

HU MO

M E N U

MENU

COLD APPETIZERS

\$340 / \$560

BAJA OYSTERS (3 or 6 pieces)

Lemongrass Mignonette, Coconut Oil, and Basil

\$550

PERUVIAN CEVICHE | ★

Catch of the Day, Leche de Tigre, Sweet Potato, Peruvian Corn

\$550

TUNA TATAKI TIRADITO

Chalaquita, Chives, Grilled Avocado, Smoked Aji Amarillo

\$580

NIKKEI CEVICHE

Catch of the Day, Tamarind Leche de Tigre, Edamame, Crispy Wonton

\$630

SEAFOOD CEVICHE

Peruvian Causa, Stone Crab, Rocoto, Leche de Tigre, Cancha Corn

\$550

BEEF TARTARE

Black Garlic Aioli, Shallots, Capers, Mustard Cream, Egg Yolk, Brioche

FARMER'S MARKET | VG

\$540

ORGANIC BEETS | ★

Arugula, Requeson, Walnuts, Champagne Vinaigrette

\$390

ROMAINE LETTUCE SALAD

Arugula and Artichoke Pesto, Tomato Fondue, Crispy Bread, Parmesan Dressing

\$530

ROASTED PEACH SALAD

Burrata Cheese, Caramelized Pistachios, Heirloom Tomato, White Balsamic Vinaigrette

HOT STARTERS

\$640

LOBSTER WONTON

Ginger Butter, Peruvian Sauce

\$640

PARMESAN CLAM GRATIN | ★

Togarashi Butter, Grana Padano Cheese

\$470

GRILLED PROVOLONE | VG

Tomato Chutney and Herbs

\$250 / \$190

EMPANADA CRIOLLA (1 pc) | VG

Beef Tenderloin / Corn Humita

CHEF SPECIALTIES

\$870

CLAM PASTA

Chardonnay, Garlic, Cheese Emulsion, Fresh Herbs

\$1,250

AUSTRALIAN WAGYU BEEF CHEEK 6oz | ★

Braised in Chicha de Jora, Andean Potato Gnocchi, Cilantro, and Güero Chili

\$1,100

BRASA RICE | ★

Seafood of the Day, Chistorra, Vegetables, Aji Amarillo Aioli

\$1,500

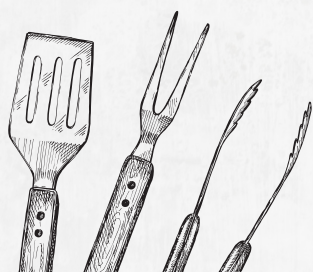
RISOTTO

Lobster, Cauliflower, Cilantro

VG | VEGETARIAN

★ | SIGNATURE DISHES

Prices are in Mexican pesos and include 16% tax. Prices are subject to a 15% service charge. We only accept payments with credit or debit cards. Consuming raw or undercooked fish, seafood, eggs, and meats may increase the risk of foodborne illnesses.



WOOD-BURNING PARRILLA

All our cuts, fish, and seafood are grilled on our South American parrilla and wood oven, using different types of wood and charcoal to maximize flavor.

FISH AND SEAFOOD

- \$1,200** *FISH & BANANA 7oz* | ★
White Fish, Citrus Coconut Emulsion, Plantain
- \$1,350** *SUSTAINABLY SOURCED GRILLED TOTOABA 7oz*
Celeriac Purée, Swiss Chard Salad, Dill Beurre Blanc
- \$980** *GRILLED STRIPED BASS 7oz*
Ginger Emulsion, Shiitake Mushroom, Purple Potato, Fennel Salad
- \$1,150** *U10 SHRIMP MOQUECA 7oz*
Braised Pearl Onion, Tomato, Bell Pepper and Coconut Sauce
- \$1,000** *CATCH OF THE DAY FILET 7oz*
Ginger Wild Rice, Grilled Bok Choy, Miso and Yuzu Emulsion

STEAK CUTS

- \$890** *PERUVIAN-STYLE ROASTED CHICKEN*
Free-Range
- \$1,550** *FILET MIGNON 7oz*
- \$1,850** *PICANHA 10oz* | ★
Jack's Creek Australian Wagyu
- \$2,500** *RIB EYE 12oz*
- \$3,800** *CHULETON 42oz*
Creek Stone Farm
- SAUCES**
Chimichurri / Malbec / Green Peppercorn and Porcini Mushroom

ORGANIC VEGETABLES | VG

- \$320** *WILD MUSHROOM*
Blue Cheese, Garlic, Chives
- \$330** *"AL RESCOLDO" VEGETABLES*
Cilantro Mojo
- \$320** *GRILLED BRUSSELS SPROUTS*
Fennel Pesto, Pine Nuts
- \$290** *GRILLED ASPARAGUS*
Maltaise Sauce

STARCHES

- \$280** *CREAMY MASHED POTATOES*
- \$310** *ROASTED BUTTERNUT SQUASH*
Mascarpone Cheese, Pumpkin Seeds, Arugula
- \$290** *HOMEMADE FRENCH FRIES* | ★
Queso Parmesano, Perejil, Alioli de Chimichurri
- \$290** *CHILEAN SWEET CORN* | VG
"Pastel de Choclo"

VG | VEGETARIANO ★ | SIGNATURE DISHES

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