

December 24th  
/// \$129/ pp

# CHRISTMAS PRIX-FIXE MENU

## STARTERS

*Choose One*

### **Cebiche Clásico** (f)

Catch of the day, classic leche de tigre, choclo, habanero, sweet potatoes

### **Cebiche Quemado** (f)(g)

Wild salmon, avocado, eggplant, leche de Tigre, avocado, and blue corn tortilla

### **Cebiche Veggie** (vg)

Roasted seasonal roots, palta, artichoke confit, artichoke chips

### **Tiradito Laqueado** (f)(sme)(e)(s)

Torched ahi tuna, passionfruit sauce, pickled vegetables, aioli nikkei

### **Causa California** (sf)(e)

Dungeness crab, purple potatoes, avocado, quail egg, creamy aji Amarillo sauce

### **Pulpo Anticuchero** (f)(d)

Grilled spanish octopus, octopus anticuchera sauce, oyster mushroom, fava bean kapchi

### **Croquetas Chifa** (g)(sf)(s)

Rock shrimp in squid ink tempura, pickled vegetables, tartar chifa sauce

### **Conchas Pachikay** (sf)(sme)

Three grilled diver jumbo scallops, pachikay sauce

## DINNER

*Choose One*

### **El Achupado** (d)(sf)(g)

Bucatini noodles, scallops, octopus, shrimp, chupe sauce, Dungeness crab, huacatay sauce

### **Mar Montaña** (sf)

Grilled Maine scallops, duck breast in seco sauce, green lima bean tacu-tacu, radish salad

### **Cod Criollo** (d)(f)(s)

Baked local codfish glazed with miso and aji panca sauce, quinoa tamal, and sautéed bok choy

### **Arroz Norteño** (sf)(g)(e)

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

### **Churrasco Marino** (f)(d)

Grilled Alaskan halibut, sweet pepper chimichurri, black rice

### **Lomo Saltado** (sf)(g)(s)

Wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice

### **Berenjena Criolla** (v)(g)

Fried eggplant, lima bean puree, mango, and aji Amarillo chutney, herb salad

### **Adobo** (d)

Berkshire pork shank slowly cooked in aji panca, red wine, cranberry sauce, and corn cake

## 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-Maracuya

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

*\*Gluten and almond-free crumble available*

### Chocolate Cake

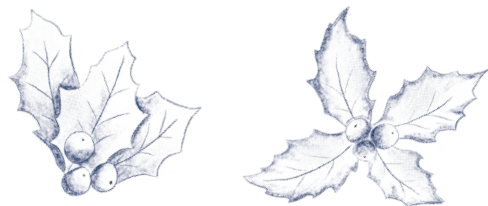
Peruvian chocolate cake soaked with rum syrup, filled with Dulce de Leche and home-made vanilla ice cream

### Suspiro Loco

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

### Cacao y Lucuma

Chocolate mousse, lucuma ice cream, and caramelized grains



## KIDS MENU

*\$49*

### Pollo a la Brasa

Roasted organic chicken breast, French fries, or pasta with butter and parmesan cheese

### Chocolate Cake