



STARTERS

PAN A LA BRASA / 21

Greek yogurt, parmesan,
eggplant butter

TARTAR / 45

Sirloin & roasted tomatoes,
egg yolk, pickles, paprika,
herbs, old-style mustard

BETERRAGAS AHUMADAS / 42

Cooked in embers, tonnato
sauce, capers

COLIFLOR A LA BRASA / 43

Herb vinaigrette, ricotta
cheese

EMPANADA ANGUS / 36

Skirt steak, sirloin, roasted
tomato sauce

CHORIZO ANGUS / 33

Angus & duroc blend, old-
style mustard honey, coffee

CONCHAS BRASEADAS / 74

Ají panca, sesame butter,
orange reduction

PULPO A LA LEÑA / 66

Roasted plantain purée,
spicy peanut sauce, roasted
chili chimichurri

CHOCLOS AL FUEGO / 44

Satay sauce, cilantro, ají
limo, peanuts

PROVOLETA / 49

Roasted, confit tomatoes,
balsamic reduction

CHISTORRA / 36

Duroc pork, smoked paprika,
cayenne, fresh oregano

ANTICUCHOS DE GUANCIALE / 44

Hoisin sauce, smoked
chilies, citrus (3 units)



MAIN DISHES

CACIO E PEPE / 49

Calamarata pasta, grilled zucchini, romano cheese, pepper

RAVIOLES / 54

Filled with grilled loche squash, demi-glace sauce, ricotta, huacatay, caramelized onions

PESCA A LA BRASA / 87

Seasonal fish, creole pil pil, roasted pak choi, lemon

COTOLETTA / 79

Duroc rib milanese, poached egg, roasted potato purée, parmesan

LOMO SALTADO / 79

Fire-grilled sirloin, stir-fry juices, cherry tomatoes, spring onions, crispy potatoes, rice with choclo

ASADO DE TIRA / 79

Duroc pork, beurre blanc, glazed potato and apple

LOMO A LA PIMIENTA / 79

Pepper sauce, shoestring fries

ARROZ DEL BOSQUE / 59

Porcini, portobello, wanyi & button mushrooms, snow peas, truffle aioli

FIDEUÁ / 74

Prawns, scallops, squid, octopus, citrus aioli

ARROZ MAR & MONTAÑA (serves 2) / 124

Prawns, scallops, chicken, calamari, chorizo, peppers, confit, garlic aioli

LOMO AL TRAPO (1kg) (serves 4) / 80 per person

Beef tenderloin, dijon mustard, demiglace sauce, sides

CUTS

FLANK STEAK / 139

300 gr

SKIRT STEAK / 175

300 gr

RIBEYE / 138

300 gr

SIDES

FRIES / 15

MASHED POTATOES / 18

FRESH SALAD / 23

RICE WITH CORN / 12

GRILLED PLANTAINS / 21



DESSERTS

CHIRIMOYA A LA BRASA / 41

Orange reduction, chocolate
zest, cherimoya sorbet

CREME BRULÉE / 41

Vanilla cream, caramel glass

TARTA DE QUESOS / 44

Cream cheese, brie

PURO CHOCOLATE / 44

Chocolate ice cream,
chocolate crunch, brownie,
chocolate mousse