



ORIGINS MENU

Tasting menu in 4 courses with 20 different preparations.

GROUND Menu \$26.900

SEA Menu \$26.900

MIX Menu \$26.900

VEGETARIANO Menu \$24.900



GROUND MENU

Starter

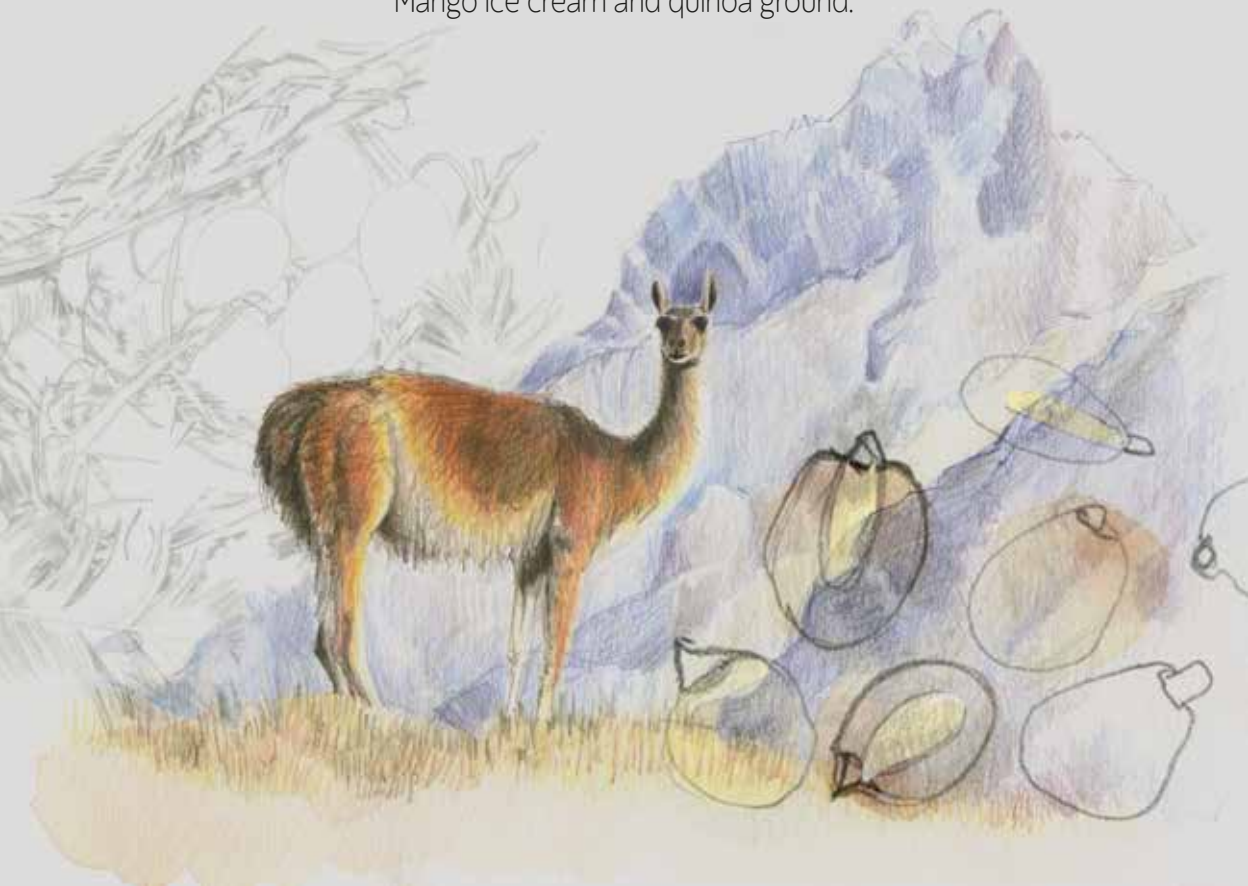
Grilled tongue with pebre and trapi lactonese.
Lamb meatball with tomato chimichurri sauce.
Crispy blood sausage and onion jam with red wine.
Malaya stuffed pork with mushroom paste.

Main course

Chochoca stuffed with beef tail stew, mushroom sauce and lentil pebre.
Cream of callampa mote with algarrobino pork and pickles.
Pickled rabbit

Dessert

Chocolate cake with hazelnut toffee.
Hazelnut ice cream and chocolate ground.
Lucuma cream.
Mango ice cream and quinoa ground.



SEA MENU

Starter

Rapanui tuna ceviche, fried banana and sweet potato mash.
Seafood picante.
Concholepas, potato olluco and green sauce.
Smoked salmon and quinoa salad.

