

Menu Ejecutivo

Business Lunch

12pm-3pm

Wine

Sparkling Wine

2021 Raventós i Blanc, Blanc de Blancs • **85** (125ml) • **510** (750ml)

White

2023 Viña Palomeras Blanco, Rioja Vega • **95** (250ml)

Rosé

2023 Prestige, Château Minuty • **95** (250ml)

Red

2019 Crianza, Navajas • **95** (250ml)

For the Table

Pan de Queso • 40 (D)

Cassava cheese bread

Guacamole con Erizo • 90 (SF)

Guacamole, sea urchin, green plantain crisp

Langostino Meloso • 95 (S)(N)

Shrimps, garlic and ginger sauce, mango, caviar, peanuts

Patacones Mechados • 90

Crispy plantain, pulled veal, achiote seeds

Tostones de Papa • 50

Crispy fried crushed potatoes, 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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Beef Tartare (G)

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

Causa al Olivo

Octopus, purple olive mayonnaise, Peruvian causa

Ensalada de la Sierra

Squash, rocoto chili sauce, artichoke, lime, roasted red capsicum

Chiraschi Maki

Hamachi, tuna, salmon, avocado, cucumber, lime, spicy rocoto (+10AED)

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Empanada de Carne (G)

Flank **steak**, potatoes, aji casero

Burrata Patacon (D)

Crispy **plantain**, burrata, corn, Poblano chili pickles, kimchi

Tapa de Wagyu (G)

Toasted bread, fresh tomato, garlic, fleur de **Wagyu**

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Corvina Romesco (N)

Stone bass, romesco sauce, bok choy

Asado de tira (D)

Slow cooked **short ribs**, creamy potato mille-feuille, adobo panka sauce

Arroz con Pato

Duck leg confit, rice, yellow chili, pumpkin, coriander

Coliflor Asada (D)(N)

Sautéed **spinach**, roasted cauliflower, creamy garlic sauce, mole

Ojo de Bife (200gr)

50 days grain-fed Australian Black Angus **rib-eye** (+20AED)

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Piña Rostizada (D)(G)

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

Bananaklava (D)(N)(G)

Baklava crumble, **banana**, vainilla chantilly, red fruits sorbet

Helado & Sorbet (D)

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

• AED 120 •

Starter & Main Course

• AED 145 •

Starter, Main & Dessert

• AED 160 •

Two Starters, Main & Dessert

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