

ASTRID & GASTÓN

SPRING 2015

E

Sea scallops, cauliflower, almonds, citrus

River prawn, pig's jowl, pear, in *sopa seca*

Causa, lima bean, avocado, chicken, shallots in *escabeche*

Crab, barley, chicken, lettuce

Guinea pig, poached vegetables, pistacchios, mustard leaves

Cebiche, catch of the day, sea urchin, *rocoto* and corn *leche de tigre*

Egg, smoked potato, duck, spinach

M

Chicken, yellow chilli and *loche* pumpkin creamy rice, asparagus

Conger, Peruvian curry, sauted vegetables, white sesame

Beef, white radish, choy sum, gai lan, soy bean sprouts

Goat, pumpkin ferment, *ollucos*, white *chuño*

Catch of the day, sweet potato, corn cream, vongole, Joselito

Octopus, tomato water, black olives, smoked onion

Pumpkin, grains, seeds, dried fruits, parmesan

D

Chocolate, Amador 60%, banana, tumbo

Custard apple, caramel, tonka bean, *manjar blanco*

Lúcuma, puff pastry, Orquídea 72%, raspberry, purple corn

Strawberry, yogurt, vanilla, Malamado red wine

Castaña, *cocona*, *sachaculantro*

White peach, saffron, almond, chamomile

ASTRID & GASTÓN

TASTING MENU - SPRING 2015

A

Cebiche, catch of the day, sea urchin, rocoto and corn *leche de tigre*

Egg, smoked potato, duck, spinach

Conger, Peruvian curry, sauted vegetables, white sesame

Beef, white radish, choy sum, gai lan, soy bean sprouts

Lúcuma, puff pastry, Orquídea 72%, raspberry, purple corn

G

Cebiche, catch of the day, sea urchin, rocoto and corn *leche de tigre*

Causa, lima bean, avocado, chicken, shallots in *escabeche*

Sea Scallops, cauliflower, almonds, citrus

River Prawn, pig's jowl, pear, in *sopa seca*

Octopus, tomato water, black olives, smoked onion

Catch of the day, sweet potato, corn cream, vongole, Joselito

Pollo, arroz cremoso de zapallo loche y ají amarillo, espárragos

Goat, pumpkin ferment, *ollucos*, white *chuño*

Custard apple, caramel, tonka bean

Chocolate, amador 60%, island banana, tumbo