

MENU

STARTERS

SHORT RIB TACOS (3 PZ / 90G/3.1 OZ)	\$860.00
<i>Wood-fired ribs / grape demi-glace / flour tortilla / creamy jalapeño sauce / peanut & árbol sauce / potato and sweet potato crisp</i>	
HUMITA EMPANADA (2 PZ)	\$310.00
<i>Sweet corn / yuzu avocado / Peruvian yellow ají / Mennonite cheese / coriander / chimichurri</i>	
GRILLED PERUVIAN OCTOPUS (100G)	\$900.00
<i>Marinated in miso sauce / rice foam / Nikkei Chimichurri / salicornea / poro ash</i>	
TEMPURA JUMBO SHRIMPS TACOS (2 PZ / 80 GR)	\$635.00
<i>Lettuce and shizo / Pickled cucumbers / Carbon tempura / bubu are / ikura / Sriracha Mayonnaise</i>	

JOSPER VEGETABLES

CAULIFLOWER WITH PEANUT SAUCE	\$395.00
GRILLED ASPARAGUS	\$350.00

SALADS

ROASTED BEETS	\$390.00
<i>Goat cheese emulsion / caramelized walnuts / beet vinaigrette / chile morita oil / green apple</i>	
CAESAR SALAD	\$425.00
<i>Homemade Caesar dressing / crunchy quinoa / grana padano cheese / cherry tomatoes marinated in chipotle balsamic</i>	
CHICKEN (150G)	\$525.00
SHRIMP (180G)	\$825.00

CHEF'S SPECIALTIES

SHRIMP AND CRAB ENCHILADAS (200G / 7 OZ) \$825.00

Creamy guajillo sauce / Oaxaca cheese / corn tortillas / sour cream / plantain / lettuce salad with chili and lemon vinaigrette

NIKKEI-STYLE FISH “ZARANDEADO” (180G/6.3 OZ) \$1,015.00

Japanese marinade / oyster sauce / peanut / sesame / hondashi / Asian pico de gallo / avocado-tahini emulsion / creamy rice with guajillo

SMOKED SHORT RIBS \$2,000.00

WOOD-FIRED JUMBO SHRIMP (225G) \$1,390.00

Thousand layers of crispy potato / Baja jumbo shrimp / guajillo lactonesa / miso & achiote adobo / Peruvian rocoto vinaigrette

CHICKEN CUSCO STYLE (350G/12.3 OZ) \$825.00

Chicken thighs / Cusco marinade / mashed potatoes in huancaína sauce / creole sauce / grilled vegetables / roasted lemon

LOMO SALTADO (160G/5.6 OZ) \$1,035.00

Beef fillet / creamy rice / Asian sauce / potato & sweet potato crisp / poached cherries / rocoto aioli

PORK BELLY & SCALLOPS (150G) \$875.00

Sweet corn purée / cherry tomato / edamame / butter mojo / plum glaze

“TORO” BURGER (220G/7.7 OZ) \$875.00

Housemade Rib Eye-New York blend / bacon jam / artisan American-style mustard / provolone / Argentinian chimichurri / fries

TO SHARE

FISAN IBERIAN HAM (100G/3.5 OZ) \$1,850.00

100% acorn-fed / tomato and garlic sauce / grilled artisan bread

TUNA CHICHARRÓN (120G/4.2 OZ) \$655.00

Guacamole / sautéed pico de gallo / roasted tomato molcajete sauce / yuzu avocado / handmade tortillas

SIMPLY GRILLED STEAKS

BEEF TENDERLOIN (300G/10.5 OZ) \$1,750.00

RIBEYE (400G/14OZ) \$1,530.00

NEW YORK STRIP (400G/14 OZ)	\$1,380.00
CATCH OF THE DAY (180G/6.3 OZ)	\$1,020.00

SIDES

CREAMY MASHED POTATOES	\$405.00
<i>Panko gratin / butter and parmesan / chives</i>	
TRUFFLE POTATOES	\$380.00
<i>Truffle oil / parmesan</i>	
“ESQUITES” MAC & CHEESE	\$405.00
<i>Crunchy Tajín / queso fresco / chipotle cheddar sauce / chives</i>	