

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

ARCADIAN, SAUVIGNON BLANC, Australia
FRONTERA, ROSÉ, Chile
ARCADIAN, MERLOT, Australia

BEER

HEINEKEN 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

BOMBAY SAPPHIRE Gin

BACARDI CARTA BLANCA 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

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SAUCES

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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