



# Menu

DECEMBER 24<sup>TH</sup>, 2024 DINNER - €450

## Aperitivos

CALDO DE POLLO *BRESSE POULTRY BROTH, GINGER, LEMON, CHIPOTLE CHILI*  
BOLAS DE YUCA *CASSAVA CROQUETTE, BLACK TRUFFLE AND QUESO FRESCO*  
TACOS DE CAPON *PULLED CAPON TACOS, GUACAMOLE, BURNT CORN*

## Entradas

CEVICHE DE DORADA *SEA BREAM CEVICHE, OSCIETRA CAVIAR, LECHE DE TIGRE FROM CARROT JUICE*  
GAMBAS *GRILLED BLACK TIGER SHRIMP SKEWER, CHIMICHURRI SAUCE*  
BAO DE RES *BRAISED BEEF, LIMO CHILI, HUACATAY*

## Pescado y Crustaceos

ESTOFADO DE LOTA *STEW MONKFISH, BRAISED TOMATOES COMPOTE, MIRASOL CHILI*  
TIRADITO DE VIEIRA *THIN SLICES OF SCALLOPS FROM ERQUY, POMEGRANATE MARINADE, STRAW POTATO*  
QUINUA *QUINOA AND JERUSALEM ARTICHOKE GRATIN*

## Carnes

PATO *CONFIT DUCK FROM THE LANDES AND KUMQUATS, BLACK TRUFFLE, LIMO CHILI JUS*  
CORDERO *MARINATED LAMB FILET MIGNON, PANCA CHILI, MOJO VERDE SAUCE*  
TACU TACU *WHITE BEAN, CRISPY TUILE*  
PAK CHOÏ *BRAISED PAK CHOÏ CABBAGE, ROASTED PEANUTS*

## Postres

TRONCO DE NAVIDAD *CHOCOLATE CHRISTMAS LOGG, AVOCADO-BANANA AND COCONUT*  
SORBETE DE CHOCOLATE *PERU CHOCOLATE CRÈME GLACÉE AND COCONUT MILK*  
GRANIZADO *CHICHA MORADA GRANITA*  
GALLETAS *DULCE DE LECHE BISCUIT*