

ANDES

298 / 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 roll

Served with merkén chilli butter and cochayuyo seaweed butter



ENTRADAS / STARTERS

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

CORAL
Mashua, quinoa, huacatay salsa,
pickled seaweed

PRINCIPALES / MAINS

MOQUECA
Rockfish, aceite de dende,
kiwicha

CHANCHO EN PIEDRA
Peach gazpacho, cucumber,
parsley soil

EMPANADA
Wagyu beef,
pebre

M5 WAGYU STRIPLOIN
Grilled Striploin,
cochayuyo chimichurri

or

AGED ECUADORIAN CACAO +48
Bresse pigeon, tsukune pigeon croquette,
umeboshi plum



POSTRES / DESSERTS

MOAI POPPSICLE
Strawberries, Chilean
Rosehip

ANTÁRTICA
Goat's milk, snow, cinnamon anglaise,
Patagonian berries, dulce de leche

CHOCOLATE TROLLEY
Single-origin
house-made chocolates

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