

APPETIZER

EL CRUDO DEL MAR 9

Sea bass, melon, red onion jam.

PASEO TROPICAL 12

Cobia, papaya, gooseberries, quinoa, coconut, passion fruit.

RILLETE POULET 9

Smoked chicken, tamarind, corn.

DONDE HUBO FUEGO CENIZAS QUEDAN 10

Beet, avocado, chili sauce, sunflower seeds.

VOLCAN TO TABLE 15

Lamb, goat cheese, potatoes, tomato, demi glace.

BRODETTO 12

Trout, mussels, portobello mushrooms, saffron, salmoriglio.

CHILLING 12

Tuna, aguachile, jicama, tomato, tajin, smoke.

JARDIN DEL BOQUETE 12

Lettuce, prosecco vinaigrette, pickled, strawberries, goat cheese, cashew.

HOMENAJE A MI TIERRA 12

Waton, duck, fontina cheese, bacon.

EL TIO 15

Pork jowl, tamarillo teriyaki sauce, cucumber, watermelon.

ENTREE

OVIS 30

Lamb, avocado, creme fraiche, brussels sprouts, pistachos.

ROGER RABBIT 27

Rabbit, corn textures, tapioca.

FLIPAR 35

Ribeye angus, romesco sauce, pinions, red onion.

PANAMEX 28

Duck confit, swiss chard, mole, orange.

EN EL BARRIO 28

Short rib, risotto, truffle, 24 months age parmesan, pesto.

CEDULA 3 22

Sea bass, risotto, lemon, coconut, ginger.

CARBON ARDIENTE 25

Octopus, peruvian pepper, clams, potatoes, paprika.

BELLY DANCE 22

Pork belly, cauliflower, fennel pickled red onion, arugula, tangerine.

4 ESTACIONES 18

Angus hamburger 8 oz, manchego cheese, truffle mayonnaise, roasted tomato, caramelized onions, bacon, arugula, pickles. Accompanied by wedge potatoes.

SOL DE LA INDIA 20

Cauliflower, makhani sauce, corn, flat bread, quinoa.

DESSERTS

UNA VAINA LOCA 8

Mango, lemon, truffle salt, barley, honey.

PECADO CALIENTE 9

Toast, fior di latte, chocolate, rum, coffee.

SORPRESA 9

Chocolate, mascarpone, cardamom, white sesame.

EN TRES Y DOS 8

Strawberries, olive oil, almond tuile.

LA TRILOGIA 7

Pineapple, coconut and passion fruit.