

CEVICHE BAR

TASTING OF CEVICHE AND TIRADITOS

ceviches and tiraditos selection

“BONITO” CEVICHE

catch of the day • leche de tigre • choclos corn • canchas corn sweet potato • fresh cilantro

“TROPICAL” SALMON CEVICHE

passion fruit “leche de tigre” • mango • cucumber

€ 28

€ 22

€ 24

“CRISPY” TUNA CEVICHE

nikei sauce • crispy black rice • cucumber nori • ginger • scallions • sesame seeds

FLORIDA ROCK SHRIMPS

CEVICHE

yellow chili aioli sauce • canchas corn • choclos corn fresh cilantro

PISCO “MIXTO” CEVICHE

sea scallops • salmon • octopus • choclos corn pisco sour “spuma”

€ 25

€ 24

€ 24

TIRADITOS

“No son carpaccios, no son sashimis... son tiraditos”

TIRADITO LIMEÑO

catch of the day • yellow chili sauce • sweet potato choclos corn • canchas corn • fresh cilantro

SALMON TIRADITO

Nashi pear • dry miso • white truffle salt • yuzu juice

€ 22

€ 24

OCTOPUS TIRADITO

black olive coulis • yellow potatoes • red bell pepper sauce huacatay

€ 25

APPETIZERS

CHILLED PUMPKIN AND CARROT SOUP

curry • coconut milk

RUSTIC TOMATO SALAD AND BURRATA CHEESE

Hass avocado • balsamic vinegar • basil • red onion

BONITO TACOS

tuna • guacamole • “pico de gallo” • cream

€ 18

€ 32

€ 22

SPINY LOBSTER SALAD

passion fruit vinaigrette • crispy rice noodles

GRILLED OCTOPUS ANTICUCHO

yellow potatoes • parsley • panca chili sauce

DUCK FOIE GRAS TERRINE

sangria jelly foie gras • pear and fig chutney

SCOTISH SMOCKED SALMON

Avruga caviar • Idaho potatoes • dill

€ 32

€ 22

€ 24

€ 29

FROM THE CARIBBEAN AND THE BIG BLUE

SAUTÉED CHILEAN SEA BASS

maple syrup eggplant • cucumber • soy and basil butter sauce

GRILLED TUNA TATAKI

soba pasta • piquillos • ginger • cilantro • shiitake bok choy

SAUTÉED SEA SCALLOPS

coliflower purée • grapefruit • capers

GRILLED SCOTTISH SALMON

grilled salmon • “rémoulade” celery purple mustard sauce

€ 49

€ 42

€ 42

€ 39

SAUTÉED MAHI-MAHI

“salsa cruda” : diced mango and tomato with olive oil fresh cilantro • yuzu juice • plantain tostones coconut basmati rice

SPINY LOBSTER RISOTTO

yellow chili cream • edamame • asparagus light bisque consommé with extra virgin olive oil

€ 35

€ 42

FROM THE LAND

MILKFED PORK CONFIT

crispy skin • oriental sauerkraut • shiitake sweet and sour sauce

“LOMO SALTADO”

peruvian sautéed sliced beef tenderloin • red onion tomato • fresh cilantro • yellow potato cake quail eggs sunny side up

€ 43

€ 42

STUFFED COCKEREL WITH EGGPLANT AND FOIE GRAS

shiitake • roasting jus

BRAISED BEEF CHEEK

red wine sauce • “Cipolini” onions “Mac and cheese”

€ 38

€ 39

FROM THE CHARCOAL GRILL

“BLACK ANGUS” RIB EYE 36 OZ

“aligot” mashed potatoes • béarnaise sauce

“BLACK ANGUS” TENDERLOIN 7 OZ

sweet potato purée • huacatay sauce

€ 76

€ 45

GRILLED LAMB CHOPS

“persillade” • “savonettes” potatoes • shiitake black garlic

€ 47

GARNITURES €8

COCONUT MILK JAZMINE RICE
MASHED SWEET POTATO
TOSTONES

“MAC AND CHEESE”
ORIENTAL SAUERKRAUT
“ALIGOT” MASHED POTATOES

SAUCES €3

BÉARNAISE
HUACATAY-AJI PANCA

PURPLE MUSTARD



DESSERTS €14



ANDINE BREAD TOAST

bake mango compote • pistachio ice cream

VANILLA NAPOLEON MADE “À LA MINUTE”

roasted apple • salted caramel ice cream

“TRES LECHES”

whisky cream sponge cake • meringue • dulce de leche ice cream

DARK CHOCOLATE “COULANT”

fleur de sel • vanilla ice cream

CHOCOLATE CANDY BARRE

guanaja chocolate “marquise” • candied kumquats
passion fruit mango sorbet

“CARAIBES” VACHERIN

caribbean island fruits “macedoine” • pineapple cilantro sorbet
warm lemongrass consomé

HOMEMADE ICE CREAM AND SORBET SELECTION

pineapple cilantro • mango passion fruit • coconut lime • raspberry
pistachio • dulce de leche • vanilla • almond • salted caramel

BABA AU RHUM

vanilla whipped cream • rum shot

Diplomático (Vénézuéla) € 30

Zacapa XO (Guatémala) € 40

BONITO SHOT € 6

child exotic mandarine • warm coconut and spicy rum espuma