

GIVING BACK

PRIX FIXE MENU

November 1 – 30

Available for two, sharing style



Tiradito de rocoto 31

fluke, shrimp, avocado tatemado,
rocoto leche de tigre, yuzu kosho, cilantro oil

Grouper amazónico 36

grouper, mishkina, tacacho,
mango chalaquita



Arroz con pato 38

duck confit, cilantro rice,
criolla, avocado, huancaína



A portion of each sale will benefit the Pachacútec Culinary Institute in Pachacútec, Peru. Established in 2007 as a cooking school for underprivileged students, the institute was founded by renowned chef Gastón Acurio to nurture the growing interest in the culinary arts among Peru's younger generation. The school offers courses in the history of Peruvian cuisine, kitchen techniques, nutrition, and English language skills. Students also have the opportunity to learn from masters of Peruvian cuisine, who serve as guest instructors.

