

# GOLDEN INCA MENU

250 per person | Bookings at 9pm or 9.30pm

Includes a glass of

Champagne NV Veuve Clicquot Ponsardin, Rosé

## APERITIVOS

### **Guacamole & Crab** GF

Avocado, pico de gallo, spiced snow crab, corn tortillas

### **Oyster Fine de Claire**

Tiger milk, red onion, ají panca oil

### **Tiger prawns Empanada** GF

Corn empanadas, tiger prawns, guasacaca sauce

### **Crispy Potato Causa with Tuna Tartare & Caviar**

Tuna tartare, yuzu aioli, crispy potatoes croquette

## STARTERS

### **Mistura de Ceviches**

Seabass & Lobster "Clasico"  
Snapper & black winter truffle  
Spicy Tuna Bluefin "Chifa"

## MAIN COURSES

### **Blue Lobster Cazuela** GF

Grilled blue lobster, bomba rice, bisque, ají amarillo

### **Wagyu Short Rib** GF

Braised chilean wagyu short ribs, foie gras, purple corn glaze

### **Truffled Crispy Yuca** V GF

Huancaína sauce, manchego, black winter truffle

## DESSERTS

### **Suspiro Exotico** GF

Coconut mousse, meringue, mango & passion fruit, papaya sorbet

### **Torta de Chocolate** V

Peruvian chocolate layer cake

### **Milk Cake**

Salted dulce de leche and vanilla ice cream, caramelised kadaifi

Prices in euros, tax & service included.

V: Vegetarian VG: Vegan GF: Gluten Free