



## CLÁSICOS LATINOS

<b>EMPANADAS PORTEÑAS</b>	80
Tenderloin, red bell pepper, tomato sauce	
<b>NACHOS DE HOTEL</b>	95
Cheddar salsa, guacamole, chilli con carne	
<b>QUESO FUNDIDO</b>	80
Mix cheese, crispy chorizo	
<b>FRESH GUACAMOLE &amp; CHIPS (VG)</b>	
- CLASSIC	60
- BURRATA	75
Mashed avocado, spiced tomato, and crunchy quinoa tabbouleh, burrata	
- PICANTE (V)	75
Mashed avocado, salsa verde, chipotle chili, adobo powder, chili oil	
<b>CHICHARRÓN</b>	
Aji Amarillo spicy sauce:	
- POLLO	70
- CAMARÓN (S)	80
- MIXTO	75
<b>MUSHROOM TRUFFLE EMPANADA (VG)</b>	75
Mixed mushrooms, truffle mayo	
<b>PULPO A LA PARRILLA</b>	110
Smoked potato foam, smoked paprika chimichurri, crispy chorizo	
<b>BAO CUBANO</b>	70
Mix pulled beef and lamb, mustard, pickled cucumber	
<b>AREPAS DE HOTEL</b>	70
Carne mechada, Aji Colombiano	

## CRUDOS Y MAKIS

<b>CEVICHE DE CAMARON</b>	75
Shrimps, cilantro, chulpi corn, romesco, Ecuadorian sauce	
<b>CEVICHE DE LUBINA</b>	80
Seabass, chili, leche de tigre	
<b>TIRADITO DE ATÚN</b>	75
Yellowfin tuna, green jalapeño, soy Amarillo sauce, finger lime, cilantro, crispy quinoa, soy sesame dressing	
<b>TIRADITO DE VIEIRAS</b>	95
Hokaido scallop, cilantro, red and green chilli, pomegranate, passion fruit leche de tigre dressing	
<b>TIRADITOS DE PULPO</b>	90
Octopus, scallion and yellow capsicum vinaigrette, mix capsicum, jalapeño chili	
<b>TIRADITOS DE SALMÓN</b>	60
Avocado, cucumber, coconut dressing, crispy nori	
<b>PRAWN TEMPURA MAKI ROLL (S)</b>	95
Tossed in creamy Amarillo, crispy shrimps, pickled jicama and avocado	
<b>SPICY TUNA MAKI ROLL</b>	85
Chayote and avocado, marinated tuna loin with chipotle mayo	
<b>SALMON MAKI</b>	75
Salmon, Aji Amarillo mayo, avocado, crispy quinoa	
<b>SWEET PLANTAIN MAKI ROLL (VG)</b>	70
Maduros, vegetable escabeche, bok choy, truffle aioli	



## HUERTA DE HOTEL

<b>BABY GEM &amp; AVOCADO SALAD (VG)</b>	85
Grilled avocado, guacamole, crispy edamame	
<b>CARIBBEAN PRAWN SALAD</b>	90
Mango, papaya, quinoa, chayote, rocoto chilli, lime	
<b>CRISPY DUCK CONFIT SALAD</b>	95
Watermelon, pomelo, green herbs, chipotle hoisin	

## TACOS

<b>LOMO SALTADO</b>	40
Sauteed tenderloin, mix capsicum, tomato salsa, chili morita salsa, sour cream	
<b>CRUNCHY DE CAMARÓN (S)</b>	45
Prawns, morita salsa, coriander mayo	
<b>DE PUEBLA TACO</b>	30
Spiced chicken popcorn, tomatillo salsa, red cabbage, carrots, scallions	
<b>CABRITO</b>	35
Pulled lamb, guacamole, coriander mayo, mixed coleslaw	
<b>AGUACATE PICOSO</b>	25
Avocado, edamame, tomato, black beans, grilled corn	

## A LA LEÑA

Wood fire grill using oak & Acacia woods	
<b>JAMAICAN JERK BABY CHICKEN</b>	195
Corn-fed chicken, black bean fried rice, mango habanero salsa	
<b>GRILLED JUMBO PRAWN (S)</b>	210
Aji panca, red miso, kaffir lime oil	
<b>CHURRASCO DE RES</b>	225
Skirt steak, chimichurri, yucca, maduros	
<b>LAMB CHULETÓN</b>	185
Grilled lamb rack, glazed rocoto purée, tamarillo, sesame oil	
<b>MARINATED BLACK COD</b>	235
Cod fish marinated in soy miso, served with mixed mushroom rice	
<b>LOMO A LA PARRILLA</b>	275
300g grill tenderloin, chimichurri, Anticucho sauce, grilled mix peppers	
<b>ANTICUCHOS (skewers 2 pcs)</b>	
CARNE - Beef tenderloin, chimichurri	85
POLLO - Chicken thigh, Anticuchos sauce	55
CAMARON (S) - Carabinero prawns, rocotto miso	75
PULPO - Charred octopus, ahi pastor	70
SETAS - Forest mushroom, herbs and garlic sauce	45



## ESPECIALIDADES

<b>LUBINA A LA PARILLA</b>	310
Grilled whole sea bass, lemon & parsley rub, salsa verde	
<b>ARROZ CON MARISCOS (S)</b>	410
Spanish style rice, mussels, squid, prawn, chorizo with Amarillo pesto	
<b>PUERTO RICAN BRAISED SHORT RIB</b>	210
Creamy coconut polenta, sofrito, cassava	
<b>WHOLE LAMB SHOULDER ASADO</b>	530 (for 3)
Maduros, tostones, black beans & rice, shiso mojo, salsa roja picante	
<b>MIX PARRILLADA DE CARNE</b>	875 (for 3)
Tenderloin, skirt steak, jerk baby chicken, lamb rack	

## ACOMPAÑAMIENTOS

<b>CORN ON THE COB (VG)</b>	45
Manchego cheese, smoked paprika, lime cream	
<b>WAGYU BACON FEIJOADA</b>	45
Black bean, sofrito, beef bacon	
<b>SWEET POTATO FRIES (V)</b>	45
Spicy honey and cumin	
<b>YUCA FRIES (VG)</b>	45
Smoky salsa brava	
<b>ENSALADA MIXTA (VG)</b>	45
Mixed greens, red onion, tomato, fresh parmesan	
<b>BROCCOLINI</b>	45
Charred broccolini, cilantro pesto, chili, spicy cashew nuts	
<b>SWEET POTATO PUREE</b>	45
Mashed roasted sweet potato, crispy chorizo, crispy onion, adobo chili	

WITH LOVE

Mrs Buendia