



SPECIAL

Farm tomatoes, basil, tonnato sauce, anchovies
1 790

Flatbread, chanterelles, brie, kale
1 490

Wood fired black cod and shrimp cabbage roll, green curry sauce
2 100

Wild strawberry sorbet
490

Strawberry tiramisu, white chocolate
1 100

Espresso - orchata
700

COCKTAILS

SPECIAL PISCO SOUR, 17%
*pisco Vinas De Oro Torontel / white porto /
lime / calvados / muscovado / tonka*
1 200

ONLY, 19% 🍹
*gin Doragrossa London Dry/ extra dry vermouth /
white cacao liqueur / raspberry / vanilla*
1 100

SETH'S INTRODUCTION «THE SOUL OF MAYA»

Our set menu is designed for a special gastronomic experience

DIPS & DELICACIES

Guacamole and matcha salsa / Babaganoush / Dorado ceviche, Ahi Amarillo pepper and potato pie /
Ceviche scallop, kumquat, purple potato / Peruvian salad with mango and papaya, ponzu, Uzbek tomato

HEARTH

Chicken hearts, chanterelles, celery

EMBER-GRILLED TROUT

Trout on a birch log, green curry sauce, asparagus

BEEF & FOREST

Beef rib, baked rice, peanuts, tomato salad

SWEET, SOUR & SALT

Strawberry tiramisu, white chocolate / Strawberry Sorbet /
Maya candy salted caramel

7 500

*Price per guest

A set is served for the company of two guests. It is possible to increase portions for any company.

Wine accompaniment (4 glasses)
5 000

Cocktail accompaniment (3 drinks)
3 600