



CHEF'S SET MENU | \$69pp

(Minimum 2 people)

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 EMPANADA

Chicken & Potato w Aji | gf

MAINS

CRISPY SKIN PORK BELLY | gf

served with Mushroom ponzu, Guava & Hibiscus

AJI DE GALLINA | gf

Roast Peruvian Chicken with Peanut & Aji Amarillo sauce

GREEN TOMATO SALAD | gf

served with w Goat's cheese, palm heart & coriander vinaigrette & topped w 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 (2 scoops)

Ask for house flavours

