna steak, celeriac puree, carrot, zucchini, green mojo	
SEABASS A LA SAL CON MOQUECA	€30
Whole seabass baked in salt, mangetout & chorizo,with a chili, paprika, tomato, capsicum, coconut milk & lime sauce	
CHICKEN SUPREMA	€23
grilled asparagus, red chimichurri, aji panca	
COCHINILLO	€23
slow-roasted pork collar, butternut squash puree, miso glaze	
BEEF PICANHA	€34
cauliflower puree, chimichurri, cassava chips	
BEEF TOMAHAWK	per 100 gr €10
minimum order 1 kilo - chorreada potatoes, tomato, garlic, coriander, butter, salt, pepper, cheese, chimichurri	

SIDES

SWEET CORN (V)	€7
smoked corn kernels, sour cream	
PAPAS CHORREADAS (V)	€6
tomato, onion, garlic, butter, coriander, cheese	
YUCA HUANCAINA (V)	€6
ají amarillo peppers, evaporated milk, oil	
STEAMED JASMINE RICE (VG)	€6

kindly inform your waiter any food allergies
(VG) vegan (V) vegetarian

