



## STARTERS

### CURED SALMON BRUSCHETTA

Crispy Bruschetta topped with Dill Cream Cheese,  
Cured Faroe Island Salmon, Olive Oil and Chives

or

### TUNA ACEVICHADA

Seared Yellofin Tuna on Aji Amarillo Leche de Tigre  
and Glazed Sweet Potatoes

or

### HUANCAINA CAUSA BALLS

Potato Cake Balls, Choclo and Huancaína Sauce



## MAIN COURSE

### AJI DE GALLINA

Traditional Aji Amarillo Hen Stew, Boiled Potatoes  
and White Rice

or

### SHRIMP CHAUFAS

Sautee Shrimp and Peruvian Fried Rice, Crispy  
Wonton Strings

or

### SALMON NIKKEI

Grilled Faroe Island Salmon, Citrus Nikkei Sauce  
over Grilled Veggies



## DESSERT

### LUCUMA CHEESECAKE

Lucuma Cheesecake and White Chocolate Dust  
or

### TURRON DE CHOCOLATE

Dark Chocolate Nougat topped with Homemade  
Vainilla Ice Cream

**LUNCH \$35 / DINNER \$60 PLUS  
TAX AND GRATUITY**