



SEASONAL SPECIAL

Beef tataki,
Peruvian satay sauce,
tomato salsa

1 390

Sea bass baked
in a banana leaf, green curry
sauce, mixed greens

1 890

Apple tart,
almond ice cream,
pecan candy

850

COCKTAILS

SOUTH AMERICAN PUNCH, 15%

Vermouth Martini Fiero / Oakheart Original /
sauvignon blanc / pomegranate / cherry / heather /
orange / andaliman pepper / cardamom / rosemary

1 100

ONLY, 19%

Джин Doragrossa London Dry /
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 salsa matcha / Ricotta, baked grapes and truffle / Dorado ceviche,
Ahi Amarillo pepper and potato pie / Peruvian salad with mango and papaya, ponzu, Uzbek tomato

HEARTH

Chicken hearts, celery, garlic chips

EMBER-GRILLED TROUT

Trout on a birch log with coconut and pepper sauce

BEEF & FOREST

Beef rib, pasternak, red vine

SWEET, SOUR & SALT

Baked pineapple, pineapple salsa, creme brulee
MAYA candy is salted caramel

6 900

*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