



MEZCLA

TASTING MENU · EIGHT COURSES

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**Trout Tartare Mini Causa**

Causa, avocado, mayo maison, trout tartare or crab salad, sweet potato chips, togarashi, shallot julienne

**Almeja o Concha del Dia**

White leche de tigre, red onion brunoise, coriander stamps, chulpe, red chili brunoise, crushed pebble ice, red chili oil, coriander leaves

**Tuna Tiradito en Jalea**

Emulsified leche de tigre, achiote oil, green oil, calamari jalea, chalaquita fresca, red onion, crushed chulpe, puffed quinoa

**Ceviche de Caracol Carretillero**

Bourgot, leche de tigre de ají amarillo, red onion julienne, sweet potato purée, parmesan chips, choclo, chulpe, coriander stamps

**Anticucho de Lengua de Ternera**

Vēal tongue braised 7 hours, ají panka honey glaze, huancaína, fingerling potatoes in guanciale, puffed quinoa

**Trucha, Ají Amarillo y Caviar**

Pan-seared trout, ají amarillo beurre blanc, trout caviar, broccolini, parmesan tuiles

**Pan con Chicharrón y Foie Gras**

Toasted brioche, tartufata mayo, sweet potato, chicharrón, foie gras shaving, salsa criolla

**Arroz con Pato**

Duck, cilantro green rice, choclo, green peas, chalaquita

**Crème Caramel de Quinoa**

Maison crème caramel, puffed quinoa, crispy tuile

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*Due to the nature of this tasting experience, we are unfortunately unable to accommodate allergies or dietary restrictions.*