

Dinner Menu from 19:30h to 22:30h

STARTERS

Yuca Croquette with Sobrasada and <i>Esclatasangs</i> Pâté	12
Vegetable Corn Arepa (with Pulled Pork)	18
Thai Salad	22
Pumpkin Cream with Smoked Textures	15

MAIN COURSES

Anticucho Octopus with Parmentier and Yellow Chilli Gel	28
Entrêcote of Tenderloin Steak with Sweet Potato Cream and Glazed Pearls	32
Sea Bass with Beurre Blanc and Seasonal Vegetables	28

CHEF'S DELIGHTS

Cheesecake with Yuzu Gel	9
Roasted Pineapple with Vanilla Ice Cream	9