

CHEF'S TASTING

\$95

\$65 WINE PAIRING

SNACKS

CHIPS & CAVIAR
EMPANADA
ELOTE
IBERICO JAMON

HAMACHI TARTARE

MANGO PEARLS, AJI AMARILLO GRANITA, GREEN MANGO,
PICKLED GARLIC, YUZU MAYO, TOGARASHI FLATBREAD

MILK & CEREAL

BACON, GLAZED CHICKEN, THYME MARSHMALLOWS,
PUFFED RICE, WHITE ASPARAGUS, BLACK TRUMPETS

UNI "CARBONARA"

SQUID INK SPAGHETTINI, SMOKED TROUT ROE,
UNI & PARMESAN EMULSION, BONITO

CHICKPEA GORDITA

WILD MUSHROOMS, POBLANO CREAM, QUESO FRESCO,
QUAIL EGG

BERTO'S HALIBUT

CAVIAR CRÈME FRAICHE, MELTED LEEKS, ARTICHOKE PURÉE,
AUTUMN GREENS VINAIGRETTE

GRASSLANDS

VEAL HANGER STEAK, CHANTERELLE MUSHROOMS, ARTICHOKE,
BLACK GARLIC PURÉE, RED CHILE & TAHINI DRESSING, CELTUCE

PIÑA ASADA

ROASTED PINEAPPLE, PANELA CREPE CAKE,
BANANA CITRUS SORBET

CARAMEL EGG

MILK CHOCOLATE CUSTARD, MAPLE, SALTED CARAMEL