

Menu Ejecutivo

Business Lunch

12pm-3pm

Wine

Sparkling Wine

2019 Raventós i Blanc, Cuvée José • **70** (125ml) • **420** (750ml)

White

2022 Viña Palomeras Blanco, Rioja Vega • **85** (250ml)

Rosé

2022 M de Minuty, Château Minuty • **85** (250ml)

Red

2021 Malbec, Serie A, Zuccardi • **85** (250ml)

For the Table

Pan de Queso • **35** (D)

Cassava cheese bread

Guacamole con Erizo • **88** (SF)

Guacamole, **sea urchin**, green plantain crisp

Poblano Patacones • **82** (D)

Crispy plantain, **burrata**, corn and kimchi

Patacones Mechados • **90**

Crispy **plantain**, pulled veal, achiote seeds

Tostones de Papa • **46**

Crispy fried crushed **potato**, chilli casero, marigold sauce

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (N) Nuts*

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Causa de Hongos (D)

Mushrooms ragù, **Peruvian causa**, caramelized onions and beetroot purée, mushroom pickles

Ceviche Tradicional

Traditional Peruvian **sea bass** ceviche, onions, sweet potatoes, cancha corn

Tartare de Picanha

Picanha **steak tartare**, Capon Lima sauce, pear, avocado, crispy plantain

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Berenjena con Quinoa (G)

Miso **eggplant**, quinoa, mushroom teriyaki

Anticucho de Cordero (D)

Lamb skewers marinated with jalapeño miso, spicy corn

Tapa de Pecho de Ternera (D)(G)

Confit **brisket**, toasted bread, roasted eggplant purée, horseradish cream, coriander, criolla salad

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Costillas Agridulces

Veal ribs, **membrillo** barbacoa sauce, baby potatoes, ají casero

Pollo del Corral (D)(S)(G)

Baby chicken, mustard mashed potatoes, **broccoli**, panka sauce

Salmon Teriyaki

Scottish fresh **salmon**, Parsnip purée, passion fruit teriyaki

Espinaca y Coliflor (D)(N)

Sautéed spinach, roasted **cauliflower**, caramelized onions, creamy garlic sauce

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Selva Negra (D)(G)

White and black chocolate ganache, chocolate sponge, **cherry** granita, strawberries

Piña Rostizada (G)

Roasted **caramelized pineapple**, quimbolito cake, coconut sorbet

Helado & Sorbet (D)

Chocolate Orange • Vanilla • Dulce de Leche
Coconut • Red Berries • Passion Fruit Mango • Lemon

• AED 110 •

Starter & Main Course

• AED 135 •

Starter, Main & Dessert

• AED 160 •

Two Starters, Main & Dessert

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