







## ENTRADAS CALIENTES

HOT APPETISERS

### CHORIPAN 85

Beef Sausage, Semolina Bread and Chimichurri (G)

### WAGYU BEEF AREPA 80

Braised Beef, Cheese and Spicy Avocado Sauce

### CHICKEN EMPANADAS 85

Chicken Wrapped in Corn Dough

### CHICKEN PATACON 85

Fried Plantain, Cheese and Garlic Mayo

### SHRIMP CROQUETTES 85

Cassava and Caribbean Spicy Sauce (S)

### PAN DE QUESO

Cheese Bread (V)

6 PIECES 30

12 PIECES 50

## AVOCADERIA

AVOCADO ALTAR

### HOUSE QUAC 75

Onion, Tomato, Coriander and Lemon Juice (V)

### CORN QUAC 85

Roasted Corn, Cheese and Sour Cream (V)

### TUNA QUAC 95

Marinated Vegetables, Herbs and Lime Vinaigrette

## CRUDO Y MARINADOS

RAW AND MARINATED

### CURED NAMACHI TIRADITO 95

Cured in Banana Leaf, Green Plantain and Criolla Sauce

### PRAWN AND COCONUT CEVICHE 125

Coconut Leche de Tigre, Mango and Lime Oil (V) (S)

### BEEF TARTAR 130

Beef, Tomato and Feijoa Jelly and Chipotle Mayonnaise

### CARIBBEAN CEVICHE 155

Shrimps, Calamari, Lobster and Avocado (S)

### AVOCADO CEVICHE 80

Avocado Leche de Tigre, Corn and Chili Oil (V)

## LA TAQUERIA

TACOS AND TOSTADAS

### NACHOS 80

Cheese, Guacamole and Jalapeños (V)

### EN FUEGO NACHOS 95

Spicy Beef, Corn, Cheese, Guacamole and Jalapeños

### CHICKEN AL PIBIL 65

Pickled Onion and Habanero

### BEEF BIRRIA TACOS 65

Beef Brisket, Cheese and White Onion

### LOBSTER TACOS 110

Cabbage and Chipotle Mayonnaise (S) (G)

### BLACK BEAN TOSTADA 60

Lettuce, Avocado, Sour Cream and Cheese (V)

## PLATOS PRINCIPALES

MAINS

### WAGYU BEEF BURRITO 135

Roasted Corn, Rice, Beans and Fries (G)

### SEA BASS ENCOCADO 195

Coconut Rice and Avocado Vinaigrette (S)

### CHICKEN QUESADILLA 125

Guacamole and Tatemada Sauce (G)

### ROASTED CAULIFLOWER 120

Sweetcorn Purée and Pumpkin Seed Vinaigrette (V) (N)

### GRANDMA'S ENCHILADAS 130

Beef and Chicken, Red and Green Sauce (N)

### SIZZLING FAJITAS

Guacamole, Pico de Gallo and Sour Cream (G)

### MUSHROOMS 140 (V)

### BEEF 185

### CHICKEN 165

### SHRIMPS 175 (S)

## A LA PARRILLA

CHARCOAL GRILLS

### SHRIMPS 265

Green Tomatillo Sauce and Chives (S)

### FLANK STEAK (300g) 280

### BEEF RIB EYE (350g) 345

Chimichurri Sauce

## ENSALADAS Y VEGETALES

SALAD AND VEGETABLES

### CORN SALAD 65

Roasted Corn, Cheese, Sour Cream and Lime (V)

### WATERMELON SALAD 70

Avocado, Toasted Cashews and Citrus Dressing (V) (N)

### BABY GEM AND CHICKEN SALAD 80

Yellow Chili Dressing, Cheese and Olives

## PARA COMPARTIR

SHARING STYLE

### WHOLE ROASTED CHICKEN 180

Huancaina Baby Potatoes and Peruvian Chili Rice

### GRILLED WHOLE SEABASS (1Kg) 380

Panca Pepper Sauce

### BEEF PICANHA (1Kg) 480

Guacamole, Pico de Gallo and Sour Cream

### BEEF SIRLOIN (600g) (A) 560

### BEEF RIB EYE (1Kg) 900

Arepas, Cheese, Guacamole and Chimichurri Sauce

## ACOMPANAMIENTOS

SIDES

### COLOMBIAN BABY POTATOES 50

Tomato Sauce and Cheese (V)

### PERUVIAN CHILI RICE 60

Aji Amarillo and Capsicum (V)

### AVOCADO SALAD 50

Pearl Onions, Roasted Jalapeños and Cherry Tomatoes (V)

### BROCCOLINI SALAD 50

Avocado Vinaigrette (V)

### FRIED CASSAVA 50

Spicy Buttermilk Sauce (V)

## A TASTE OF LATIN AMERICA

AED 295 PER PERSON | MINIMUM 2 PAX

## ENTRADAS

STARTERS

### CHEESE BREAD

### HOUSE QUAC

Onion, Tomato, Coriander and Lemon Juice (V)

### CARIBBEAN CEVICHE

Shrimps, Calamari, Lobster and Avocado (S)

### BEEF PATACON

Fried Plantain, Cheese and Garlic Mayo

### CHICKEN ENCHILADAS

Red Chili Sauce, Sour Cream and Cheese

## PLATOS PRINCIPALES

MAINS

### FISH ENCOCADO

Coconut Rice and Avocado Vinaigrette

### MARINATED CHICKEN

Baby Potato and Huancaina Sauce

## POSTRES

DESSERTS

### TRES LECHES

Caramelised Popcorn, Corn Ice Cream, Vanilla Sponge (G) (N)

### CHOCOLATE MOUSSE

Dulce de Leche, Mango Compote, Chocolate Sorbet (G) (N)

Dishes indicated with (V) Vegetarian, (P) Contains pork, (A) Contains alcohol, (N) Contains nuts, (G) Contains gluten, (S) Contains shellfish, Sustainable  
Gluten Free items are available upon request

All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT