

VEGAN MENU

APERITIVOS

EDAMAME sea salt and lime	5
PLANTAIN CHIPS aji amarillo	6

SMALL PLATES

SAMBA SALAD baby spinach, grilled kabocha, truffle ponzu, shavings of heritage carrot, radish, apple and mango dressing	16
CORN SEVICHE white cusco corn, dried white and mixed cancha corn, lime, red onion	11
MAE TERRA tiny seasonal vegetables, tofu, truffle, beetroot, yuzu, sesame	15

ROBATA

VEGETABLES

HERITAGE CARROTS quinoa and smoke emulsion	13
EGGPLANT sweet soy	9

LARGE PLATES

MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy, garlic chips	18
VEGETABLE MOQUECA tofu, seasonal vegetables, coconut milk, dendê oil, chimichurri rice, lime	27

NIGIRI & MAKI

VEGETABLE SASA asparagus, avocado, padron pepper, coriander, red onion, quinoa, soy paper	12
KAPPA MAKI cucumber, truffle tofu crema, mustard cress	7
OSHINKO MAKI	8
AVOCADO MAKI	8
SELECTION OF VEGGIE NIGIRI AND MAKI	15