



SNACKS

Chicharrones De Harina (V, LF)

Rice flour crackers

Nachos (VG, GF)

Tomato salsa, guacamole, sour cream (D), chili con carne (S)

FROM THE CLAY CHARCOAL GRILL

POULTRY (NF, GF, S)

BBQ marinated half young chicken, peri-peri sauce

PORK

Pork chop (P, NF) center cut with bone, bbq sauce

Pork sausage (P, NF, D, S) with fennel, honey mustard paprika sauce

BEEF (NF, S)

Slices of Premium Angus Striploin, pepper corn sauce

Slices of Steak Picanha, Pimenta Dedo de Moça sauce

FISH FILLET (SF)

Catch of the day (H, D), lime butter sauce

Local tuna steak (H, NF, D), garlic butter sauce

SEAFOOD (SF)

Calamari (D), lime butter sauce

King Prawn (D), garlic butter sauce

MAIN COURSE: STEW

BRAZILIAN MOQUECA

VEGAN (VG, N, GF)

Stew vegetables, creamy corn-tomato, coconut milk, cilantro

SEAFOOD (SF, N, GF)

Stew local Indian Ocean seafood, creamy corn-tomato, coconut milk, coriander

FROM THE BUFFET

Ceviche

AMAZONIAN LOCAL TUNA CEVICHE

(H, NF, SF, S, GF, LF)

Local tuna, tropical sauce

VEGAN CEVICHE

(O, H, S, VG, GF, NF)

Organic local vegetables with green sauce

Salads

BRAZILIAN SALSA DE PALMITO (VG)

Hearts of palm salad, onion, tomato, mango, lime

CHILEAN SALAD (O, H, VG, GF, NF, FF)

Red onion, tomato, cilantro, citrus

ARGENTINIAN SALAD JARDIN

QUEMADO (V, D, NF)

Baked sweet potato, avocado, cauliflower and yoghurt sauce, fragrant butter

SHRIMPS GARBANZO SALAD (SF, LF, GF)

Shrimps, chickpea, capsicum, tomato, avocado, red onion, corn, lime

AMAZONIAN SALAD (NF, VG, GF)

Red quinoa, dragon fruit, mango, avocado, local papaya, pineapple, lime juice

MEXICAN CHOPPED SALAD (NF, V, S, D)

Garden vegetables, red beans, green peas, sweet corn, pineapple, local cucumber, mint yoghurt sauce

ARGENTINIAN PALMITO SALAD

(H, VG, NF, GF, FF)

Hearts of palm, avocado, tomato, lime, cilantro

BRAZILIAN SALPIÇAO SALAD

(GF, NF, D)

Chicken, potato, green apple, mustard

Appetizers

BOLITAS DE QUESO (V, S, NF, D)

Fried cheese croquettes, jalapeño peppers, parsley

COXINHA CHICKEN (NF, D)

Chicken croquettes, brava sauce

Vegan |VG| Vegetarian |V| Pork |P| Shellfish |SF| Spicy |S| Contains Nut |N| Gluten Free |GF| Nuts Free |NF| Healthy |H| Lactose Free |LF| Organic |O| Fat Free |FF| Dairy |D|

All the prices are quoted in USD and subject to 10% service charge and 16% GST

MAIN COURSE: COCINADO A LA PLANCHA

Chicken Fajitas (S, NF, D)

Paprika roasted chicken thigh, capsicum, red onion, jalapeño, cheese, pickled vegetables

Mexican Vegetarian Quesadilla

(V, NF, D, S)

Capsicum, red onion, black beans, jalapeño peppers, cheese

Mexican Fried Rice With Local Vegetables (H, VG, GF)

Tossed with corn, beans, capsicum, tomato, cilantro

Lomo Saltado (N, S, LF)

Peruvian roast beef and tomatoes, trio of potatoes

SIDE DISHES (VG)

MIXED GREEN LEAVES (FF, GF)

PATATAS BRAVAS (S)

FRENCH FRIES

SWEET POTATO FRIES

ADD-ONS TO THE MENU

WAGYU TAJIMA STRIPLOIN MBS 8 (NF, GF, LF) | \$75.00 (250 GRAMS)

PREMIUM ANGUS TENDERLOIN (NF, GF, LF) | \$30.00 (220 GRAMS)

WAGYU SHER TOMAHAWK STEAK A5(NF, GF, LF)|\$250.00 (1200GRAMS)

WHOLE LOCAL LOBSTER (SF, D, NF, GF) | \$90.00 (1000 GRAMS)

DESSERT

Frozen Chocolate Mousse (GF, NF, D)
With berries compote

Raspberry Cake (H, VG, NF)

Asian Market Fruits (VG, NF, FF, GF)

Churros (NF, D)

SWEETS FROM THE BUFFET

Brazilian Flan de Coco (N, D)
Coconut caramel flan

Dulce De Leche (NF, D)

Dark Chocolate Cake (NF, D)

Coffee Mousse Cake (NF, D)

Apple Crumble Vanilla Sauce (N, D)

PERUVIAN CUISINE SPECIALTY DISHES

APPETIZER FROM THE BUFFET

PERUVIAN CLASSIC CEVICHE

(NF, SF, S, LF)

Local reef fish, peruvian tiger milk, red onion, pineapple

NIKKEI TUNA TIRADITO (NF, SF, S, LF)

Local tuna, mango aji amarillo sauce, salsa criolla

PERUVIAN SUPERFOOD SALAD

(GF, NF, VG)

Organic quinoa, chia seeds, capsicum, avocado, strawberry, blueberry, lychee, peruvian sauce

FROM THE CLAY CHARCOAL GRILL

PERUVIAN ANTICUCHOS (NF, S, SF)

Grilled skewers of local tuna, local reef fish and chicken

PERUVIAN OCTOPUS (NF, SF, S, LF)

Grilled local octopus, andes potato, red olives sauce and aji panca sauce

SWEETS FROM THE BUFFET

PERUVIAN TRES LECHES (NF, D)

Tender biscuit in three types of milk

Vegan |VG| Vegetarian |V| Pork |P| Shellfish |SF| Spicy |S| Contains Nut |N| Gluten Free |GF| Nuts Free |NF| Healthy |H| Lactose Free |LF| Organic |O| Fat Free |FF| Dairy |D|

All the prices are quoted in USD and subject to 10% service charge and 16% GST