

CHEF'S CHOICE

costillas de cordero | 145

lamb rack, panca chilli, acacia honey, passion fruit, butter leeks cream

aji de gallina hualpa | 75

chicken breast, pecans, aji amarillo, parmesan shaves

quinotto (V) | 70

mix quinoas, green asparagus, mix wild mushrooms, truffle shaves

pulpo al carbon (S) | 95

spanish octopus, truffle oil, cauliflower puree, chalaquita salsa, white miso

canilla de cordero | 125

lamb shank, coriander marination, black lentils, criolla salsa

pasta con hongos del valle (V) | 70

tagliatelle pasta, aji amarillo sauce, sauté mushrooms,

asado de tira | 110

short rib, corn cake, mushroom ragout

arroz con pato acevichado | 110

duck confit, coriander rice, sweet potato puree

ceviche parrillero (S) | 125

sea bass, lobster bulgur wheat, criolla salsa

arroz lutto (S) | 100

squid ink rice, seafood, a lo macho sauce

lomo saltado | 100

beef tenderloin, soy sauce, coriander, aji amarillo

pollito al carbón (A) | 100

baby chicken, aji de pollería, sweet potato fries

arroz meloso de mariscos (S) | 100

spiced rice, seafood, lemon grass, salsa criolla

SIDES

arroz criollo (V) | 35

jasmine rice, lemon grass, peruvian corn

brocolini al ajillo (V) | 45

garlic sauce, quinoa crumbs

papa andina (V) | 45

potato, fried halloumi cheese, ocopa salsa

sweet potato fries (V) | 40

chimichurri, truffle oil, coriander aioli

stir fried vegetables (V) | 50

seasonal vegetables, truffle oil, soy sauce



GARDEN

PERUVIAN FOOD & DRINKS TO SHARE



CEVICHEs

esteros ceviche | 70

sea bream, peruvian rocoto chilli, lime, coriander

tuna chifero | 65

yuzu, oyster sauce, sesame oil, cucumber

ceviche de hongos (V) | 55

green asparagus, shimeji mushrooms, white ponzu, avocado

clásico ceviche | 65

sea bass, red onions, chulpi corn

sea bass del mercado (S) | 70

aji amarillo chilli, lime, baby squid chicharron

salmon thai ceviche (N) | 70

sweet chilli sauce, coconut milk, cashew nuts, mango, mint

trio de ceviches | 115

nikkei (tuna), clasico (sea bream), thai (salmon)

ceviche de sandia (N) (V) | 55

watermelon, persian feta cheese, avocado, white balsamic reduction, sesame seeds, cashew nuts

TIRADITO

tuna nikkei | 75 (S)

fruit pico de gallo, spring onions, avocado, lime, oyster sauce

beef tiradito | 80

huancaína sauce, violet potato chips, avocado

salmon amazonico | 75

chalaquita, tumbo salsa, tamarind, dill

tuna brulèe | 65

aji amarillo dressing, olive oil, red chilli schug, puffed quinoa

ANTICUCHOS

beef anticuchos | 85

beef tenderloin marinated in anticuchera sauce

chicken anticuchos | 70

grilled chicken thigh marinated in korean paste and warm potato salad

enoki anticuchos (V) | 60

mushrooms, coriander aioli, balsamic reduction

camarones novo (S) | 80

quinoa prawn skewers, spicy maracuya salsa, potato ocopa salad, fried halloumi cheese

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TO START



quinoa salad (N) (V) | 65

palm heart, mint, cashew nuts, avocado, edamame, organic tomatoes, mango dressing

solterito (V) | 50

sweet corn, botija olives, broad beans, red italian onions, lemon grass oil, red blood orange syrup

grill palmitos loreto (V) | 50

amaranth, organic cherry tomatoes, quinoa crumbs, radish

scallops a la parmesana (S) | 85

grana padano cheese, aji amarillo hot sauce

chicharron de calamar (S) | 65

baby squid, acevichado mayo, togarashi, butter garlic

papitas rellenas | 55

peruvian stuffed potato, marinated beef, aji de la casa, salsa criolla

lomo saltado spring roll | 55

beef tenderloin, spicy homemade sauce

corn empanada (V) | 50

coriander aioli, mozzarella

conchas indochinas (S) | 90

scallops, lemon, passion fruit, spring onions, puffed quinoa



TO SHARE



our causas

- ◇ prawns coloniales, feta cheese, escabeche salsa, black olives, quail egg (S) | 80
- ◇ spanish octopus, piquillos pepper, olive sauce (S) | 85

pan serrano (V) | 65

panca chilli, wild mix mushrooms, butter milk sauce, monterrey jack cheese

paratha tacos

- ◇ chicken a la brasa style | 55
- ◇ slow braised lamb, coriander, criolla salsa | 65
- ◇ stir fried beef, aji de la casa | 60

380g grilled churrasco good for two | 290 150g single portion | 185

black angus skirt steak, broccolini, mango-truffle chimichurri

mixed grill platter (S) | 365

lamb chops, grilled prawns, chicken skewers, skirt steak

CHEF DE CUISINE | EDGAR HURTADO

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