



CHEF'S MENU | \$69pp

STARTERS

ANDEAN CRISPS | gf

served with Avocado salsa

PETUNA OCEAN TROUT | gf

cured w pink grapefruit and served w Peruvian salt, avocado, chilli & radish

COLUMBIAN EMPANADAS

Chicken & Potato w Aji (2pc) | gf

or Roasted Cauliflower w Peptitas, Pepper & Pumpkin (2pc) | vg

MAINS

CRISPY SKIN PORK BELLY | gf

served with Mushroom ponzu, Guava & Hibiscus

AJI DE GALLINA | gf

Roast Peruvian Chicken with Peanut & Aji Amarillo sauce

CHARGRILLED COS LETTUCE SIDE | gf|v|vgn*

served with Avocado custard, Truffle Pecorino, pepitas & Spanish Anchovy dressing topped with dried Olives

OPTIONAL | extras \$10 each (pp)

APPELLATION OYSTERS (2pc) | gf

Freshly shucked and served natural, with Aji coriander pickle and spicy Bloody Mary

HOUSE CHURNED LATIN ICE CREAM (3 scoops)

Roasted Banana, Lulo & Passionfruit and Guava Sorbet

