

# APPETIZERS

## GRILLED SQUID

Coriander sauce. 395

## U2 SHRIMP

Pan fried . cherry tomato . coriander  
basil . garlic . lime. 850

## SURF & TURF CARPACCIO

Alaskan king crab slices and prime  
beef fillet . anchovy aioli. 445

## TUNA TARTAR

Creamy wasabi with avocado. 460

## CRAB CAKE

Alaskan king crab . coconut . lemongrass  
and Thai chili vinaigrette. 490

## SPANAKOPITA

Phyllo pastry pie stuffed with spinach  
feta and goat cheeses . tomato compote  
and fresno chili. 290

## USDA PRIME FILLET TARTARE

Hand-cut . caper-tomato  
hot & sour sauce. 460

## STUFFED PEPPER

Bell pepper with mushrooms . grilled feta  
cheese stuffing. 250

## CREAMY FETA CHEESE

Fresno pepper-lime relish  
artisan pita bread. 290

## BRIE CHEESE ENVOLTINI

Crispy phyllo pastry stuffed with pear  
compote and brie cheese. 385

## GIANT DUCK WON TON

Thai style duck dumpling. 450

## LOBSTER TACOS

Grilled lobster . cheese and chipotle  
creamy sauce. 590

## INDONESIAN BABY OCTOPUS

Grilled . paprika . olive oil . lime. 560



# CEVICHE

## RED OCTOPUS CEVICHE

Roasted red pepper . assorted bell peppers  
cucumber . dried chilies. 350

## HAMACHI YELLOW AGUACHILE

Yellow bell pepper . Amazonian yellow hot pepper . assorted  
bell peppers . jicama . coriander. 395

## BLACK SNOOK CEVICHE

Burnt peppers . assorted bell peppers  
cherry tomato . coriander . 330

## LOBSTER TAMARIND CEVICHE

Sweet-spicy tamarind sauce . jicama . red onion  
cherry tomato. 590

# TIRADITOS

## SCALLOP TIRADITO

Crispy tortilla powder . chili flakes . lemon. 450

## HAMACHI TIRADITO

Tiger milk of red rocoto pepper . serrano pepper  
coriander. 390

## ORA KING SALMON TIRADITO

Tiger milk of yellow rocoto pepper . cucumber . lime. 350

## WAGYU TIRADITO

Tangerine and caramelized onion ponzu  
fresh truffle . truffle oil. 1,250

## SOUPS

### PRAWN SOUP

Wild mushrooms . roasted onion . grilled shrimp. 350

### HOJA SANTA CREAM

Accompanied by grilled sea bass. 290

### CORN DUET CREAM

Roasted corn . huitlacoche. 250

## SALADS

### BEET SALAD

Roasted baby beets . creamy goat cheese  
arugula . cashews. 275

### ITALIAN BURRATA

Tomato mix marinated in lime vinaigrette . romesco. 395

### APPLE AND GOAT CHEESE SALAD

Lettuce Mix . red apple . goat cheese pearls  
miso dressing. 295

### TANTRA SALAD

Lettuce Mix . bell peppers . onion . almond aioli. 250

### BRIE CHEESE SALAD

Mix of leafy greens . figs . cashew . brie cheese  
mustard dressing. 295

## RICE & PASTA

### SEAFOOD RISOTTO WITH LIME

Shrimp . squid . mussels  
clams . lime . garlic. 590

### SPAGHETTI A LA NORMA

Tomato . garlic and eggplant stir-fry  
cooked over low heat. 350

### SPAGHETTI DEL MAR

Soft crab . shrimp . mussel . parsley  
coriander . Thai chili. 480

## FISH & SEAFOOD

### CATCH OF THE DAY

Fresno chili and cilantro gremolata. 1,250

### FISH & CHIPS

Fried cod . french fries . tartar sauce. 790

### GRILLED BARRAMUNDI

750

### SEARED TUNA

Sesame crust . eel sauce . wasabi sauce  
gohan rice. 745

### TASMANIAN SALMON

Moët & Chandon-lime sauce. 650

### GRILLED LOBSTER

Amalfi lemon and olive oil. 995

### ALASKAN KING CRAB CLUSTER

Grilled Alaskan Red Crab . Fresno chili . lime  
to share . 1.2kg. 3,375

### DUNGENESS CRAB

990

## STEAKS & MORE

USDA PRIME NY . 400 g 990

USDA PRIME RIB EYE .400g 990

USDA PRIME FILETE .300 g 990

RACK OF LAMB  
Lebanese style marinade . grilled. 880

WHOLE ORGANIC  
CHICKEN  
Orange lacquered. to share. 750



## SUSHI MAKI ROLLS

### FUTOMAKI

Salmon . tuna . shrimp . avocado . spicy mayo. 420

### OCTOPUS & AVOCADO

Octopus . cucumber . avocado . tempura chips  
avocado on the outside. 340

### SALMON & GOAT CHEESE

Salmon . avocado . ginger honey . habanero mayonnaise  
goat cheese. 340

### CRISPY SHRIMP

Shrimp tempura . cucumber  
avocado and togarashi on the outside. 360

### GRILLED MUSHROOMS

Mushroom mix: mushrooms . portobello . shitake  
wasabi mayonnaise. 280

### CRAB & SHRIMP

Crab . shrimp . avocado . eel sauce. 380

### PONZU BEEF TATAKI

Ponzu Beef steak . turnip . asparagus . cucumber  
teriyaki sauce . wakame. 430

## BURGERS

### BEEF BURGER

Swiss cheese . cheddar cheese . onion. 470

### PORTOBELLO BURGER

Red onion . goat cheese . burnt habanero aioli. 360

### TUNA BURGER

Tuna steak . wasabi sesame . avocado. 550

## SIDES

### GRILLED VEGETABLES

Organic vegetable mix. 260

### WHISKEY GLAZED CARROTS

Flamed with whiskey-balsamic. 270

### GINGER POTATO MASH

Butter . ginger. 250

### GRILLED EGGPLANTS

Moroccan style. 190

### MASHED SWEET POTATO.

Toasted anise infused with honey. 200

### ROASTED MUSHROOMS

Coriander . mustard. 295

Every single dish is home made and prepared with the highest hygiene standards . weights shown are of uncooked products . consumption of dishes including raw products are under your own responsibility . Our prices include taxes and are in Pesos.

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