



## SEASONAL MENU

Autumn / Winter

2026

"Nature sets the rhythm of our kitchen. We adapt to each season to create the cuisine we feel, uncensored, born from the orchards and farms of our country.

We work with local producers and suppliers to ensure the freshness and highest quality of our ingredients, reflected in the love and care we put into preparing each dish."

We invite you to explore our cuisine and are grateful for the opportunity to serve you.

### STARTERS

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|--|--------|
| <b>Confit Leeks</b>  | Bs. 48 |
| Gratinated with carbonara sauce, cured pancetta, and Roca del Illimani cheese. |        |
| <b>Octopus Carpaccio</b>   | Bs. 72 |
| Citrus, lemon gel and green bean salad with sesame.                            |        |
| <b>Beetroot</b>  | Bs. 42 |
| Beetroot textures with ricotta, orange and dill, pecan cream and mixed greens. |        |
| <b>Shakshuka</b>   | Bs. 48 |
| Portobello mushrooms, poached egg and tomato sauce.                            |        |
| Brioche toasts.  |        |
| <b>Quinoa Salad</b>  | Bs. 52 |
| With avocado, zucchini and bok choy.   |        |
| Low-temperature egg and crispy Tarija cured ham.                               |        |

### MAINS

#### PASTAS & RICE

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|---|--------|
| <b>Risotto</b>  | Bs. 88 |
| Wild mushroom risotto with chia and rosemary.               |        |
| <b>Sorrentinos</b>  | Bs. 88 |
| Homemade nut-filled pasta with warm sun-dried tomato pesto. |        |
| <b>Creamy Rice</b>  | Bs. 98 |
| With confit duck, pumpkin, citrus and aged cheese shavings. |        |

## FISH & SEAFOOD

<b>Salmon</b>	Bs. 152
Confit salmon, artichoke purée and crispy prawns.	
<b>Silverside Fish</b>	Bs. 148
Grilled with caper sauce and leek and blue cheese gratin.	
<b>Trout</b>	Bs. 138
Lake trout with juicy prawn stew and crispy potato blossoms.	
<b>Surubí</b>	Bs. 128
Stewed, with boiled cassava and “ají gusanito.”	

## MEATS

<b>Crispy Suckling Pig</b>	Bs. 124
Slow-roasted at low temperature, braised sweet potatoes, green salad and apple purée.	
<b>Ribeye</b>	Bs. 138
Argentinian ribeye with crispy potatoes and oregano roasted tomatoes.	
<b>Lamb</b>	Bs. 124
Braised shoulder with lentils and baby carrots, smoked labneh, and pita bread.	
<b>Duck Magret</b>	Bs. 132
Roasted duck breast with tarragon sauce and crusted native potatoes sautéed with sherry.	

## DESSERTS

<b>Chocolate Coulant</b>	Bs. 45
Chocolate cake with a 70% Amazonian dark chocolate molten center, cardamom and Amaretto cream.	
<b>Rum Apples</b>	Bs. 42
Served over walnut sponge cake with caramel sauce and honey ice cream.	
<b>Fritters</b>	Bs. 42
Filled with ricotta and white chocolate, berry sauce and chocolate crumble.	
<b>Chiboust</b>	Bs. 42
Classic French pastry cream with chilled orange soup.	

**Note: Prices and availability of dishes are subject to change without prior notice.**