Food Menu

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**Barra Fria**

**Guacamole** 350.‐
Smooth and creamy mashed fresh avocado with white onion, chili, and lime, enhanced with bell pepper and coriander. Served with your choice of crispy pork skin, banana chips, or corn nachos.

**Mojjo Salad** 250.‐
A medley of mixed greens, baby spinach, bell pepper, and edamame, dressed in a tangy and exotic passion fruit dressing, garnished with crispy quinoa and pomegranate rubies.

**Salmon Taco** 280.‐
Crispy bite-sized corn tortilla stuffed with fresh Salmon tossed in yellow yuzu dressing, cream cheese, and avocado mousse.

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**Street Ceviche** 340.‐
Fresh seabass infused in tangy “Classic Leche de Tigre”, elevated by a touch of chilli and finished with thin sliced red onions.

**Tropical Ceviche** 380.‐
Fresh salmon marinated in Chef’s special Mango Leche de Tigre, accompanied by torched avocado cubes and a drizzle of chili oil.

**Acapulco Ceviche** 360.‐
Tender octopus marinated in zesty citrus juices and spicy tomato sauce, and topped with slices of creamy avocado.

**Ceviche Tasting** 490.‐
Dive into a symphony to flavors, experience all three of our exquisite Ceviche variations.

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**Jalea Mixta**
A combination of fresh catch of the day, tender calamari, and succulent shrimp, fried to crispy perfection. Dip with our homemade Amarillo-mayo.

**Chifle & Yuca**
Crispy goodness of Yuca and Banana chips with 3 delectable dippings: Jalepenos Mayo, Chilli-Garlic, and Spicy Raw Habanero.

**Chipotle Alitas**
Chicken wings glazed in smoky chipotle adobe sauce, sprinkled with fresh chives and crunchy quinoa.

**Anticucho**
An authentic Peruvian experience of diverse skewers marinated in anticuchera sauce, grilled to perfection, and accompanied by a tantalizing array of sauces.

- **Chicken**
  - 350.-
- **Beef**
  - 420.-
- **Octopus**
  - 380.-
- **Veggie**
  - 350.-
- **Peruvian Mix**
  - 520.-

Delight in a journey of flavour with a mixed platter of Beef, Octopus, Chicken and Vegetable Anticucho.
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**Taco**

**Beef Asada** 390.-
Savoury dices of steak nestled in cheesy, soft corn tortilla, homemade Mexican red sauce and refreshing pico de gallo.

**Chilango** 280.-
Juicy chicken thigh on a bed of cheesy, soft corn tortilla, drizzle with tangy pineapple sauce and salsa verde.

**Crispy Pork** 320.-
Crispy pork belly nestled on a soft corn tortilla with velvety refried bean puree, salsa verde, and homemade onion escabeche.

**Cauliflower Pop** 280.-
Crispy delight of fried cauliflower florets adorned with a spicy tofu sauce and garnished with homemade onion escabeche.

**Vegetable Tostada** 200.-
Baked corn tortilla topped with a luscious refried bean sauce, sautéed seasoned mushrooms, peppers, and portobello, finished with a zesty salsa verde.

**Taco Combo** 420.-
Taco Platter showcasing four sensational flavors: Beef Asada, Chilango, Crispy Pork, and Cauliflower Pop. Embark on a culinary journey that pays homage to the vibrant traditions of Mexican street food.
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**Plato Fuerte**

**Steak**
300-gram grain-fed striploin steak, coated with a tantalizing spice rub and cooked to perfection just the way you like it. Served with charred spring onions for an authentic Mexican Chimichurri touch, and accompanied by a side of savory Chimichurri sauce.

**Pork Ribs**
Slow-baked, fall-off-the-bone pork ribs, marinated with our flavorful Latino spice blend. Paired with a side of savory corn.

**Seafood Rice**
A party of seafood including fish, shrimp, octopus, calamari, and scallops, with a exquisitely cooked Bomba rice. Topped with a splash of our Classic Leche de Tigre.

**Postre**

**Churros Delight**
Irresistible crispy churros coated with a generous sprinkle of cinnamon sugar, topped with ice-cream and luscious chocolate sauce.

**Mil Hojas**
A delicate layer of flaky pastry filled with luscious dulce de leche, balanced with the freshness from a side of seasonal fruits.