



Chefs Hands MENU

Ceviche (GF)

Sustainable local white fish,
tiger's milk

Conchita (GF)

Pan seared scallop, lomo saltado,
aji amarillo

Empanada

Slow cooked beef, egg, olive.
Panca mayonnaise

Langostine Causa (GF)

Poached prawns,
potato terrine, avocado,
rocoto mayonnaise, lime

Asado (GF)

MB-4 Wagyu beef fillet, Chimichurri
Papas Fritas + House Salad

Picarones

Sweet potato + pumpkin
doughnuts, chancaca syrup,
chichi morada sorbet