



Noche Criolla

/// 255QR per person
(minimum 2)

Cold Starter

Conchitas a la Chalaca **s**

Fresh scallops, chalaquita & Peruvian corns

Causa Escabechada **s,g,d**

Ají escabeche sauce, deep-fried catch of the day, avocado, botija olives, quail egg & huancaína sauce

Hot Starter

Short Rib Bao **B,G,D**

Homemade bao, slow-cooked shortrib, pickled vegetables, cucumber & tari sauce

Tamal Criollo **G,E**

Homemade tamal dough, chicken stuffing, criolla & rocoto cream

la
mar

gastón
acurio



Main Course

Tallarín Saltado **s,g**

seafood mix, spaghetti, soy-vinegar mix & vegetables

Dessert

Peruvian Cheesecake **G,D,E**

Chirimoya cheesecake with chirimoya foam, yuzu gel, roasted pineapple, crispy meringue, lime zest, and red tuile

V vegetarian / **A** alcohol / **N** nuts / **G** gluten / **S** seafood / **E** eggs / **B** beef / **D** dairy / **VE** Vegan
Gluten Free items are available upon request

All prices are in Qatari Riyals