MAHJONG
ROOF GARDEN

STARTERS

Ceviche — 21

Seabass | Sweet Potato | Cancha | Celery | Ginger | Coriander

The Moche culture of Peru, 500 years before Christ, enjoyed marinated fish prepared with a fermented corn-based liquid - Chicha, complemented with local sour orange, salt, and chillies. Through centuries of evolution, we present this dish to you today, preserving its original roots.

Quinoa Salad — 17

VEGAN

Kumquat | Soya Sauce | Sesame Oil | Rice Vinegar

Quinoa or Millet, cultivated 2,500 to 4,000 meters above sea level in the Andes, has gained a reputation as a power food in recent years. As a special offering, we present it in the form of a salad dressed with a unique blend of kumquat, soya, ponzu, elderflower, and katsuobushi.

Leek & Pumpkin — 18

VEGAN

Soya Creme| Huacatay Paste

By playing with the ingredients, we extracted the finest aromas and blended them into a wild yet pure form.

Carabineros — 28

Leek | Wakame | Sake

The ocean is beautiful, wild and mysterious, a repository of both positive and negative memories. I am a great admirer of the ocean and aim to interpret it in a simple way yet with depth.

Prawns & Quinoa — 28

Apple Vinegar| Mango | Yuzu

Opposite worlds, brought together by the vibrant life that thrives within them. Through the use of unique techniques and the fragrant aromas of the Amazon, we have successfully united these worlds.

Octopus — 21

Chick Peas| Tahini Paste | Cassava | Anticucho Creme

The thought of Pierre Dénys and Jules Verne's massive, wild octopuses inspires us to find new ways to prepare them. Join us on a culinary journey that will provoke your senses.

Conchas — 21

Scallops | Parmesan | Leche de Tigre | Panko

By using smoke and fire as ingredients, we return to our culinary roots. The ocean provides us with the gift of seafood.

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MAINS

El Cultivo
21

Potato | Bell Pepper | Avocado | Baby Carrots | Beetroot

Peru's Mother Earth, or "Pachamama" in Quechua, provides us with an abundance of food. We have selected and combined a few of the more than 3,000 edible plants found in Peru for this dish.

Chilean Seabass
38

Turmeric | Lemongrass | Mint | Baby Spinach

Destined to be caught, this fish is often found at depths below 40,000 feet and has firm meat with divine aromas.

SIGNATURE DISHES

Masato, Cacao & Duck
28

Sweet Potato | Pandan | Bamboo Shoot

We paired duck with ceremonial cacao juice, a traditional beverage of the ethnic Peruvian Ostperus people.

Pachamanca
42

25-hour Slow Cooked Short Rib | Plantain | Spicy Chorizo | Coriander

The Amazon spans nine countries, which share ingredients, techniques, and fragrances. To craft this short rib dish, we blend both old and avant-garde methods for a culinary masterpiece.

DESSERTS

Tropical Chocolate
19

with passionfruit creme

Exotic Fruit Bowl
19

with seasonal exotic fruits

We are committed to responsible seafood sourcing and the offering of sustainable seafood in our menus. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding to sustainable seafood consumption.

We are committed to responsible sourcing and the offering of sustainable coffee, tea, and vanilla. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding to sustainable seafood consumption.