



Tasting Menu

Smoked Ceviche

Marinated shrimp, smoked watermelon and strawberry, tonka bean

Pangora Crab

Mille feuille pastry, passion fruit vinaigrette, black mint leaf, peppers

Tuna

Tuna in a *chulpi* corn crust, chili, plantain and coconut purée

Fish

Sole, fried yucca purée, tangerine and ginger

Chicken

Roast chicken, coriander crust, cocoa nibs, gooseberry

Pork Bondiola

72-hour bondiola, lavender, balsamic, carrot, roasted beet, sour cream

Cherimoya

Lemon verbena, white chocolate, lemon

7-course tasting menu, without wine pairing \$ 69

7-course tasting menus, with wine pairing \$ 112

Prices include taxes and service