

Menu

DECEMBER 31ST, 2024 DINNER - €850

Aperitivos

TACOS DE SERVIOLA MISO EGGPLANT, ACAI BERRY, CAVIAR DE PARIS

ALCACHOFA JESURALEM ARTICHOKE SOUP, MACA POWDER, ALBA WHITE TRUFFLE

CAUSA DE PATO PULLED DUCK FROM THE LANDES, CANDIED KUMQUATS, POTATOES AND AJI AMARILLO

Entradas

CONCHITAS A LA PARMESANA SCALLOPS WITH PARMESAN CHEESE

CEVICHE DE PARGO SEA BREAM CEVICHE, NASHI AND DAÏKON LECHE DE TIGRE

CANGREJO REY KING CRAB SALAD, CRUSTACEANS, OSCIETRA CAVIAR

Crustaceos

CALAMARES RELLENOS STUFFED CALAMARI, BOTIJA OLIVES, CORN, CORIANDER

LANGOSTA ROASTED BLUE LOBSTER WITH EMBERS, HUACATAY CHORON SAUCE AND LIMO CHILI

QUINOTTO ALTIPLANO QUINOA RISOTTO AND BLACK TRUFFLE

Carnes

PALERON DE RES BEEF PALERON "NIKKEI" STYLE

ROLLITO DE LAS AVES BALLOTINE OF POULTRY FROM BRESSE, AJI AMARILLO MASH, DUCK FOIE GRAS

PATATAS BRAVAS FRIED SWEET POTATOES, MANIOC, TUBEROUS CAPUCINE AND SPICY SAUCE

CHAMPINONES Y PADRÓN JAPANESE MUSHROOMS, PADRON AND BLACK SESAME

Postres

TORTA DE AÑO NUEVO PERUVIAN ORANGE MANGO TART, LUCUMA AND FRESH CHEESE CREAM

SORBETE MANGO-PHYSALIS SORBET, UNCTUOUS YELLOW KIWI JUICE WITH CHILI

GRANIZADO PINEAPPLE-COFFEE GRANITA

BUÑUELOS DULCEY DONUT WITH HONEY