

# CULINARIA DINNER MENU.

Dinner 35\$

Wine Pairing (3 glasses) 18\$

## Appetizers

Pairing: Junmai sake

### **Ceviche Levante**

Our gulf fish selection, ginger, garlic, aji amarillo & beet and potato "causa",

-or-

### **Bon-Lai Salad**

Green papaya, cucumber, tomato, carrot and cashew salad

## Mains

Pairing: choose between

BUTTER- Chardonnay, California 2015

-or-

TILIA- bonarda, Uruguay 2014

### **Chancho frito & Chaufa**

Crispy cubed pork, edamame, nappa cabbage, green onion, corn nuts, anticuchero aioli.

### **Tacu Tacu & tonkatsu**

Beef tenderloin milanese Japanese style, rice & beans cake, katsu glaze, salsa criolla.

## Desserts

Pairing: Late Harvest Torrontes.

### **Sorbets**

3 Amazonian fruits, ginger lace tuile

-or-

### **Coconut sticky rice**

jack fruit syrup, compressed melons.