

À LA CARTE

GH CLASSICS

OYSTER

Ponzu Oyster	6
Yuzu Ponzu Red Onion Cilantro	
can be ordered per piece	
Tiradito Oyster	6
Aji Amarillo Pickled Pearl Onion Cilantro	
can be ordered per piece	

COLD STARTERS

Beef Tatar	24
Yuzu Avocado Tomatillo Corn Morado	
Pluma Tiradito	22
Huancaina Cream Furi Kake Basil	
Sea Bass Ceviche	22
Salsa Cruda Radish Smoked Sour Cream	
Octopus	24
Pumpkin Red Bell Pepper Gochujang	
Organic Kohlrabi	20
Pea Soy Stock Wasabi	

SOUP

Beef Consommé	9
Salsiccia Tyrolean Dumplings Root Vegetables Chives	
Savoury Sliced Pancakes Root Vegetables Chives	
Chilled Pea Mint Soup	9
Smoked Ricotta Kohlrabi Wasabi	
Cream of Chanterelles Soup	10
Miso Chanterelles Wan Tan Daikon Cress	

WARM STARTERS

Red Wild Prawns	26/34
Ox Heart Tomato Chimi Churri Mizuna	
Please choose between three and five prawns	
Inflada	21
Organic Carrot Tinga Hispi Cabbage Black Bean	
Robatayaki Beef Heart	18
Corn Cream Corazonesco Pine Nuts	

COVER CHARGE 9

Dear guests, please inform our trained service staff of any allergies or intolerances you may have

À LA CARTE

GH CLASSICS

MAIN COURSE

Wiener Schnitzel – Deep-Fried Veal Escalope Potato-Lamb's Lettuce Salad Pumpkin Seed Oil	35
Schnitzel Tonkatsu Japanese Mustard Hispi Cabbage Panko	30
Bell Pepper Chicken 2.0 Mirasol Gruyere Popcorn Rice Cake	29
Châteaubriand Grain-Fed Angus Furi Kake de Gallo Miso Hollandaise Pimenton Ahumado For two Guests This dish is carved directly at your table One Side Dish of your Choice	130
Sea Bass in a Salt Crust Chimi Churri Chipotle Mayonaise One Side Dish of your Choice	84
Grilled Sole Mirasol Beurre Blanc One Side Dish of your Choice	70
Cauliflower & Manioc Chimi Churri Huancaína Cream Tomato	24

DESSERT

ASPARAGUS

Rhubarb Purple Shiso Raspberry	17
------------------------------------	----

TAMALES

Corn Mango Jalapeños	15
--------------------------	----

CREAM CATALAN

Lychee Black Tea Miso	17
---------------------------	----

RICE

Asado Pineapple Green Tea Yuzu	16
------------------------------------	----

SIDE DISHES

Bimi Brokkoli Chaufa	8
Maiscream & Salsa Macha	6
Yuca Fritas	6
Pak Choy & Aji Panca	8
Furi Kake de Gallo	8
Ökkei Salad	6
Terriyaki Jus	6

COVER CHARGE 9

Dear guests, please inform our trained service staff of
any allergies or intolerances you may have

A COLLECTION OF **EXPERIENCE**

CHAYOTE

Lima Bean | Shiso Vinegar | Quinoa

CHAR CEVICHE

Andean Berry | Coconut | Peanut

SMOKED EEL

Pumpkin | Dashi Beurre Blanc | Nori

CHARRED LEEK

White Mole | Ponzu | Chives

TURBOT

Andes Potato | Vanilla Miso | Jalapeño

TULLNERFELDER DUROC PORK BELLY

Crunchy Sushi Rice | Mango | Kimchi Sesame

FALSE ASPARAGUS

Rhubarb | Raspberry | Purple Shiso

SEVEN COURSE MENU 130

SIX COURSE MENU 120

(of your own choice)

FIVE COURSE MENU 110

(of your own choice)

FOUR COURSE MENU 100

(of your own choice)

COVER CHARGE 9

Dear guests, please inform our trained service staff of
any allergies or intolerances you may have