

Valentine's Day

13th & 14th February 2026

12pm | 178 / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean baguette

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with artisanal merkén & cochayuyo butters



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallops, oca, daikon,
leche de tigre, avocado sorbet

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

PRINCIPALES / MAINS

MADAI
Grilled sea bream, yellow chilli,
white kombu

or

PICAÑA +28
Grilled Wagyu beef rump cap,
cochayuyo chimichurri



POSTRES / DESSERTS

CHERRIES & CACAO
South American chocolate,
pink peppercorn, coffee, cherries

CHOCOLATE TROLLEY
EXPERIENCE +30
Single-origin house-made chocolates

Prices are subject to 10% service charge and 9% government tax

Valentine's Day

13th & 14th February 2026
5:30pm & 8:30pm | 298 / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean baguette

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with artisanal merkén & cochayuyo butters



ENTRADAS / STARTERS

CEVICHE RAINBOW
Hokkaido scallops, oca, daikon,
leche de tigre, avocado sorbet

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

FOIE GRAS
Smoked eel, Ibérico,
yuzu dashi

CHANCHO EN PIEDRA
Strawberry gazpacho,
cucumber

EMPANADA
Wagyu beef,
pebre

PRINCIPALES / MAINS

MOQUECA
Rockfish, aceite de dende,
kiwicha

PICAÑA
Grilled Wagyu beef rump cap,
cochayuyo chimichurri

AGED ECUADORIAN
CACAO +48
Roasted Bresse pigeon



POSTRES / DESSERTS

CHERRIES & CACAO
South American chocolate,
pink peppercorn, coffee, cherries

CHOCOLATE TROLLEY
EXPERIENCE
Single-origin house-made chocolates