

SNACKS

CRAB EMPANADAS <i>Crispy corn, crab stew, aji de piña</i>	24
SMOKED WAGYU NIGIRI <i>Coconut rice, truffle</i>	28
CHICHARRÓN & HAMACHI NIGIRI <i>Achiote oil, aged soy, finger lime</i>	24
CAVIARMAÑOLA <i>Crispy yucca, braised pork, caviar</i>	39
TAPIOCA & FOIE <i>Queso fresco, chontaduro, panela</i>	21
TRUFFLE BUÑUELO <i>Truffle mushroom, black garlic, tempura</i>	16
COMPRESS <i>Fruits, Key lime espuma, mango tajin salt</i>	18
SALADS & CEVICHEs	
HEART OF PALM SALAD <i>Rose water, pink pineapple, uchuva</i>	22
APPLE & ARTICHOKE SALAD <i>Fennel, pickled mustard seeds, dill ice cream</i>	22
LULO YELLOWTAIL CEVICHE <i>Leche de tigre, quinoa, champagne emulsion</i>	32
SCALLOPS & PASSION FRUIT CEVICHE <i>Salted coconut water gel, achiote oil</i>	34
TUNA TARTARE <i>Watermelon, chicharrón, aji de mani</i>	28
LOBSTER ROLL <i>Ceviche style, macerated mango, spicy mayo</i>	21

TREE OF LIFE <i>Yucca and queso fresco "bread", herb cream, toasted caramelized butter</i>	24
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CAVIAR SERVICE <i>Corn and rice arepas, suero costeño, scallions, red onion.</i>	249
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VEGETABLES

ONION SOUP "HOT & COLD" <i>Caramelized onions, white chocolate</i>	14
YUCCA GNOCCHI <i>Plantain honey, manchego foam, chanterelle</i>	26

FISH & MEAT

SALT-CRUSTED CATCH OF THE DAY <i>Spicy mango coulis, suero costeño vinaigrette, dill oil</i>	38
SEAFOOD CAZUELA <i>Bisque, coconut, pickled cocada, white wine, parsley oil, paprika coral</i>	39
HALIBUT & TITOTE RICE <i>Tamarind, crispy plantain, coconut rice</i>	42
LAMB CHOPS <i>Yuca puree, lavender vanilla jus, culantro</i>	39
ROASTED QUAIL <i>Apastelado rice, guanciale mushroom duxelle, wild leek puree</i>	22
BBQ RIBS <i>Tamarind, guava, scallions</i>	32
WAGYU "AL TRAPO" <i>Yellow potato puree, bok choy, chimichurri</i>	72