Z SOM

DINNER MENU

Buñuelo - Chupe de Hamachi | Quisquilla | Salt lemon
Anticucho - Sweetbread | Oxalis | Fermented honey
Sweet Potato - Ají Amarillo | Ants | Furikake

Palmito
Sepia | Black Bean XO | Tamarillo

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Corn
Smoked Eel | Black Amaranth

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Gamba Roja
Nixtamalized Tomato | Clamato | Habanero

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Meager Fish
Pil Pil de Tucupi | Oca | Huacatay

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Quail
Quinoa Miso | Sacha Culantro | Chile Ancho | Tamarind

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Asparagus
Coconut | Green Papaya | Atsina

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Tonka Bean
Banana | Fig leave | Pecan nut

Guanabana & Verbene
Mango & Tarragon
Raspberry & Hibiscus

Menu 199

Drink Pairing 99
Wine / Alcohol-fee / Mixed

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