

# MENU - 4 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. Served with gratinated cauliflower.

### DESSERT

Mango roll with tapioca in coconut sauce and vanilla ice 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.

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*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.

## DAY 4

*Mini french bread with sausage butter. Sajino-stuffed cassava with starfruit chutney. Passion fruit and grapefruit drink.*

LUNCH

### APPETIZER

Doncella fish Cebiche with cocona, served with macambio purée and crispy pillories.

### MAIN DISH

Pork Ribs with passion fuite BBQ, golden potatoes, and sour cream. Served with onion tempura and spicy camu camu reduction.

### DESSERT

Ravioli filled with banana, served with camu camu ice cream and crème anglaise.

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*Mini sachaculantro bread with onion butter. Cold camu camu soup.*

DINNER

### APPETIZER

Vitello tonato

### MAIN DISH

Paiche with Amazonian meunière sauce, pickled cucumbers, and crispy quinoa. Served with ajuanado rice and onion and charapita pepper sauce.

### DESSERT

Taperiba semifreddo with caramelized Brazil nuts, sapote foam, and flambeed plantains.

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