

Peruvian Specialties 95

Includes elaborate stations of fresh seafood and savory grilled items, chaufa aeropuerto for the table and unlimited brunch cocktails, select wines and piper-heidsieck champagne with an assorted dessert retablo

Choice of:

PESCADO ESCABECHE

catch of the day, cannellini beans, escabeche sauce, quail egg, sweet potato, botija olive

or

TALLARINES VERDES WITH BEEF MILANESE

homemade spaghetti, peruvian pesto sauce, milanese, fried egg, huancaína sauce

or

LOMO SALTADO AND FRIED EGG

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

or

ESTOFADO DE POLLO

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

Premium Selection 125

Includes all the items from the Peruvian specialties menu with the addition of charles-heidsieck Rosé

Choice of:

CHURRASCO A LO POBRE

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

or

LOBSTER A LA PLANCHA ANTICUCHERA

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

Brunch Cocktails

LA MAR MIMOSA, bubbles, orange juice, orange bitters - LYCHEE MIMOSA, bubbles, lychee 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

CRISTAL - CUSQUEÑA - CORONA

Soft Beverages

CHICHA MORADA
GUAVA SODA

Wine

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

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

No food will be allowed to be taken to go