



## STARTER

€5 each

### OYSTERS AMAZÓNICAS

salsa brava, tobiko, passion fruit syrup

€59

## 4 COURSE SAZON DINNER

€36

### + WINE PAIRING

#### CEVICHE DEL DIA

chef's choice

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#### BERENJENAS BBQ

aubergines, smoked yogurt, toasted peanuts,  
padron pepper

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#### ARROZ MELOSO

cinammon and Ají panca rice, roasted turnips,  
wild garlic & peas

#### PESCADO DEL DIA

chef's choice

#### POLLO 48 HRS

chicken thigh, coriander yogurt, rocoto salsa

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#### DESSERT OF THE DAY

chef's choice

## EXTRAS

€28

#### HANGER STEAK

300 grams, chimichurri salsa

€15

#### CHEESE PLATTER

a selection of Dutch cheeses with a Peruvian twist