



DÍA DE LA MADRE

A Mother's Day Brunch | 10 May 2026

\$88++ per pax

APPETISERS FROM THE KITCHEN

Pan de Chapata (V)
Salted Butter | Braised Lentils

Fugazza (V)
Onions | Provolone

Andean Locro Stew
Bacon | Chorizo | Beef Cheek

Empanada of the Day
Yasgua Salsa

Pork Chorizo Choripan
Green Chimichurri | Salsa Criolla

Carbonada Stew (V)
Bell Peppers | Potatoes | Carrots

Grilled Provoleta (V)
Tomato and Fig Chutney

Grilled Heirloom Tomato
Basil & Arugula Pesto

Chupin de Pescado
Clams | Mussels | Crab Meat

SEAFOOD BAR

Poached Prawns | Salmon Gravlax | Japanese Oysters | Poached Blue Mussels

Served with Mignonette | Lemon | Tabasco

ROAST STATION

Pork & Chorizo Porchetta

Slow-cooked Lamb Shoulder

Argentinian Striploin Beef

Green Chimichurri | Salsa Criolla | Whole Grain Mustard | Sea Salts

SALAD STATION

Mix Garden Leaves | Arugula | Baby Spinach

Sun-Dried Tomatoes | Heirloom Tomatoes | Roasted Peach | Heart of Palm

Spanish Onion | Cooked Farmed Eggs | Boiled Potatoes | Olives | Avocado Guacamole

Extra Virgin Olive Oil | Balsamic Dressing | Truffle Aioli | Green Chimichurri

PICADA

Manchego
Parmesan
Parma Ham
Turkey Ham

Beef Pastrami
Wood-Smoked Chicken
Brie
Feta

Juniper & Thyme Smoked Duck
Serrano
Gorgonzola
Provolone

Olives | Tomato Chutney | Fig Compote | Sesame Crackers | Gherkin | Caperberries | Grilled Seasonal Vegetables

SIDES

Crunchy Potatoes
Aji Molido | Parsley

Oven Baked Sweet Potatoes
Honey & Paprika Glaze

Roasted Corn Ribs
Green Chimichurri Butter

Roasted Palermo & Bell Peppers
Garlic and Thyme Dressing

Roasted Broccoli
Feta | Herb Oil

Corn Humita
Provolone | Fresh Garden Herbs

DESSERT TABLE

Dulce de Leche Panna Cotta | Chocolate Torta | Alfajores
Lemon Meringue Tart | Dulce de Leche and Chocolate Panqueques

*Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.*