

## Peruvian Specialties 95

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Includes seafood and grilled item stations, chufa aeropuerto to share, choice of main course, and assorted dessert retablo, Also includes unlimited brunch cocktails, select wine and beer and Taittinger champagne

*Choice of:*

### PESCADO ESCABECHE

crispy mahi mahi, cannellini beans, escabeche sauce, quail egg, sweet potato, botija olive, ocopa sauce

*or*

### TALLARINES VERDES WITH BEEF MILANESE

skirt steak milanese, spaghetti, peruvian pesto, fried egg, huancaína sauce

*or*

### LOMO SALTADO AND FRIED EGG

stir fried angus beef tenderloin, potatoes, red onions, tomatoes, soy sauce, cilantro

*or*

### ESTOFADO DE POLLO

chicken stew, tomato, carrots, peas, raisins, potato, porcini foam

## Premium Selection 125

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Includes all the items from the Peruvian specialties menu and Moët Chandon Rosé

*Choice of:*

### CHURRASCO A LO POBRE

angus beef ribeye, chimichurri, beans, tacu-tacu rice, fried banana and egg

*or*

### LOBSTER A LA PLANCHA ANTICUCHERA

crushed potatoes, ají panca pepper sauce, chimichurri, choclo corn, onions

## Brunch Cocktails

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LA MAR MIMOSA, bubbles, orange juice, orange bitters - LYCHEE MIMOSA, bubbles, lychee puree - BELLINI, bubbles, white peach puree - PISCO SOUR, 1615 pisco, lime, egg whites, angostura bitters MARACUYA SOUR, 1615 pisco, passion fruit puree, lime, egg whites, triple sec, peychaud's bitters - WHISKEY TANGO, blueberries, mint, whiskey, lime - SUMMER SANGRIA, guava, mango, maracuya, white wine, bubbles - SPA TREATMENT, grey goose vodka, cucumber, ginger beer, lime - PURPLE BAY, grey goose vodka, coconut, chicha, lime

### Beer

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CRISTAL  
CUSQUEÑA  
CORONA

### Wine

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SANTA MARGHERITA, pinot grigio  
CARNEROS HILL, pinot noir  
WHISPERING ANGEL, rosé

## Soft Drinks

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### CHICHA MORADA - GUAVA SODA

Brunch seating is based on a two hour dining experience  
For your convenience, an 18% gratuity will be added to your check

No food or beverages to go, please