

MENU - 3 NIGHTS



DAY 1

Mini onion and sweet pepper bread with basil butter. Tomato and watermelon gazpacho with frozen pears.

APPETIZER

Chonta Salad with tansasharina vinaigrette and cured mead powder.

MAIN DISH

Doncella fish in hot cocona and solterito with pearled quinoa. Accompanied by baked capirona plantains with butter, charapita pepper, and colored peppers.

DESSERT

Anona fruit with copoazú foam and chocolate ganache with powdered nuts.

DINNER

DAY 2

Fariña mini bread with cured meat butter. Padisho hummus with crispy yuca slice and charapita powder. Flavores water with cidra and cucumber.

APPETIZER

Sea Bass "tiradito" with sacha cilantro sauce, pijuayo purée and fried pillories.

MAIN DISH

Braised chicken with cheese and cured meat-filled ravioli in huancaína sauce. Served with burnt cocona crema and red wine egg.

DESSERT

Aguaje cup with chocolate and macambo praline.

LUNCH

Bacon mini bread with macambo butter. Pineapple and passion fruit drink.

APPETIZER

Witina cream soup with cheese and cured meat crostini.

MAIN DISH

Beef loin in cured meat sauce with witina purée and sweet pepper foam. Serverd with gratinated cauliflower.

DESSERT

Mango roll with tapioca in coconut sauce and vanilla icea cream.

DINNER

Note: This menu is subject to change based on seasonal availability.

To allow us to accommodate any dietary restrictions or preferences, please inform your travel agent in advance so our kitchen can be prepared to meet your needs.

DAY 3

Oregano mni bread with orange butter. Tacachitos (fried mashed green plantains) with candied ripe plantains. Flavores water with cocona and cinnamon.

LUNCH

APPETIZER

Garlic shrimp with torched corn and breadfruit purée.

MAIN DISH

Patarashca of doncella fish with cocona sauce and cured meat tartare. Served with a tomato salad, lettuce, and avocado with celery vinaigrette.

DESSERT

Pineapple in rum with caramelized almonds and arazá foam.

Mini egg yolk bread with oregano and turmeric butter. Starfruit drink.

DINNER

APPETIZER

Doncella fish slices wrapped in hearts of palm with mango tartare and spicy camu camu reduction.

MAIN DISH

Chicken stuffed with cheese and cured meat with yuca gnocchi. Served with pickled artichokes.

DESSERT

Brownie with hunhurahui ice cream and coffee foam.

*Note: This menu is subject to change based on seasonal availability.
To allow us to accommodate any dietary restrictions or preferences, please inform your travel agent in advance
so our kitchen can be prepared to meet your needs.*

