

Tambo 22

Chef Jose Duarte

STARTERS

(CHOOSE ONE)

Causita de Langosta

Yellow Peruvian Potato & Beets,
Annato Lobster Salad, Panca Aioli,
Caviaroli

Anticucho de Corazon

Marinated Veal Heart with Spicy Red
Uchucuta Sauce

Ensalada de Invierno

Organic Baby Kale, Watermelon
Radish, Roasted Squash, Garlic
Sesame Seed Yogurt, Algarrobina
Dressing

MAIN COURSE

(CHOOSE ONE)

Atun Sellado con La Bomba Peruana

Seared Yellowfin Tuna, Served Rare, Braised
Leeks, Roasted Potatoes, Spicy Peruvian
Rocoto Bomba Sauce

Chuletilla de Venado con Cacao Piurano

Sous Vide Cervena Venison Chop,
Parsnip Puree, Cacao Piurano Sauce

La Carapulcra de Jabali

Panca Pepper Braised Wild Boar,
Peruvian Papa Seca, Roasted Peanuts

Orecchiette en Salsa Verde

Fresh Orecchiette Pasta, Spinach
Huacatay Green Sauce, Roasted
Squash, Crushed Sacha Inchi Nuts

TO FINISH

Chocolate Soufflé con Helado de Lucuma

Warm Chocolate Soufflé
Cake, Lucuma Ice Cream

OR

Budin de Chocolate Blanco Tibio

Warm Bread Pudding, White
Chocolate, Drunken Incan
Goldenberries, Dulce de Leche

TO SIP

Clover Club

Amazonian Rare Gin,
Lemon, Raspberry Syrup,
Egg White, Raspberry Dust

Cacao Manhattan

Rye, Perfecto Amor de
Peru, Creme de Cacao,
Chocolate Bitters

La Chica de Rojo

Strawberry, Mint, Lime,
Chancaca Syrup, Soda
Water (Mocktail)

Valentine's 2023