

BANQUETE MENU



8 course sharing spread served family style

75/person

Drinks package margarita, prosecco or mezcal
negroni to start & half a bottle of wine per guest

26/person

SNACKS

Tuna Tostada

Chilli-ponzu

Maldon Oyster

Dressed with leche de tigre

Pastel de Choclo

Peruvian corn cake & shallot criolla

RAW & FRESH

Sea bass ceviche

Traditional leche de tigre, sweet potato & choclo

Crab Causa

Aji amarillo chilli potatoes, 'marirosa' cocktail sauce

COCINA CALIENTE

Lobster

Roasted with aji panca butter

Turkey Criollo

Roasted with aji panca, aji amarillo & pisco

SIDES

Roasted Sweet Potato

rosemary & aji panca

Nikkei Rice

Choclo corn

POSTRE

Chocolate tres leche

Dark chocolate sponge cake

Crudo