

TO SHARE

RAW SYMPHONY

Chef's Raw Selection -\$ 180.000-

ASIAN-CARIBBEAN

MIXED CEVICHE

Kimchi Tiger's Milk

and Fried Plantains

\$68.000

GRILLED

OCTOPUS

\$76.000

PORK

DUMPLING

with Truffle Essence

CRISPY GYOZA

Charcoal-Grilled Eggplant

Garlic Aioli, and Tangy

Bitter Orange Ponzu

Pork and Kimchi Salad

CHINESE PORK

BELLY AND PLANTAIN

CHINESE BUTTERFLIES

\$40.000

BAO BUN

\$35.000

Char Siu Roast

and Mushrooms, Asian Black

Kimchi Aioli

\$48.000

Asian Chimichurri with Paprika and Garlic

TARTARE OF THE DAY'S CATCH

Fresh Tomato Pulp with Truffle Essences. \$45.000

CORVINA TIRADITO

Thin Slices of Sea Bass in Yellow Pepper Sauce, Pickled Radish, and Leek Oil \$48.000

CRISPY NORI SALMON TACOS

Tartar-Style Salmon Tacos with Creamy Avocado, Caramelized Onion, and Japanese Guajillo Chili Mayo

\$55.000

CRISPY AVOCADO

Fresh Crab atop Crispy Avocado \$58.000

SEAFOOD

DUMPLINGS Lobster and White Fish in Bisque and Ponzu Sauce \$52.000

CRAB

FRICASSEE Tender Meat with Thai Sofrito and **Crispy Wontons** \$68,000

CHICKEN CRACKLINGS

Cuban Mojo and Filipino BBQ \$55.000

PORK RIB Pickled Radis

CHAR SIU

Hoisin Sauce

\$72.000

\$85.000

SALADS

SHRIMP SALAD

Sautéed with Watermelon, Cucumber, Lettuces, and Sesame Dressing \$58.000

CRISPY CALAMARI SALAD

Ripe Plantain, Cashew, Chayote, Fresh Heart of Palm, Sesame-Orange Vinaigrette \$54.000

wok

(RICE, MEATS, SEAFOOD)

SEAFOOD FRIED RICE

Langosta, pulpo, langostinos, pescado blanco sofrito y acelga china. \$98.000

CONFIT DUCK FRIED RICE

Orange Supreme, Jasmine Rice, and Edamame \$110.000

CRISPY SWEET AND SOUR CORVINA CUBES

Toasted Cashews, Chuan Nan Sauce \$76.000

TRUFFLED VEGETARIAN RICE

Fresh Heart of Palm, Cauliflower, Swiss Chard, Carrot, Kimchi, and Truffle Oil \$60.000

BLACK BEAN AND SHORT RIB RISOTTO

Avocado and Poblano Cream, Onion Mojo

\$84.000

SEAFOOD

NOODLES Bok Choy, Creole Sofrito with Sesame and Saffron \$106.000

CHU HOU-STYLE

Fresh Pickled Cucumber,

BEEF RIBS

Steamed Rice

\$75.000

PEKIN PORK

Roast Pork in Cuban Mojo, Mandarin Pancakes, Guava Hoisin, and Thai Mojo \$130.000-

ROBATA

NEW YORK

550g Angus Cut, 36-Day Dry-Aged in Local Coffee and Sichuan Pepper, USA Origin \$220.000

TOMAHAWK Glazed with

PORK

Char Siu Sauce \$140.000

Marinated in Ají Panca

SKIRT STEAK

Glazed with Ají Panca \$140.000

GLAZED FISH IN ROCOTO MISO

Avocado Purée, Roasted Poblano, and Orange Mojo \$82.000

LAMB CHOPS

and Béarnaise Sauce \$160.000

KOREAN SHORT RIB

Arepas, Kimchi, and Thai Mojo \$85.000

SIDES

In Spicy Sauce and Garlic \$28.000

CRISPY CASSAVA

Pressed with Cuban Mojo and Aioli. \$30.000

SUSHI RICE

Steamed with Ginger Oil \$22,000

BOK CHOY

Wok-Fried, Ponzu, and Toasted Ginger. \$26.000

DESSERTS

SZECHUAN CHOCOLATE TRES LECHES

Chocolate Sponge Cake, Dehydrated Coconut, Cookie Crumble, and Nuts Crunch \$30.000

PINEAPPLE COLADA PAVLOVA

French Meringue with Coconut Chantilly Cream, Lychees in White Rum, and Roasted Pineapple \$30.000

CUBAN RUM CHEESECAKE

Cheesecake, Ice Cream, and Red Berry Sauce \$36.000

CARAMELIZED CUSTARD

Coconut and **Ginger Rice Pudding** \$30.000

TIPPING NOTICE: Consumers are informed that this establishment suggests a tip of 10% of the total bill amount to its customers, which can be accepted, declined, or adjusted by you based on your assessment of the provided service. When requesting the bill, inform the person assisting you whether you would like this amount to be included in the final bill or specify the tip amount you would like to give. The funds collected as tips in this establishment are exclusively allocated to recognizing the efforts of individuals within the service chain. In case you encounter any issues with the tip charge, contact the customer service line of the Superintendence of Industry and Commerce: (601) 592 0400 in Bogotá or toll-free nationwide: 01 8000 910165, to file your complaint. You can also submit your complaint via email at contactenos@sic.gov.co, and include in the subject or body of the email - "Complaint about Tip Charge"."