



CEBICHE WEEK

June 23 - 29

Cebiche Power

Hokkaido scallops, uni, razor clams, creamy rocoto & uni leche de tigre, choclo, sweet roasted potatoes, olive chalaca, cilantro oil

\$33

Cebiche Chifa

Ecuadorian mahi mahi, sesame leche de tigre, pickled veggies, crispy wonton strips, toasted cashews, cilantro oil

\$26

Cebiche a la Piedra

stone crab legs & head on prawns, rocoto & coral leche de tigre, choco, crispy yuca, cancha

\$38

Cebiche de Pato

duck leg quarter slowly braised in aji Amarillo & bitter orange, chicha de jora, onions, yuca and side of rice

\$26

Pie de Limón Tropical

Lime, lemongrass and passion fruit custard tart Passion fruit gel, torched merengue

\$15

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