



Valentine's day

NIGHT OF
1000 CANDLES

\$79

first course

c e b i c h e

abi tuna, seasonal fruits, wakame and passion fruit leche de tigre

v a l e n t i n e

dungeness crab, purple potatoes, avocado and salmon caviar

n i k e i

peruvian style mixed nigiris, beef, salmon, and Hamachi

c o n c h i t a s c a l i e n t e s

grilled diver scallops, pecorino cheese and aji amarillo cream

main course

s a l m ó n

grilled wild salmon, arboria rice with artichoke, and crispy leeks

p a s t a m a r i n e r o

*grilled shrimp and scallops served on gluten free
green peas fusilli in tomato sauce*

c o r d e r o

*grilled colorado lamb chop, glazed with adobo sauce,
purple potatoes gratin, watercress and mint salad*

l o m o s a l t a d o

*traditional peruvian-style stir-fry beef tenderloin
sautéed with onions, tomatoes, cilantro, garlic and soy sauce,
served with papas fritas and rice*

dessert

q u i n o a a n d a p p l e

*apple-glazed, almond quinoa crumble, cape gooseberry compit,
and quinoa ice cream*

c h o c o m a r a c u y a

*passion fruit mousse and chocolate mousse
with raspberry compote, and almond praline*

la
mar

gastón
acurio