

## GRAND LUNCH

# EXPERIENCE

### FENNEL-TURNIP CABBAGE CEVICHE

*Yuzu-Ponzu | Celery | Quinoa | Daikon Cress*

### COCHINITA PIBIL

*Sope | Sour Cream | Shiso Onion | Cilantro*

### CHEESECAKE

*Yuzu | Basil | Honey*

#### THREE COURSE MENU 55

*Our Grand Lunch menu includes a wine accompaniment, mineral water, as well as coffee and tea specialties.*

### VEGETARIAN MENU

### FENNEL- TURNIP CABBAGE CEVICHE

*Yuzu-Ponzu | Celery | Quinoa | Daikon Cress*

### CARROT TINGA

*Sope | Sour Cream | Pickled Onion | Fresh Cilantro*

### CHEESECAKE

*Yuzu | Basil | Honey*

#### THREE COURSE MENU 50

*Our Grand Lunch menu includes a wine accompaniment, mineral water, as well as coffee and tea specialties.*

#### COVER CHARGE 7

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

À LA CARTE

# GH CLASSICS

## STARTERS

Beef Tatar	24
Yuzu Ponzu   Avocado   Tomatillo   Corn Morado	
Char	18
Leche de Tigre   Kimchi Cucumber   Arare	
Organic Cucumber	8
Cilantro   Guajillo   Peanut	
Aguachile from the Red Wild Prawn	20
Mango   Soy   Avocado	
Vegetable Ceviche	16
Organic Vegetables   Passion Fruit   Aji Amarilo	

## SOUP

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

## WARM STARTERS

Blue Corn Sope	18
Sweet Potato   Queso Fresco   Salsa Macha   Mizuna	
Wan Tan	18
Pork   Prawn   Yuzu Ponzu   Basil Oil   Bonito	

## MAIN COURSE

Wiener Schnitzel – Deep-Fried Veal Escalope	35
Potato-Lamb's Lettuce Salad   Pumpkin Seed Oil	
Schnitzel Tonkatsu	30
Japanese Mustard   Hispi Cabbage   Panko	
Bell Pepper Chicken 2.0	29
Mirasol   Gruyère Popcorn   Rice Cake	
Beef Filet Salteado	30
Yuca   Tomato   Gohan Rice	
Fjord Salmon	34
Grilled Lettuce Heart   Patatas Crunch   Chimi Churri	
Steak from the Ox Heart Tomato	22
Furi Kake   Huancaína Creme   Shiitake Mushrooms   Pasilla	

## DESSERTS

Gold of the Aztecs	14
Asado Pineapple   Mole   Sweet Potato	
<u>SIGNATUR DESSERT</u>	
Tamales	15
Corn   Mango   Jalapeños	
Purple Shiso	16
Sesame   Plum	

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