

CHEF'S

SUGGESTIONS

CHARBOILED

CAULIFLOWER 12.950
Kale, tahini and garam masala

CRISPY BREADED

MAKI 14.550
With salmon, cream cheese and avocado

GRINGA DE

BARBACOA 14.950
Marinated short rib, with mozzarella
on handmade wheat tortilla

SALMON

TARTAR 17.700
With ponzu sauce, avocado and
crispy salmon skin

NIKKEI

NIGIRIS 18.900
White fish slice, scallop and
truffle 4/u

SUSHI

TRUFFLE PLATTER 19.950
4 salmon, octopus and scallop's sashimi
and salmon nigiris

MUSHROOMS

RICE 19.950
Mixed mushrooms with asparagus
and mascarpone cheese.

COOKIE

SKILLET 12.950
Chocolate chips baked cookie, gluten free
and vegan con butterscotch sauce and ice cream.

COLD

BAR

OCTOPUS

TOASTS 11.900
With a sweet miso n spicy Asian sauce,
avocado and fried leek

SALMON

CONES 14.450
Crispy dough filled with tartar
and guacamole cream.

TRUFFLE

MAKI 14.950
With avocado, salmon, truffle oil, spicy
sauce and potato threads

BURRATA

SALAD 15.450
With mixed lettuce and cherry tomatoes
on a garlic and chili sauce and toasts.

ACEVICHADO

MAKI 15.950
Salmon slices, avocado, furay
shrimp and crispy squid

POKE

BOWL 16.950
With salmon tataki, shari, katsuobushi,
yuzu and acevichada sauce.

NIKKEI

CEVICHE 16.950
Salmon with yuzu sauce, avocado
and crispy rice paper

CORNER

CEVICHE 17.350
Peruvian classic with
crispy squid.

SMOKED

TIRADITO 17.950
White fish slices, crispy octopus
on a yellow chili smoke sauce.

FOIE GRAS

NIGIRI 23.900
With angus skirt slices and tare sauce.

SASHIMI

SASHIMI 6.450
4 Cuts

HOT

BAR

BRAVE
POTATOES 9.850

Fried, served with aioli and smoke red chili sauce

MUSHROOM
CROQUETTES 11.950

Bechamel with black truffle paste and oil

PASTOR
TACOS 13.950

Marinated grilled pork, pineapple, white onion, coriander on handmade corn tortilla

BEEF
TACOS 14.950

With oyster sauce, avocado, grilled Chinese onion on handmade wheat tortilla

GOVERNOR
TACOS 14.950

Chopped shrimp and octopus, coleslaw, grilled cheese crust on handmade corn tortilla.

ENSENADA
TACOS 14.950

Fish tempura, coleslaw, pico de gallo and ceviche mayo.

TRUFFLE
GNOCCHIS 16.950

Potato gnocchis on a Grana Padana creamy cheese sauce with black truffle paste.

SALMON
HUMMUS 18.950

Pepper & mustard seeds crust, with sweet potato hummus

CORNER MONGOLIAN
BEEF 19.950

Tenderloin beef with vegetables sauté on a wok with white fried rice.

AIRPORT
CHAUFA 19.850

Peruvian fried rice with shrimps and St. Louis pork ribs

SHORT
RIB 24.950

Cook for long hours, served with his demiglaze and potato puree.

BAR

JOSPER

ARTICHOKES 11.950

With homemade chimichurri

MIXED
MUSHROOMS 12.950

With goat cream cheese and toast

BROKEN
EGGS 12.450

With chistorra sausage, fried potatoes and truffle oil

BACON
BURGER 12.950

Certified Angus Beef with caramelized onions, edam cheese and bacon

BURRATA
PIZZA 15.950

Mozzarella cheese, pomodoro sauce and basil

GARLIC
SHRIMP 15.950

Garlic and lemon sauce

GRILLED
OCTOPUS 18.950

With crunchy potatoes, homemade chimichurri and aioli

CURRY
RICE 22.800

With shrimps, aioli and "chalaquita sauce"

ST. LOUIS
PORK RIBS 22.950

Cooked at low temperature with herbs served with sauces and handmade corn tortillas

CERTIFIED ANGUS CUTS

RUMP 300g 16.950

SKIRT 350g 24.950

NEW YORK
STRIP 400g 23.950

DESSERTS

NUTELLA
THREE MILKS 8.950

With vanilla icecream

BLUEBERRIES
CHEESECAKE 8.950

With mascarpone cheese and oreo cookies crust

TRUFFLE
BROWNIE 7.950

With Bailey's ice cream