



SEASONAL MENU

Spring / Summer

"Nature sets the rhythm of our kitchen. We adapt to each season to create the cuisine we feel, uncensored, born from the orchards and farms of our country.

We work with local producers and suppliers to ensure the freshness and highest quality of our ingredients, reflected in the love and care we put into preparing each dish."

We invite you to explore our cuisine and are grateful for the opportunity to serve you.

STARTERS

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| Txipirones Pelayo | Bs. 78 |
| Whole roasted squid with potatoes, squid ink, and parsley | |
| Thai Cream with Seafood | Bs. 74 |
| Prawns, octopus and squid, coconut milk, curry and cilantro | |
| Prawn Ravioli | Bs. 78 |
| Filled with confit onions and mushrooms and served with meat stew | |
| Marinated Chicken Hearts | Bs. 68 |
| With potato millefeuille, cured egg yolk and fresh cheese | |
| Duck Terrine | Bs. 68 |
| With pistachios and figs, Sriracha sauce, lemon gel and mango chutney | |

MAINS

PASTAS & RICE

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| Cannelloni | Bs. 94 |
| Stuffed with juicy oxtail stew and cooking sauce | |
| Creamy Rice | Bs. 124 |
| With prawns, squid, roasted peppers and almonds from Beni | |
| Confit Rice | Bs. 94 |
| With confit duck thighs, mushrooms and Huacataya mojo | |

FISH & SEAFOOD

Surubí Moqueca	Bs. 104
River fish stew with coconut milk and cilantro. Served with Pilaf rice	
Glazed Salmon	Bs. 136
With honey and garlic butter, grilled vegetables and potato Parmentier	
Pejerrey	Bs. 136
Our emblematic local white fish with creamed spinach	
Trout en Papillote	Bs. 124
Steamed with a reduction of muscat wine, potatoes and juicy vegetables	

MEATS

Beef Cheeks	Bs. 98
Braised for hours in their own sauce with Dauphine potatoes	
Duck Magret	Bs. 118
Duck breast stuffed with plums and apricots. Served with grilled polenta	
Ribeye Steak	Bs. 124
Argentinian ribeye seared with rosemary and garlic, grilled vegetables, and potato Parmentier	
Crispy Suckling Pig	Bs. 112
Slow roasted. Served with a variety of Andean tubers and arugula salad	

DESSERTS

Basque Almond Tart	Bs. 36
(Pantxineta) Puff pastry with almonds	
Chocolate Coulant	Bs. 38
Cake with liquid 70% chocolate center, cardamom and blackberries	
Hazelnut Choux	Bs. 36
Profiterole filled with hazelnut cream and caramel	
Tropical	Bs. 36
Puff pastry with coconut cream and passion fruit	

Note: Prices and availability of dishes are subject to change without prior notice.