



PUNA

From the high Andes, Puna the habitable altitude before the Cordillera to the rich desertic coast to the deepest of the Pacific, we bring our Peruvian gastronomy, enrich by the Costa Rican surroundings, produce, and magical nature, perform by its beautiful people.

Diego Muñoz

SNACKS

BRIOCHE BOTIJA

Fried Botija Olive Brioche, Criolla, Coriander (V)

STICKY EGGPLANT

Eggplant, Chili And Macadamia Honey (VG, N)

ALITA RELLENA

Prawns & Cashew Stuffed Wing, Chinese 4 Spices, Lemon (N)

PAPA RELLENA

Bone Marrow & Oxtail Papa Rellena, Roasted Rocoto Emulsion

APPETIZERS

SCALLOP TIRADITO

Scallop, Ají Amarillo, Parmesan, Basil (GF)

CEVICHE CLASICO

Catch Of The Day, Sweet Onion, Chili, Lettuce (GF)

CREAMY CEVICHE

Mix Seafood, Creamy Leche De Tigre, Roasted Prawn, Garlic Oil (GF)

QUINOA & PUMPKIN SALAD

Quinoa & Nuts, Roasted Pumpkin, Fresh Raspberry (V, GF, N)

SHRIMP CAUSA

Shrimp And Tomato Causa, Fried Soft-Shell Crab, Rocoto, XO Sauce, Botija Olive

ARTICHOKE CEVICHE

Artichoke And Roasted Avocado, Mandarin, Fennel (VG, GF)

CREMA DE PALTA

Avocado, Apple, Celery, Bacon (GF, N)

V Vegetarian VG Vegan GF Gluten-Free N Contains Nuts

Our menu includes locally sourced ingredients and certified sustainable items. If you have any food allergies, intolerances, or celiac disease, please inform the staff

All prices are in US dollars and are subject to 13% sales tax and 10% service charge.

MAINS

PALMITO ANTICUCHO

Pan Seared Heart Of Palm, Oyster Mushroom, Dashi (VG, N)

ZUCCHINI RELLENO

Mushroom And Almond Stuffed Zucchini, Tomato Broth, Basil (VG)

BABY CORN RISOTTO

Corn, Charred Baby Corn, Rosemary And Basil Risotto (V, GF)

SUDADO DE CORVINA

Sea bass, Red Onion, Tomato, Coriander, Green Peas (GF)

AJÍ DE GALLINA TORTELLONI

Homemade Tortelloni, Pecan Nut, Potato (N)

GLAZED PORK BELLY

Roasted Pork Belly, Aji Panca Glaze, Local Cream Cheese

RISSONI PARIHUELA

Prawn Tempura, Parihuela, Citrus Salad, Confit Ayote

LOMO SALTADO MEMORIES

Pont Neuf Potatoes & Charcoal Seared:

Filet Mignon 8 OZ

Rib Eye 16 OZ

SIDES

Roasted Seasonal Vegetables, Hummus, Coriander (VG, GF)

Chili And Garlic Stir Fried Broccoli, Black Sesame (VG, GF)

Crushed Baby Potatoes, Black Garlic Emulsion (VG, GF)

Stir Fried Rice, Egg (V, GF)

Mesclun, Grilled Zucchini, String Beans, Peas, Avocado, House Dressing (VG, GF)

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