

# SOUTH AMERICAN NIGHT

Discover a Latin spin on grills along with a special beverage package or simply enhance these bold flavors by pairing them with traditional Peruvian Pisco drinks.

Family style sharing platters at AED 249 per person

## Shared Starters

### NIPON TUNA CEVICHE

Yuzu, Oyster Sauce, Sesame Oil, Cucumber and Fried Wonton Crisps

### PERUVIAN QUINOA SALAD (N) (V)

Coriander, Pomegranate, Cashews, Radish, Blueberries and Mango Vinaigrette

### PRAWNS NOVO (S)

Crispy Tempura Prawns, Avocado Mayo and Passion Fruit Reduction

## Grill Platter

SERVED WITH SAUCES AND SIDES

### CHICKEN ANTICUCHOS

Anticuchera BBQ Marination

### BEEF ANTICUCHOS

Anticuchera BBQ Marination

### GRILLED LAMB CHOPS

Korean Chili Paste Marination

### GRILLED WHOLE KING PRAWNS

Garlic Butter and Aji Panca

### SAUCES

Sweet Chili Chimichurri | Uchucuta Sauce | Chalaquita

### SIDES

Potato Tostones | Broccolini

## Desserts

### TRES LECHES

Creamy Sponge Cake, Fresh Mango and Yogurt Ice Cream

### FRIED CINNAMON SUGAR CHURROS (N)

Edible Garden and Spicy Chocolate Dip

## Beverage Package

AED 150 PER PERSON (2 HOURS)

### WINES

**D'ALAMEL, SAUVIGNON BLANC**, Chile  
**ITALIA, PINOT GRIGIO ROSÉ**, Italy  
**D'ALAMEL, MERLOT**, Chile

### BEER

**STELLA DRAFT**

### COCKTAILS

#### PISCO OLD FASHION

Pisco, Maple Syrup, Bitters

#### PISCO SOUR

Pisco, Egg White, Sugar Syrup, Lime Juice, Bitters

#### "JALAPINE" TEQUILA COOLER

Tequila, Jalapeño, Pineapple

#### RASPBERRY RICKY

Gin, Raspberry, Tonic Water

#### PASSION FRUIT CAIPIRINHA

Cachaça, Passion Fruit, Lime

### HOUSE SPIRITS

**STOLICHNAYA** Vodka

**TANQUERAY** Gin

**MATSALEM DARK** Rum

**JIM BEAM** Whiskey

**JÄGERMEISTER** Liqueur

---

# SOUTH AMERICAN NIGHT

Discover a Latin spin on grills along with a special beverage package or simply enhance these bold flavors by pairing them with traditional Peruvian Pisco drinks.

Family style sharing platters at AED 200 per person

## Shared Starters

### NIPON TUNA CEVICHE

Yuzu, Oyster Sauce, Sesame Oil, Cucumber and Fried Wonton Crisps

### PERUVIAN QUINOA SALAD (N) (V)

Coriander, Pomegranate, Cashews, Radish, Blueberries and Mango Vinaigrette

### PRAWNS NOVO (S)

Crispy Tempura Prawns, Avocado Mayo and Passion Fruit Reduction

## Grill Platter

SERVED WITH SAUCES AND SIDES

### CHICKEN ANTICUCHOS

Anticuchera BBQ Marination

### BEEF ANTICUCHOS

Anticuchera BBQ Marination

### GRILLED LAMB CHOPS

Korean Chili Paste Marination

### GRILLED WHOLE KING PRAWNS

Garlic Butter and Aji Panca

### SAUCES

Sweet Chili Chimichurri | Uchucuta Sauce | Chalaquita

### SIDES

Potato Tostones | Broccolini

## Desserts

### TRES LECHEs

Creamy Sponge Cake, Fresh Mango and Yogurt Ice Cream

### FRIED CINNAMON SUGAR CHURROS (N)

Edible Garden and Spicy Chocolate Dip