

MORENA

Chef's Selection 95 pp

Explore the traditions and flavors of Latin America,
as chosen by our chefs.

MEX Seeded sourdough, corn cultured butter, charred corn leaf
Add on eggplant arepas, roasted pepper and enoki salsa 6.5 ea

Raw

PER Snapper, leche de tigre, sweet potato, chulpi
MEX Spencer Gulf kingfish, aguachile, fermented tomatillo, serrano chili

Snack

BOL Goat cheese custard, Andean crisps, aji panca and huacatay oil
PER Ox tongue anticuchos, Peruvian dried chillies, carretillera sauce

Main

VEN 1/2 free-range chicken, white corn puree, brasa marinate
PER Hand cut potato chips, aji amarillo mayonnaise
MEX Radicchio, endives, radish, Brazil nut vinaigrette

Dessert

COL Pink guava slice, cheese mousse, almohabana cake

MORENA

Morena's Journey 150 pp

Indulge in the traditions and flavors of Latin America
across our sharing menu, as chosen by our chefs.

MEX Seeded sourdough, corn cultured butter, charred corn leaf

Raw

PER Snapper, leche de tigre, sweet potato, chulpi

PER Yellowfin tuna, aged soy dashi, daikon, aji rocoto, wasabi leaves

PER Abrolhos Island scallops, Parmesan cream, lime, aji amarillo butter

Snack

VEN Eggplant arepa, roasted pepper and enoki salsa

PER Ox tongue anticuchos, Peruvian dried chillies, carretillera sauce

Main

ARG 300 gr swordfish Milanese, yerba mate sauce, sea herbs

URG 600 gr Copper Tree grass feed dry aged rib eye, condiments

PER Hand cut potato chips, aji amarillo mayonnaise

ECU Roasted palm heart, taxo vinaigrette, shallots, avocado, herbs

Dessert

ARG Coconut sponge, oblea, coconut diplomat cream, dulce de leche