

# MOTHER'S DAY TASTING MENU

Vegetarian

Plantain Chips w/ Guacamole (GF, DF)

Yasai Maki (DF, VG)

Seasonal Vegetable w/ Truffle Soy, Inari, Chimichurri

Ceviche de Vegetables (GF,DF, VG)

Marinated Seasonal Vegetables w/ Almond Puree

Josper Calabacin (GF, DF, VG)

Zucchini, Lemon Miso, Dill

Add on ( \$12/pcs)

Cabbage Skewer (GF, V)

w/ Aji Panca & Chimmichurri

Cauliflor en Salsa (GF, DF, VG)

Cauliflower w/ Sesame Glaze, Almond & Rasin Salsa

Crispy Potato Bites (GF, V)

w/ Peruvian Yellow Pepper Sauce

Brussel Sprouts (GF, DF, V)

w/ Garlic Yuzu Glaze, Furikake

Coconut Queso Helado (GF, DF, VG, NF)

w/ Choclo Tuile and Yuzu, Maracuya Gel



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Ostras de Wakame (GF, DF)

Oyster, Wakame, Finger Lime

Assorted Sashimi & Nigiri (GF, DF)

Chef Selection

Ceviche Classico (GF, DF)

Leche de Tigre, Coriander, Cancha

Add on ( \$12/pcs)

Pan Seared Hokkaido Scallop (GF)

w/ Aji Amarillo, Tobiko, Tomato Salsa

Choice of

Grilled John Dory (GF, DF)

Aji Amarillo Emulsion, Charred Lime & Onion salsa

or

Miso Short Ribs (GF, DF)

w/ Jalapeno Miso Glaze,

Roasted Cashew Nuts

Grilled U6 Yumba Prawn

w/ Green Shallot Butter, Aji Rocoto Salsa

Brussel Sprouts (GF, DF, V)

w/ Yuzu Glaze, Furikake

Matcha Cheesecake

Green Tea Souffle Sponge w/ Lemon Curd,

Yuzu Mandarin Sorbet, Fresh Strawberry

