

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
- Letche de Tirgre | Kimchi Cucumber | Mizuna

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

COVER CHARGE 9

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

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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
Tullnerfelder Duroc Pork Belly Crunchy Sushi Rice Mango Kimchi Sesame	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

ICE AGE Blueberry Hazelnut Fir	17
<u>SIGNATURE DESSERT</u> TAMALES Maiz Mango Jalapeños	15
<u>CHEF'S RECOMMENDATION</u> CUCUMBER SALAD Cucumber Lettuce Mango	16
AZTEC GOLD Asado Pineapple Mole Sweet Potato	14

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

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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

LOIN OF VENISON

Guava | Mushrooms | Itakuja

CUCUMBERSALAD

Cucumber | Lettuce | Mango

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)

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