



## SIDES



### arroz criollo (V) | 30

jasmine rice, lemon grass, peruvian corn

### brocolini al ajillo (V) | 45

garlic sauce, quinoa crumbs

### sweet potato fries (V) | 30

chimichurri, truffle oil, coriander aioli

### choclo con queso (V) | 35

grilled corn, ocopa salsa, ricotta cheese



## LO DULCE



### tres leches | 40

vanilla cake, tres leches sauce, yogurt ice cream

### chocolate fondant | 50

rocoto volcano, lucuma ice cream, chia seeds

### garden churros (A) | 40

red velvet churros, edible garden, dulce de leche al Bailey's

### tradiciones | 60

alfajores, lucuma bomb, passion fruit suspiro

### chef's table | 150

mix selection of our signature desserts plated on your table by our chefs



**FLAVOURS OF PERU**

7-course set menu to please every foodie's taste buds.

Every Sunday  
from 6pm to midnight  
AED 160 per person

**PISCO NIGHT**

Buy one selected pisco drink and get one free

Every Saturday  
from 7pm to midnight

# GARDEN

PERUVIAN FOOD & DRINKS TO SHARE



## CEVICHE & TIRADITOS

### ceviche carretillero (S) | 75

sea bream, ají amarillo, prawns, scallops, baby squid chicharron

### tuna chifero (S) | 65

yuzu, oyster sauce, sesame oil, cucumber

### ceviche de hongos (V) | 55

green asparagus, shimeji mushrooms, white ponzu, avocado

### clásico ceviche | 65

sea bass, red onions, chulpi corn

### rocoto tiradito | 75

hamachi, rocoto, leche de tigre, avocado, chulpi corn

### salmon thai ceviche (N) | 70

sweet chilli sauce, coconut milk, cashew nuts, mango, mint

### ceviche platter | 160

nikkei (tuna), clasico (sea bream), thai (salmon), carretillero (seafood)

### tuna nikkei (S) | 75

baby gem, nikkei dressing, lime

## TO START

### quinoa salad (N) (V) | 65

trio of quinoas, mint, cashews, avocado, edamame, organic tomatoes, mango dressing

### burrata (V) | 55

rocoto reduction, crispy quinoa, fig sauce, pomegranate

### sandia salad (N) (V) | 55

watermelon, persian feta cheese, avocado, white balsamic reduction, sesame seeds, cashew nuts

### causa colonial (S) | 80

prawn colonial, feta cheese, escabeche salsa, black olives, quail egg

### scallops a la parmesana (S) | 85

grana padano cheese, butter, ají amarillo

### seafood jalea (S) | 90

baby squid, octopus, prawns, acevichado mayo

### papitas rellenas | 60

peruvian stuffed potatoes, ají de la casa, salsa criolla

### conchas indochinas (S) | 90

lemon, passion fruit, spring onions, puffed quinoa

### tacos

grilled chicken BBQ | 55

lamb slow braised lamb | 65

beef cheek, ají de la casa | 60

## ANTICUCHOS

### beef anticuchos | 90

beef tenderloin, anticuchera, truffle huancaína

### chicken anticuchos | 65

grilled chicken thigh marinated in Korean paste

### salmon anticuchos | 80

salmon, yellow chilli, labneh, huacatay

### camarones novo (S) | 80

quinoa prawn skewers, spicy maracuya salsa, potato ocopa salad, fried halloumi cheese

## FROM THE LAND

### costillas de cordero | 145

lamb rack, panca chilli, accacia honey, passion fruit, butter leeks cream

### quinotto (V) | 70

mix quinoas, green asparagus, wild mix mushrooms, parmesan cheese, truffle shaves

### canilla | 125

lamb shank, coriander marination, black lentils, criolla salsa

### carrillera | 120

beef cheek, corn puree, stir fried broccolini

### arroz con pato acevichado | 110

duck confit, coriander rice

### lomo saltado | 120

beef tenderloin, soy sauce, ají amarillo, arroz criollo

### 380g grilled churrasco good for two | 290

#### 150g single portion | 185

USA strip loin, broccolini, mango truffle chimichurri

### mix grill platter | 365

lamb chops, grilled prawns, chicken skewers, strip loin

## FROM THE SEA

### pescado a lo macho (S) | 120

sea bass, octopus, squid, a lo macho salsa, tacu-tacu

### arroz lutto (S) | 100

squid ink rice, calamari, prawns, a lo macho sauce

### pulpo al carbon (S) | 95

spanish octopus, cauliflower puree, chalaquita salsa, white miso

### chaufa (S) | 95

wok fried rice, octopus, prawns, baby squid, teriyaki