

STARTERS AND SNACKS

SALMON CONES \$13.900 Salmon tartare, crispy wonton wrapper, avocado and aioli	OCTOPUS CONES \$13.900 Octopus in olive sauce, avocado, and wonton wrapper	STEAK TARTAR CONES \$12.900 Steak tartare, avocado and wonton dough
TRUFFLED CROQUETTES \$9.900 Mushrooms, black truffle, béchamel, and panko	SHRIMP CROQUETTES \$10.900 Shrimp, béchamel, bisque, and panko	BEEF CROQUETTES \$12.900 Braised beef, béchamel, demi-glaze, panko
GUACAMOLE WITH TORTILLA CHIPS \$9.900 Avocado, tomato, onion, cilantro, chicharrón, and tortilla chips	POP SHRIMP TACOS \$13.900 Prawns, tempura, spicy sauce, and flour tortilla	AL PASTOR TACOS \$14.900 Pork collar, corn tortilla, grilled pineapple, onion, and cilantro
CORN TOSTADA WITH OCTOPUS \$13.900 Panca miso, avocado, lettuce, and fried leek	“HUEVOS ROTOS” \$9.900 Artisanal chistorra, potatoes, eggs, and white truffle oil.	MINI BURGER \$13.900 With cheese, bacon, and house sauce
PORK BELLY GYOZA \$12.900 Gyoza dough, braised pork belly, and pork sauce	PROSCIUTTO AND BURRATA PIZZA \$11.900 Prosciutto, burrata cheese, peaches, and basil oil	MUSHROOM AND GOAT CHEESE PIZZA \$11.900 Mushrooms, goat cheese, parsley, and spicy olive oil
STREET-CORNER CEVICHE \$16.900 Catch of the day, crispy calamari, tiger's milk, and sweet potato purée	NIKKEI CEVICHE \$17.900 Salmon, kiuri, radish, avocado and yuzu sauce	SMOKED TIRADITO \$20.900 Catch of the day, crispy octopus, and smoked yellow chili
PEJERREY CAUSA \$17.900 Causa, silverside ceviche, fried silverside, olive mayo, and tartar sauce	STEAK TARTAR \$14.900 Beef tenderloin tartare seasoned with pickles, capers, red onion, anchovies, and steak sauce, served with french fries	

SUSHI BAR

CRAB GUNKAN \$13.900 Juan Fernández crab, acevichada mayo, nori, and masago	WAGYU NIGIRI \$10.900 Certified Angus skirt steak, batayaki, foie gras	WHITE FISH NIGIRI \$10.900 Smoked yellow sauce, chalaquita
SALMON NIGIRI \$9.900 Acevichada, ikura	SASHIMI \$8.900 Salmon, white fish, octopus, and prawn	MAKI JERO \$15.900 Furai prawn, tuna, crispy calamari, avocado, and chipotle acevichada sauce
SMOKE ROLL \$14.900 Furai-style fish, fish mousse, Vietnamese mayo	MAKI CRUSTED \$14.900 Spicy salmon tartare, cucumber, avocado, sprouts and tobiko	VEGGIE ROLL \$13.900 Josper-grilled mushrooms, Kyuri avocado, vegan bechamel

THE MAIN ONES

TRUFFLED GNOCCHI \$17.900 Potato, cream, Parmesan, truffle, and thyme	JERO'S LASAGNA \$18.900 Pork Bolognese, mushrooms, Parmesan, basil	CRAB TAGLIATELLE \$20.900 Fresh pasta, crab sauce, oysters, and shrimp
PRAWN FIDEUÀ \$18.900 Capellini pasta, peppers, bisque, langoustines, and aioli	DUCK CONFIT SAHOFÁN \$19.900 Rice noodles, duck confit, carrot, broccoli, and mushrooms	THAI-STYLE STEAMED FISH \$18.900 Catch of the day, oysters, prawns, curry, and spiced rice
FISH CURRY \$21.900 Green curry, tomatillos, snow peas, peanuts, and stir-fried rice	GOLDEN CRAB CHOWDER \$22.900 Juan Fernández golden crab, brioche cream, and grana padano	ARROZ CALDO SO CON OSOBU CO \$19.900 Brothy rice with morels and braised beef shank
SEAFOOD RICE \$25.900 Arborio rice, yellow chili paste, scallops, octopus, shrimp, and tiger's milk	RICE WITH SKIRT STEAK \$32.900 Josper-grilled skirt steak on portobello risotto with aioli	LAMB SHANK WITH NORTHERN-STYLE RICE \$33.900 Patagonian lamb shank, Northern-style rice, and chalaquita

JOSPER

GRILLED OCTOPUS \$22.900
Confit potatoes, capers, olives, tomatoes, and bell pepper

RIB EYE \$32.900
Ribeye steak

NEW YORK \$29.900
Sirloin steak

OUTSIDE SKIRT \$34.900
American skirt steak

DESSERTS

CHURROS \$9.900
TRES LECHES NUTELLA \$8.900
CREMA VOLTEADA \$7.900
MILHOJAS \$8.900
SUSPIRO LIMEÑO \$9.900
CHOCOLATE AND TRUFFLE MOUSSE \$9.900
BLUEBERRY CHEESECAKE \$10.900
ARTISAN ICE CREAM \$6.900

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