

B

RESTOBAR

TO SHARE

SEA & RIVER 62

Ceviche catch of the day, ceviche-styled rocoto pepper trout, oriental tartare tuna

SCALLOPS & SEA URCHINS 32

Cocona fruit, yacon & sachaculantro

ARTICHOKES 36

Sheets, emulsion and lemongrass, grana padano

BRUSCHETTA ROAST BEEF 36

Seed bread, dijon, grana padano, roasted tomato

SMOKED TROUT BRUSCHETTA 36

Seed bread, shallot, tomato, avocado and acevichada

CAUSA TARTARE 38

Ceviche-styled catch of the day with rocoto pepper, crispy, avocado and quinoa pop

COCONUT PANKO PRAWNS 36

Aguaymantos sauce

BRIE PRAWNS 38

Over bellaco banana, brie cheese and cocona rosti

CHICKEN FINGERS 32

Crusted with quinoa and honey mustard

CRUNCHY CUY 42

Native potatoes, huacatay pesto, chalaca sauce

PORCON CROQUETTES 32

Criolla mayo

PIGGY BAO 32

Bacon in juices of lomo saltado, chalaca and crispy sweet potato

B BURGER 42

Wagyu cut into sweet potato bread and yellow potatoes (order whole or as sliders)

TABLES

CHORIZOS AL JOSPER *Half 40 / Whole 75*

Selection of chorizos, pickles, chullpi and chimichurri

CHEESES *Half 40 / Whole 75*

Brie, Manchego, Cambozola, Grana Padano

HAMS *Half 40 / Whole 75*

Prosciutto, leg ham, salami, pastrami

PIZZAS

PROSCIUTTO, GRANA PADANO & ARUGULA 35

GOAT CHEESE, PESTO & CARAMELIZED ONIONS 35

LOMO SALTADO 35

CECINA, REGIONAL CHORIZO & COCONA SAUCE 35



**All prices are in soles. Taxes and service are included.*