



LUJO BRUNCH

FOOD MENU

Appetisers

EDAMAME

Salted or Chili Garlic

KABUKIAGE AVOCADO (V)(Can be VE)

Japanese Rice Cracker, Avocado, Wasabi Mayo

ROYAL GUARD CEVICHE (SF)

Hamachi, Aji Amarillo Leche de Tigre, Burnt Choclo

MIZUNA SALAD (V)(Can be VE)

Mizuna Leaves, Baby Greens, Ginger Miso Dressing

SALMON USUZUKURI (SF)

Salmon, Yuzu Soya, Pickled Garlic, Jalapeno Relish

SHIMEJI & AVOCADO TAQUITOS (V)(Can be VE)

Shimeji, Teriyaki, Kale Kimchi

CHICKEN KAARCE "OKONOMIYAKI STYLE" (D)

Fried Chicken, Tonkatsu, Acevichada and Furikake

NASU NU NINNIKU (V)(Can be VE)

Tomato Concasse, Chii Celery, Balsamic Caviar

SUSHI

Veg - Japanese Garlic Shoot Makiroll (V)(Can be VE)

Non-Veg - Spicy Tuna Tartare (SF)

Mains (CHOICE OF ONE)

CORN FED CHICKEN BREAST (N)(D)

Robata Grilled Chicken, Yakitori, Ginger Sweet Potato Mash

SALMON TERIYAKI (SF)

Grilled Salmon, Teriyaki Sauce, Chimichurri, Assorted Vegetables

CAMARONES DEL DIABLO (SF)

Tiger Prawns, Aji Panca, Quinoa Cracker, Mizuna Leaves

WILD MUSHROOM STEAK (V)(Can be VE)(D)

Maitake Mushrooms, BBQ Chera Sauce, Shisho Chimichurri

Served with

ARROZ CHAUFA (SF)(D)

Chaufa Rice, Assorted Seafood, Aji Amarillo

Dessert

MOCHI ICE CREAM (V)(D)

Lavender, Black Sesame, Matcha

ALFAJORES (V)(D)

Dulce de Leche, Lucuma Ice cream

V - Vegetarian | VE - Vegan | SF - Seafood | GF - Gluten Free | N - Nuts | D - Dairy



LUJO BRUNCH

DRINKS

Non Alcoholic

ROJO

Raspberry, Violet Essence, Galangal, Soda Water

UVA AZUL

Grape Juice, Blueberry, Lemongrass, Yuzu, Soda Water

MANEKI NEKO

Marbella Plum, Melon, Sencha Tea, Coconut, Matcha Foam

House Pouring

COCKTAILS

ESPRESSO MARTINI

PASSION FRUIT MARTINI

APEROL SPRITZ

BEERS

CHANG

SINGHA

WINES

CHARDONNAY

SYRAH

SPIRITS

CIN

TEQUILA,

WHISKY, RUM

VODKA

Premium

PROSECCO

NAZCAA