



## ENTRADAS - SMALL BITES 6

**Ostras: Pacific Oysters** \$6.50

Natural

**Ostras: Pacific Oysters** \$8.00

Creamy Leche de Tigre, Tosaka Seaweed, Tobiko, Coriander Oil

**Pan de Quinoa** \$8.00

Fermented Cassava Bread, Quinoa, Lard Ass Cultured Maca Butter

**Burrata** \$18.00

That's Amore Burrata, Botija Olive, Rocoto Vinaigrette, Pickled Cucumber, Edamame

**Tartar de Atun** \$9.00

Yellowfin Tuna Tartare, Palm Heart, Aged Soy Emulsion, Seaweed Crisp

**Tostada de Wagyu** \$9.00

Seared Sher Wagyu Rump, Ají Amarillo Onion Cream, Pickled Onion, Chalaquita

## CEVICHE BAR 5

**Ceviche Peruano** \$28.00

Ruby Red Snapper, Ají Amarillo Leche de Tigre, Caramelised Sweet Potato, Cancha, Choclo

**Salmón Nikkei** \$26.00

Cured Atlantic Salmon, Orange Miso Dressing, Finger Limes, Preserved Peppers, Kohlrabi

**Ceviche de Palmito** \$25.00

Hokkaido Scallops, Fresh Palmito, Avocado, Jalapeño

**Tiradito de Corvina** \$27.00

Cured Hiramasa Kingfish, Rocoto Jam, Smoky Rocoto Dressing, Plantain Chips, Coriander and Panca Oil

**Tiradito de Tofu** \$22.00

Deep Fried Silken Tofu, Lemon Dressing, Seaweed, Jalapeño

## COMIDA CALLEJERA - STREET FOOD 8

### Anticuchos

Char-grilled Ají Panca Marinated Skewers, Smoked Potato Puree, Huacatay Dressing

**Mooloolaba Albacore Tuna** \$10.00

|   |                |
|---|----------------|
| <b>Bannockburn Chicken Thigh</b>  | <b>\$10.00</b> |
| <b>Sher Wagyu Rump MBS5+</b>  | <b>\$10.00</b> |
| <b>Beef Heart</b>   | <b>\$9.00</b>  |
| <b>Pastel de Choclo</b>   | <b>\$22.00</b> |
| Sweet Corn Cake, Black Garlic Whipped Feta, Pickled Pumpkin, Baby Corn and Garlic Stems, Smoked Rocoto and Shallots Vinaigrette |                |
| <b>Chicharrón de Chancho</b>  | <b>\$27.00</b> |
| Triple-cooked Pork Belly, Plantain, Pickled Red Onion, Cucumber   |                |
| <b>Pulpo al Olivo</b>   | <b>\$26.00</b> |
| Char-grilled Abrolhos Island Octopus, Botija Olive Mayonnaise, Huacatay Salsa, Corn Tostadas                                    |                |

## PLATOS PRINCIPALES - MAIN DISHES <sup>4</sup>

|   |                |
|---|----------------|
| <b>El Pollo</b>   | <b>\$41.00</b> |
| Smoked & Roasted Half Bannockburn Free-range Chicken, Carretillera Sauce                                |                |
| <b>Cordero</b>  | <b>\$48.00</b> |
| Char-grilled Pasture Fed Lamb Rump, Ají Panca, Roasted Capsicum, Smoked Almond Sauce, Huacatay          |                |
| <b>Pescado a lo Macho</b>   | <b>\$48.00</b> |
| Grilled Rainbow Trout, Squid, A lo Macho, Green Peas, Salsa Criolla                                     |                |
| <b>Coliflor</b>   | <b>\$29.00</b> |
| Roasted Cauliflower, Lima Bean and Ají Mirasol Puree, Almonds, Jalapeño Chimichurri, Smoked Paprika Oil |                |

## FUEGOS DEL PERU - FIRE <sup>3</sup>

|   |                |
|---|----------------|
| <b>Pescado</b>  |                |
| In House Dry Aged Market Fish, Jalapeño Chimichurri   |                |
| <b>Lomo</b>   | <b>\$78.00</b> |
| O'Connor's Grass-fed Eye Fillet, Smoked Chilli Salsa  |                |
| <b>Ojo de Bife</b>                                    | <b>\$83.00</b> |
| O'Connor's Premium Scotch Fillet, Smoked Chilli Salsa |                |

## PARA ACOMPAÑAR - SIDES <sup>4</sup>

|   |                |
|---|----------------|
| <b>Papas a la Huancaína</b>                           | <b>\$15.00</b> |
| Crispy Potatoes, Huancaína Sauce, Botija Olive        |                |
| <b>Yucas</b>  | <b>\$16.00</b> |
| Cassava Chips, Ají Rocoto Mayonnaise                  |                |
| <b>Ensalada Verde</b>                                 | <b>\$15.00</b> |
| Ramarro Farm Green Leaves, Ají Verde, Pepitas, Radish |                |

## Vegetales

**\$16.00**

Char-grilled Broccoli, Green Beans, Smoked Cultured Butter, Ají Mirasol, Yoghurt, Roasted Almonds

## POSTRE PARA TODOS - DESSERTS 5

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### Tres Leches

**\$19.00**

Traditional Latin American Sponge Cake Soaked in Three Kinds of Milk, Torched Meringue, Macerated Berries

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### Pie de Limon

**\$8.00**

Lemon and Passionfruit Curd, Meringue, Puffed Pastry

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### Picarones

**\$15.00**

Sweet Potato and Pumpkin Doughnuts, Fruit Infused Sugar Syrup, Mascarpone Cream

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### Nido de Matcha

**\$16.00**

Coconut & Matcha Sorbet, Pistachio, Dates

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### Sorbetes y Helados

**\$7.00**

Daily House Made Sorbet & Ice Cream

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