

Valentine's Day

PRIX FIXE MENU

\$129 per guest

STARTERS

Choose one

Cebiche Clásico

Catch of the day, classic leche de Tigre, habanero, sweet potatoes (f)

Cebiche Atrufado

Kampachi, aji Amarillo-truffle leche de tigre, eggplant puree, and grated winter truffle (f)

Cebiche Veggie

Roasted seasonal roots, palta, artichoke confit, artichoke chips (vg)

El Valentin

Maine scallops, Mendocino sea urchin, osetra caviar, mini sweet pepper (sf)

Tiradito Laqueado

Torched ahi tuna, passionfruit sauce, pickled vegetables, aioli nikkei (f)(sme)(e)(s)

Causa California

Dungeness crab, purple potatoes, avocado, quail egg, creamy aji Amarillo sauce (sf)(e)

Pulpo Anticuchero

Grilled Spanish octopus, octopus anticuchera sauce, oyster mushroom, fava bean kapchi (f)(d)

MAIN COURSES

Choose one

Langosta

Maine lobster tail, bucatini noodles, chupe sauce, Dungeness crab, huacatay sauce (d)(sf)(g)

Cod Criollo

Baked local codfish glazed with miso and aji panca sauce, quinoa tamal, and sautéed bok choy (d)(f)(s)

Arroz Norteño

Wok fried shrimp and rice with aji Amarillo, chicha de jora, seasonal vegetables, cilantro, jumbo prawns, radish chalaca (sf)(e)

Churrasco Valentin

Grilled Alaskan halibut, sweet pepper chimichurri, black rice with truffle, squash sauce (d)

Lomo Saltado

Wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, oyster sauce, soy sauce, potatoes, rice (sf)(g)(s)

Berenjena Criolla

Fried eggplant, lima bean puree, mango, and aji Amarillo chutney, herb salad (v)(g)

Adobo

Berkshire pork shank slowly cooked in aji Panca, red wine, Chanterelle mushrooms, and fava bean (d)

Cordero

Grilled Australian lamb chops, lima bean tacu-tacu, cilantro-chicha sauce, and criolla (g-free)

DESSERTS

Choose one

Tapioca Tropical

Coconut tapioca pudding, fresh mango-mint chalaca, coconut chips, avocado ice cream, sour beet tapioca, frozen raspberry

Tres Leches de Coco

Brown-butter sponge cake, Italian meringue manjar blanco ice cream, candied coconut

Choco-Maracuyá

Passion fruit cold cheesecake and chocolate mousse layered with berry coulis, almond crumble and frozen raspberries

*Gluten and almond-free crumble available

Suspiro Loco

A cup filled with Manjar de Yemas foam, vanilla cream, almond crumbling, fresh strawberry salad, topped with homemade cotton candy



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G contains gluten /// **F** contains fin fish /// **SF** contains shellfish /// **D** contains dairy /// **E** contains egg
/// **SME** contains sesame /// **TN** contains tree nuts /// **N** contains nuts /// **V** vegetarian /// **VG** vegan ///
S contains soy /// **A** contains alcohol /// **G-FREE** gluten free