

EXPERIENCE PRE - FIX MENU

\$59 PER PERSON

OPTIONAL BEVERAGE PAIRING - \$29 PER PERSON

MINIMUM TWO PEOPLE
ENTIRE TABLE MUST PARTICIPATE

APPETIZER

TUNA WANTACOS *

crispy wonton with Nikkei-style tuna tartare, avocado & ají amarillo sauce

+ \$15 STURGEON CAVIAR PER TACO

Pisco Sour

choice of classic, maracuya, chicha morada, or blue ocean

SECOND COURSE

TIRADITO BACHICHE *

hamachi slices, parmesan leche de tigre, avocado, chalaca & olive oil

+ \$15 TRUFFLE

&

ANTICUCHO DE PULPO

grilled octopus skewers, roasted potatoes, Peruvian corn, rocoto & huacatay herb sauces

don pascual coastal white -
juanico, uruguay

THIRD COURSE

LOMO SALTADO *

beef tenderloin sauteed with onion, tomato, ají & potato served with rice

+ \$5 A LO POBRE (EGG & SWEET PLANTAINS)

antigal uno cabernet sauvignon -
mendoza, argentina

DESSERT

SUSPIRO LIMEÑO

smooth egg yolk custard,
port wine mirengue

Chilled Peruvian Macerado

choice of rocoto & hibiscus, pineapple & cinnamon, watermelon & orange, or raspberry