

Buñuelo - Chupe de Hamachi | Quisquilla | Salt lemon
 Anticucho - Sweetbread | Oxalis | Fermented honey
 Zucchini Flower - Mezcal | Ají Amarillo | Ants-Furikake

Seabass Ikejime*

Damiana Kombucha | Panca Koshu | Kohlrabi | Shiso

—

Fava Beans

Smoked Eel | Mint | Tonburi

—

Gamba Roja

Nixtamalized Tomato | Clamato | Habanero

—

Meager Fish*

Pil Pil de Tucupi | Oca | Huacatay

—

Quail*

Quinoa Miso | Sacha Culantro | Chile Ancho | Tamarind

—

Asparagus

Coconut | Green Papaya | Atsina

—

Cardamom

Guava | Kalamansi | Corn

Guanabana & Verbene

Lulo & Carrot

Raspberry & Hibiscus

	Menu price	Pairing Wine / Alcohol-fee / Mixed
Menu	189	99
Short Menu (Only wednesday + thursday *without seabass and choice of 1 main course)	169	89

Subject to change.

Please inform us about any food allergies. Prices in EURO incl. VAT.