

2 COURSE MENU AED 169 | 3 COURSE MENU AED 199

ENTRADAS STARTERS

(HICKEN TOSTADA

Crispy Tortilla, Marinated Chicken, Romain Lettuce, Sour Cream (C, D, SU)

CEVICHE BLANCO

Hokkaido Scallop, Young Coconut Aguachile, Coriander, Guajillo Oil (R, S, SU)

PRAWN TACO

Tiger Prawns Tempura, Chipotle Honey, Cabbage, Lime (D, E, G, L, S, SU)

PLATOS PRINCIPALES

COCONUT COD

Peruvian Rice, Fresh Green Salad (D, F, SU)

BARBACOA BURRITO

24Hours Braised Short Ribs, Rice, Black Beans, Pico de Gallo, Avocado, Sour Cream (D, G, SU)

NUESADILLA "GRINGA"

Chicken Pastor, Mozzarella Cheese, Guacamole, Green Salsa (D, G, SU)

POSTRES

ALFAJORES

Dulce de Leche, Coconut (D, E, G, N)

FRUITS SORBET

Raspberry, Coconut, Mango (V)

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard (N) - Nuts (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean (SU) - Sulphites, (V) - Vegetarian, ⋞ - Sustainable

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Please notify your server if you have any known food allergies or intolerances.

Our food is prepared in an environment where other allergen ingredients are handled.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

