

# HU MO

M E N U

## **GROUP MENU 1**

### **APPETIZER**

- A. Pacific Tuna Nikkei: Cucumber, Red Onion, Nori, Sesame Seeds
- B. Beets Textures: Arugula, Curd Cheese, Caramelized Walnut, Champagne Vinaigrette

### **MAIN COURSE**

- A. Peruvian Style Roasted Chicken: Huancaína Potato, Organic Salad, Cilantro Vinaigrette
- B. Ora King Salmon Steak: Confit Scallions, Jalapeño Mashed Potatoes, “Chancho en Piedra” Sauce

### **DESSERT**

- Hojarasca
- Pot de Creme
- Banana Cobbler

## **GROUP MENU 2**

### **APPETIZER**

- A. Yellow Tail “Tiradito”: Tangerine & Spicy Rocoto “Leche de Tigre”, Turnip, Sesame
- B. Homemade Chorizo: “Criolla” Sauce, Rustic Bread

### **MAIN COURSE**

- A. Baja Endemic Grilled Totoaba: Pil Pil Mushrooms, Sweet Potato Mousseline, Pebre
- B. Petit Filet Mignon: Sautéed Potato, Crispy Onion and Brioche, Funghi Porcini Sauce

### **DESSERT**

- Hojarasca
- Pot de Creme
- Banana Cobbler

## **GROUP MENU 3**

### **APPETIZER**

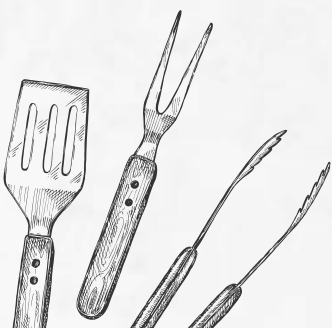
- A. Peruvian Ceviche: Daily Seafood Selection, Aji Amarillo Pepper “Leche de Tigre”, Sweet Potato, Octopus Chicharron
- B. Octopus Anticucho: Roasted Potato, Chimichurri, Olives Sauce, Rocoto Sauce

### **MAIN COURSE**

- Surf and Turf: Rib Eye (160 gr.) / Tiger Shrimp (3 pcs.)
- Sauces: Malbec Reduction, Pebre, Chimichurri Vegetables with Chermula Sauce, Roasted Heirloom Tomatoes

### **DESSERT**

- Hojarasca
- Pot de Creme
- Banana Cobbler



## ***FAMILY STYLE MENU 1***

### ***APPETIZERS***

Pacific Tuna Nikkei: Cucumber, Coriander, Red Onion, Nori, Sesame Seeds  
Homemade Chorizo, “Criolla” Sauce, Rustic Bread

### ***MAIN COURSE***

“Zarandeada” Grill Catch of the Day  
Filet Mignon

### ***SIDES***

“Pil Pil” Mushrooms  
Grilled Vegetables  
Creamy Mashed Potato

### ***DESSERTS***

Hojarasca & Pot de Creme

## ***FAMILY STYLE MENU 2***

### ***APPETIZERS***

Baja Seasonal Fruit & Fried Calamari Salad: Roasted Potato, Creamy Avocado, Crispy Onion,  
Lime-Cilantro Vinaigrette  
Grilled Octopus Anticuchos, Potatoes, Chimichurri, Olives Sauce, Rocoto Dressing

### ***MAIN COURSE***

Baja Endemic Grilled Totoaba “Bife de Chorizo” (Rib Eye)

### ***SIDES***

Grilled Asparagus Sautéed Chard Roasted Sweet Potato

### ***DESSERTS***

Hojarasca & Pot de Creme

## ***FAMILY STYLE SIGNATURE MENU***

### ***RAW BAR***

“Yellow Tail Tiradito”: Tangerine & Spicy Rocoto “Leche de Tigre”, Sesame Seeds  
Peruvian Style Ceviche: Seafood & Catch of the Day, Aji Amarillo “Leche de Tigre”

### ***APPETIZERS***

“Empanadas Criollas”: Beef Fillet, Chimichurri  
Parmigiana Clams: Togarashi Butter, Parmesan Reggiano

### ***SURF & TURF***

Grilled Tiger Shrimp & Rib Eye Cap

### ***SIDES***

Tomato Salad  
Sautéed Potatoes  
Grilled Vegetables

### ***DESSERT***

Hojarasca & Pot de Creme

