

RESTAURANT WEEK MENU 2024

\$55 course menu

1st course

Tortita de Choclo

Striped bass tartar, choclo-sweet corn fritter, acevichada, chalaca, avocado crema

Tiradito Ahumado

hamachi, leche de tigre ahumado, charred avocado, choclo frito, chalaca

Leche de Tigre Carretillero

Striped bass, chalaca, ají amarillo leche de tigre, fried calamari

2nd course

Sudado

Grilled Branzino, aji panca, charred spring onion and champagne tomato, huacatay oil, choclo rice

Milanesa de Pollo

Basil spinach pesto, aji amarillo, milanesa, parmigiano reggiano, choclo rice

Tallarines Huancaína + Lomo Saltado

Huancaina tagliatelle, tenderloin, tomato, onion, scallion

3rd course

Terremoto de Lucuma

Brownie, manjar de lucuma, chocolate crunch

Alfajor de manjar blanco

Cocktail and/or Wine pairing available