

## LUNCH | DINNER

**3 Course Option 100 USD p.p. / min 2**

**4 Course Option 135 USD p.p. / min 2**

*Includes professional chef service, groceries and cleaning.*

### STARTERS

- Veggie ceviche, garbanzo beans
- Chistorra brochette w/ roasted vegetables
- Causa limeña (typical Peruvian dish) based on mashed potatoes, avocado, marinated tuna and hard-boiled egg
- Provençal mussels
- Coconut shrimp w/ mango chutney
- Guacamole, beet babaganoush, hummus
- Peruvian ceviche (catch of the day)
- Peppers stuffed w/ special meat and melted cheese
- Provençal mushrooms
- Tuna or Salmon Sashimi

### SALADS

- Cesar: Lettuce mix, parmesan cheese, croutons and chicken
- Special: Arugula with burrata cheese, raw serrano ham, figs and cherry tomatoes
- Mediterranean: Mix of greens, cherry tomatoes, goat cheese, caramelized pears and nuts and citrus vinaigrette dressing
- Caprese: Mozzarella, fresh tomato, fresh basil and garlic oil

**Note: Per two people the same items may be ordered without surcharge.**



## MAIN COURSE

- Marinated grilled salmon with fine herbs butter and served with quinoa and roasted vegetables
- Chicken breast stuffed with ham and cheese, mushroom cream and paprika potatoes
- Lobster marinated in butter scented with roasted garlic and parsley **+ 25 USD p.p.**
- Seafood tacos, with shrimp and octopus, cream cheese, guacamole and special hot sauce
- Spanish omelette, accompanied with stuffed portobellos
- Roasted picaña with chimichurri and sweet potatoes



## DESSERT

- Roasted plantain with cream cheese and red fruit reduction
- Churros dipped in chocolate and cinnamon
- Brownie with ice cream and chocolate sauce
- Pears in red wine with ice cream

**Note: Per two people the same items may be ordered without surcharge.**

