

## Ceviche

All  
G,D

OCTOPUS CEVICHE \$178

Passionfruit Leche de tigre with Sweet Potato

SEABASS CEVICHE \$178

Seabass Leche de Tigre with Mango

MIXTO CEVICHE \$188

Seabass, Octopus, Tuna in Rocoto Leche de Tigre

SCALLOP TIRADITO \$188

Aji Tocoto Leche de Tigre



## Salad

The Healthier Option

**G** KALE CAESAR SALAD \$108

Kale Caesar salad with homemade dressing and Parma Ham

**G,D,V** QUINOA & ASPARAGUS SALAD \$98  
Superfood of the day, Healthy and Colorful

**G,D** ORANGE PARMA HAM SALAD \$108  
mixed with orange, tomato, avocado in a balsamic vinaigrette dressing

**G** PETE'S SALAD \$118  
Mixed greens served with Buratta Mozzarella, Pine nuts and our homemade dressing Topped with Crispy tofu paper

**G** GREEK SALAD \$108  
Roasted Bell pepper, Olive and Feta in Balsamic Vinaigrette dressing

**G,D** WAGYU BEEF TATAKI SALAD \$168  
onion, tomato and crispy yellow potato in Lemon Vinaigrette dressing

**G,D** GRILLED AVOCADO SALAD \$118  
with Mixed salad, Tomato, Onion and Corn Salsa

**G,D** CHICKEN ANTICUCHO SALAD \$138  
with Tomato, Onion, Avocado, Mango Served with a Passionfruit Vinaigrette





## Mains

- G,D** PAN FRIED GROUPE \$228  
Served with Quinoa salad with Citrus Vinaigrette topped with Mango salsa
- G,D** ROASTED BBQ PEPPER RIBS \$268  
Served with a side of your choice of Fries/Salad
- G,D** ROASTED FRENCH CHICKEN \$188  
Half chicken served with a house green Salad
- G,D** GRILLED LAMB CHOPS \$268  
Australian Lamb Served with a Mediterranean Quinoa Salad
- G,D** PESCADO DE LA LECHE \$268  
Fish stuffed with Mixed Seafood, Mussels, Scallops and Prawns

G-GLUTEN FREE . D-DAIRY FREE . V-VEGETARIAN

## Pastas

- G,V,  
D** PORTOBELLO RISOTTO \$128  
Portobello and Sichuan truffle Mushroom Risotto
- G,D** CHICKEN KALE PESTO PASTA \$138  
Panca Marinated Chicken Served with a Healthy Kale Pesto Pasta
- D,V** CHILLY SEAFOOD SPAGHETTI \$188  
AGLIO E OLIO  
Mixed Seafood Served with a Chilli ChimiChurri Aglio
- WAGYU BEEF BOLOGNESE \$178  
Pete's delicious homemade bolognese sauce
- ROASTED DUCK PAPPARDELLE \$158  
Peking Duck style Duck pappardelle with creamy Sichuan truffle mushroom sauce
- V** VEGETARIAN PERUVIAN PASTA \$128  
Capsicum cream pasta with mixed vegetables
- G,V,D** SEAFOOD PAELLA ALA NEGRO \$188  
Traditional Spanish Tinta Rice with Mixed Seafood
- V** SALMON SPAGHETTI \$188  
with Aji Amarillo Saffron Sauce
- CARBONARA \$138  
Classic Delicious Carbonara

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# Appetizers

## BEEF EMPANADA \$98

Homemade crispy Wagyu beef filled pastry deep fried traditional Spanish flavours



## **G** GRILLED OCTOPUS \$88

Panca seasoned Octopus served with mashed Potato puree and an olive mayo sauce

## SCOTCH EGG \$78

Organic Egg wrapped in Pork Cheek deep fried served with a cream Chipotle sauce



## **G,D** TUNA TATAKI \$98

Fusion of Japanese and Spanish, served with Mango ChimiChurri

## CHICKEN LOLLIPOP \$68

Stuffed with Chicken & Pork and Mozzarella Cheese



## CHICKEN SPRING ROLLS \$88

Deep Fried Spring roll filled with Onion, Garlic, celery, carrot, Minced Chicken

## PORK SPRING ROLLS \$88

Deep Fried Spring roll filled with Onion, Garlic, celery, carrot, Minced Pork

## **G,D** CHICKEN ANTICUCHO \$88

Chicken lover's dream come true, grilled Chicken leg skewer with chimichurri sauce



# Appetizers

**G,V** GRILLED ASPARAGUS & HALLOUMI CHEESE \$88  
Served with Avocado Hollandaise sauce and green Chimichurri



**G,D** BEEF ANTICUCHO \$98  
Grilled Wagyu Beef skewer marinated in a Panca Sauce with chimichurri sauce



CHICKEN QUESADILLA \$88  
Peruvian Style, Marinated in Panca Paste

CALAMARI \$78  
Served with a homemade Truffle Chipotle Mayonnaise

**G** SEARED JAPANESE SCALLOP \$108  
Edamame Mash, Crispy Parma Ham Topped with Mango Salsa



MUSSELS \$108  
With Spinach & Saffron Cream

MUSSELS \$108  
Chili Rockefeller Style

DEEP FRIED BABBY SARDINES \$78  
With Chimichurri Mayonaise

WAGYU BEEF SLIDERS 2pc \$88  
Mini Wagyu beef sliders served with Buffalo Mozzarella and Pickled Mayonaise 3pc \$128



# Sides

CHILI GARLIC FRIES	\$48
FRIES	\$48
TRUFFLE FRIES	\$48
STEAMED VEGGIES	\$48
SAUTEÈD VEGGIES	\$48
CREAM OF BROCCOLLI	\$58
POTATO PUREE	\$48



# Desserts

CHOCOLATE LAVA CAKE \$88

Molten Chocolate Cake Served with  
Vanilla Icecream

MALTESER CHEESECAKE \$88

Baked Cheesecake with Maltesers

TRES LÈCHES \$78

Peruvian Cheesecake using 3 forms  
of milk, Covered in Coconut Flakes

