

Chef's Menu

Our chef crafted a culinary adventure for those who want to explore the rich tapestry of Latin American flavors.

This chef's selection is best enjoyed with a dining partner, as it's intended for parties of two or more.



Classic Tasting

59 per person

Appetizer

Pan De Bono

Add an oyster for 5 euros

Starters

Grilled Avocado & Pico De Gallo

Ceviche Aji Amarillo

Mains

Salmon In Lemon Grass Cream

Argentinian Entraña

Sides

Papas A La Huancaína / Verdes Al Grill

Desserts

Torta De Maiz

Full Experience

69 per person

Appetizer

Pan De Bono

Add an oyster for 5 euros

Starters

Grilled Avocado & Pico De Gallo

Brisket Mexican Tostadas

Ceviche Aji Amarillo

Mains

Grilled Sea Bass* or

Salmon In Lemon Grass Cream

Rodizio Picanha

King Oyster Mushroom

Sides

Verdes Al Grill / Sweet Pepper Rice /

Papas A La Huancaína

Desserts

Torta De Maiz

Citrus Pie

**Served for parties of three or more*

Chef's Deluxe Menu

89 per person

Appetizer

Oyster

Pan De Bono

Starters

Grilled Avocado & Pico De Gallo

Red Tuna Tartar / Tomatillo Leche De Tigre

Portobello Green Ceviche

Bacalao Croquette

Mains

Grilled Lobster

Côte de Boeuf* or Rodizio Picanha

Pumpkin Spice Rice

Sides

Yuca Fries With Black Ink Mayo / Verdes Al Grill / Papas A La Huancaína

Desserts

Cheesecake Physalis Compote

Chocolate Ball, Orange And Cacao Powder



**Served for parties of three or more*