PERUVIAN CHOCOLATE EXPLORATION

An interpretation of the various ingredients, terrain, and environmental aesthetics of Peru. Each offering is chocolate focused, complemented by flavors and textures to mimic Peru’s diverse landscape.

chocolate pebbles (pacific), burnt white chocolate crémeux (desert), peruvian chocolate log (amazon), peruvian lucuma s’mores (andes)

MAIZ MORADO
roasted corn mousse, chicha morada jelly, corn husk tuile

HUATIA
confit rainbow potatoes, carmelito creméux, peruvian chocolate soil

PIÑA BORRACHA
pisco roasted pineapple, coconut-lime cake, pistachio lime emulsion

LOS PICARONES
crispy soft sweet potato and pumpkin fritters, spiced honey sauce

HOUSE CHURNED ICE CREAMS & SORBETS
seasonal fruit sorbets and ice creams