

EARLY DINING MENU

PLANTAIN CHIPS aji amarillo

CRISPY LOBSTER TAQUITOS avocado, aji amarillo, jalapeño, lime, maize morado

TORO TIRADITO yuzu soy, wasabi pickle, black truffle, yuzu caviar

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CANCHA SEVICHE white cusco corn, dried white and mixed cancha corn, lime, red onion

BLACK COD sweet corn, maiz morada, polenta, popcorn

MOQUECA MISTA shrimp, squid, sea bass, mussels, clams, coconut milk, dendê oil, chimichurri rice

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TRIO OF NIGIRI yellowtail, salmon, shrimp

EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce

SAMBA COVENT GARDEN soft shell crab, hamachi, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso

VEGGIE MAKI shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes

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CHOCOLATE BANANA CAKE

maple butter, plantain chip, vanilla rum ice cream