

Mother's Day

10th May 2026, Sunday
Lunch & Dinner | 268⁺⁺ / person

SNACKS

AMA EBI
Tomato meringue

YERBA MATE & CEDRON
Fermented tea

CORN FLAN
Choclitos

LA PANERA / BREAD

MARRAQUETA
Classic Chilean bread

CHAPALELE
Sourdough potato bread

BOCADO DE DAMA
Nori-Wagyu roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

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

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

MOQUECA
Rockfish, aceite de dende, kiwicha

CHAWANMUSHI
King crab, grilled corn, merkén

PRINCIPALES / MAINS

PICAÑA
Grilled Wagyu beef rump cap,
cochayuyo chimichurri

or

AGED ECUADORIAN CACAO +48
Roasted Bresse pigeon, croquette,
umeboshi plum chutney



POSTRES / DESSERTS

**RHUBARB & WILD
STRAWBERRIES**
Rhubarb, wild strawberries, white chocolate mousse

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