

RESTAURANT WEEK

\$35 Per Person

WINE PAIRING \$20 (3 Servings)

PRIX FIXE MENU

APPETIZER

SEA-BEET

Daily catch with onion, aji limo, beet tiger's milk, baby potatoes, sweet corn & choclo

OR

"GYOZA"

pork & cabbage, spicy mustard, miso & sake broth

Wine pairing: La Gioiosa Prosecco

MAIN

GRILLED PORK CHOP

sous vide in aji panca marinade, served with fried yucca, green quinoa salad, cilantro & "polleria" sauce

OR

CRISPY EGGPLANT, HAZELNUTS & TOFU NOODLES

Stir fried noodles, edamame, kale, bok choy, napa cabbage, fresh herbs, crispy eggplant & grilled tofu

Wine pairing, choose one:

Owl & the Dust red blend 2014

Or

Momo Kawa, G joy Junmai Glnjo Genshu Sake

DESSERT

AMAZONIAN CHOCOLATE TART

Cashew brittle, Lucuma ice cream

Or

PEACH & AJI AMARILLO COBBLER

Crème fraiche-sesame ice cream

Wine pairing:

Sandeman Founders Reserve- Ruby



CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PARTIES OF 6 OR MORE WILL INCLUDE 18% GRATUITY

ALL TO GO ORDERS WILL BE CHARGED \$2