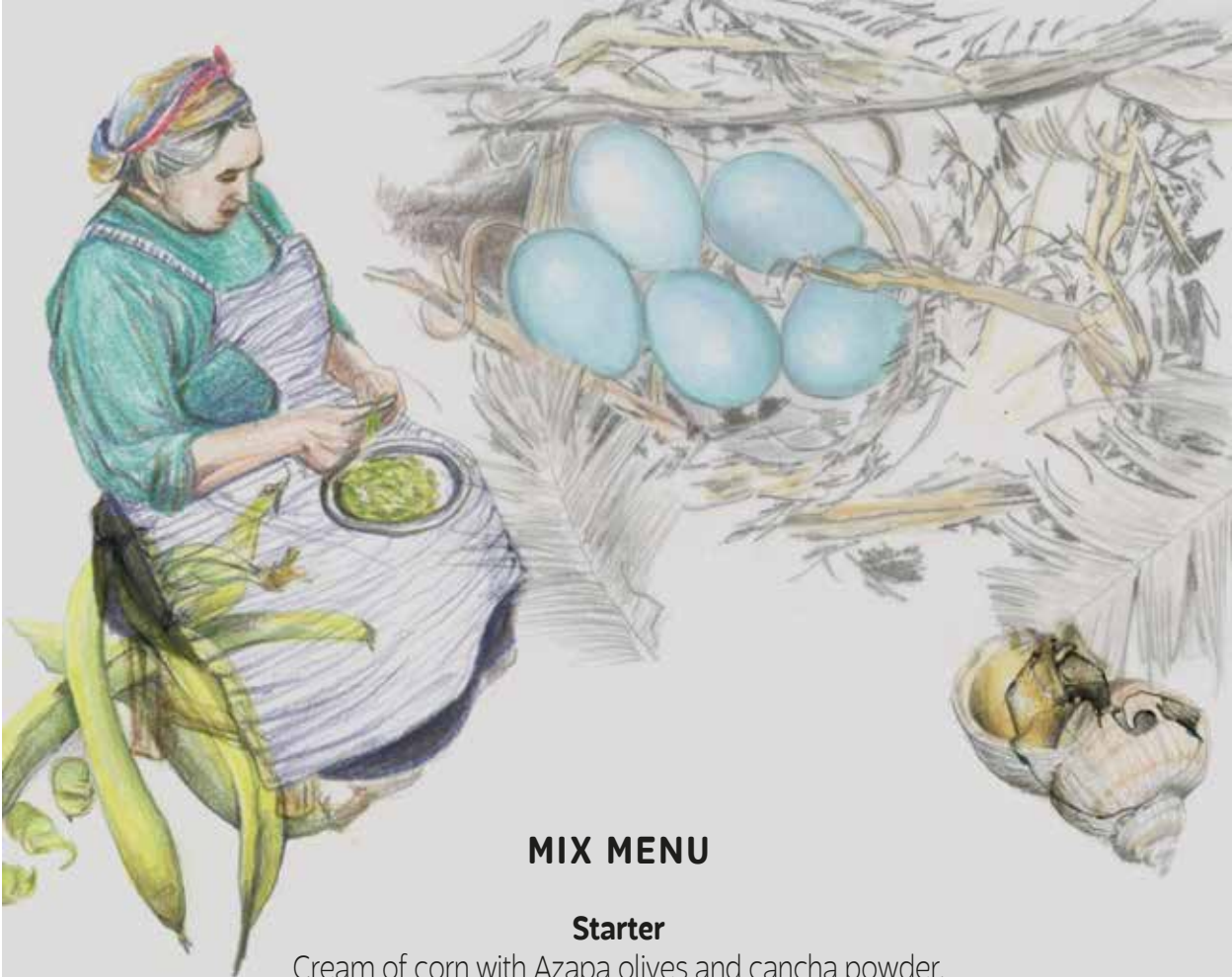
Main course

Chochoca stuffed with seafood cream, gratin cheese and lentil pebre.
Callampa mote cream with breaded pejerrey,
in toasted flour and pebre de cochayuyo.
Smoked broth with shellfish and conger eel.

Dessert

Chocolate cake with hazelnut toffee.
Hazelnut ice cream and chocolate ground.
Creamy lucuma.
Mango ice cream and quinoa ground.





MIX MENU

Starter

- Cream of corn with Azapa olives and cancha powder.
- Crispy prieta with onion and red wine jam.
- Seafood picante.
- Grilled tongue with pebre and garlic lactonese.

Main course

- Legumes stew (pisku)
- Cream of mote with algarrobino pork and pickles.
- Smoked broth with shellfish and conger eel

Dessert

- Chocolate cake with hazelnut toffee.
- Hazelnut ice cream and chocolate ground.
- Creamy lucuma.
- Mango ice cream and quinoa ground.



VEGETARIAN MENU

Starter

Cream of corn with Azapa olives and cancha powder.
Olluco potato stuffed with pine nuts.
Causeo of legumes and sopaipilla.
Quinoa, avocado and mushroom salad.

Main course

Chochoca stuffed with eggplant creamy, mushroom sauce and lentil pebre.
Callampa mote cream, lentil croquette and pickles.
Legumes stew (pisku)

Dessert

Chocolate cake with hazelnut toffee.
Hazelnut ice cream and chocolate ground.
Creamy Lucuma
Mango ice cream and quinoa ground.