SMALL PLATES

CASSAVA & CHEESE BREAD D S O — 45
Miso–yuzu brown butter, ají amarillo

KING CRAB, YELLOW POTATO & CAVIAR D E F S SO — 120
Chilled yellow-potato causa, Peruvian lúcuma cream

SQUID D E G S — 60
Crispy black-quinoa batter, huacatay aioli, lime

"OV" MAKI E F G S E SO — 85
Sea-bass tempura, yellow potato, avocado, green mamenori, sea urchin, katsuobushi, furikake

A5 WAGYU ANTICUCHO SU — 95
Japanese A5 wagyu skewer, rocoto chili chimichurri

CEVICHE & TIRADITO

SEA BASS CEVICHE C F R — 90
Leche de tigre, chulpi corn, limo chili, coriander

LOBSTER CEVICHE C F S — 100
Passion-fruit leche de tigre, calamansi & mandarin granita

WILD SALMON TIRADITO F G R S E SO — 85
White miso–ají amarillo leche de tigre, toasted sesame, chulpi corn, ponzu gel

HOT PLATES

WILD DUCK & PERUVIAN GREEN RICE C G SO SU — 100
Slow-cooked heritage green rice, coriander paste, mirasol chili chimichurri

WARM KING CRAB D F S — 105
Bottarga, warm yellow-potato foam, compressed cucumber, dill oil

WOK-FLAMED A5 WAGYU D G SO SU — 150
Andean potato mille-feuille, tomato chutney, truffle

LAMB RACK PACHAMANCA D G SU — 90
Homemade chicha de jora, huacatay yoghurt

SEARED SCALLOPS & WARM TIGER MILK C D F S — 90
Warm purple-potato foam, bottarga

WHITE QUINOA RISOTTO D SU — 70
Wild mushroom, aged Manchego, truffle

ANDEAN POTATOES D E G — 55
Huancaína sauce, truffle

DESSERTS

PICARONES D G — 45
Sweet potato & butternut squash doughnuts, spiced honey, salted chulpi corn, vanilla ice cream

TRES LECHES D E G V — 55
Vanilla sponge soaked in three milks, mango gel

LÚCUMA SOUFFLÉ D E G V — 65
Lemon sorbet, lime zest

CHOCOLATE CAKE D E G N — 65
Lúcuma mousse, hazelnut ice cream

DOÑA PEPA D E G S E — 55
Anise & sesame shortbread, fruit syrup, salted caramel ice cream

Dishes indicated with (C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin, (MU) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances.
All prices are in AED and are inclusive of 7% municipality fees and 5% VAT.
Dishes are prepared in a kitchen that handles nuts, shellfish and dairy