

HU MO

COLD APPETIZERS

BAJA OYSTERS (3 or 6 pieces)

Lemongrass Mignonette, Coconut and Basil Oil

PERUVIAN CEVICHE | ★

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

TUNA TATAKI TIRADITO

Chalaquita, Chives, Grilled Avocado Smoked Aji Amarillo

NIKKEI CEVICHE

King Kampachi, Tamarind Leche de Tigre Edamame Crispy Wonton

SEAFOOD CEVICHE

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

BEEF TARTARE

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

HOT STARTERS

LOBSTER WONTON

Ginger Butter, Peruvian Sauce

PARMESAN CLAM GRATIN | ★

Togarashi Butter, Grana Padano Cheese

GRILLED PROVOLONE | VG

Tomato Chutney and Herbs

EMPANADA CRIOLLA (1pc) | VG

Beef Filet / Corn Humita

FARMER'S MARKET | VG

ORGANIC BEETS | ★

Arugula, Requeson, Walnuts, Champagne Vinaigrette

ROMAINE LETTUCE SALAD

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

ROASTED PEACH SALAD

Burrata Cheese, Caramelized Pistachios Heirloom Tomato, White Balsamic Vinaigrette

CHEF SPECIALTIES

CLAM PASTA

Selected Clam, Chardonnay, Garlic Fresh Herbs

AUSTRALIAN WAGYU BEEF CHEEK - 6oz | ★

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

BRASA RICE | ★

Seafood of the Day, Chistorra, Vegetables Aji Amarillo Aioli

RISOTTO

Lobster, Cauliflower, Cilantro

WOOD-BURNING PARRILLA

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

FISH AND SEAFOOD

FISH & BANANA - 7oz | ★

White Fish, Citrus Coconut Emulsion, Plantain

SUSTAINABLY SOURCED GRILLED TOTOABA - 7oz

Celeriac Purée, Swiss Chard Salad Dill Beurre Blanc

GRILLED STRIPED BASS - 7oz

Ginger Emulsion, Shiitake Mushroom Purple Potato, Fennel Salad

U10 SHRIMP MOQUECA - 7oz

Braised Pearl Onion, Tomato, Bell Pepper and Coconut Sauce

CATCH OF THE DAY FILET - 7oz

Ginger Wild Rice, Grilled Bok Choy Miso and Yuzu Emulsion

STEAK CUTS

PERUVIAN-STYLE ROASTED CHICKEN

Free-Range

FILET MIGNON - 7oz

PICANHA - 10oz | ★

Jack's Creek Australian Wagyu

RIB EYE - 12oz

CHULETON - 42oz

Creek Stone Farm

SAUCES

Chimichurri / Malbec / Green Peppercorn and Porcini Mushroom

ORGANIC VEGETABLES | VG

WILD MUSHROOM

Blue Cheese, Garlic, Chives

"AL RESCOLDO" VEGETABLES

Cilantro Mojo

GRILLED BRUSSELS SPROUTS

Fennel Pesto, Pine Nuts

GRILLED ASPARAGUS

Maltaise Sauce

STARCHES

CREAMY MASHED POTATOES

ROASTED BUTTERNUT SQUASH

Mascarpone Cheese, Pumpkin Seeds, Arugula

HOMEMADE FRENCH FRIES | ★

Parmesan Cheese, Parsley, Chimichurri Aioli

CHILEAN SWEET CORN | VG

"Pastel de Choclo"

VG - Vegetarian | ★ - Signature

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.