ICHU
BRUNCH MENU

498 per person
2 hour packages

Viva Free-flow
Prosecco La Disfora, House Red and White Wine, Beer 298

Viva Free-flow
Louis Roederer Champagne, House Spirits, House Red and White Wine, Beer 498

CRUDOS
Salmon Tiradito
Norway Salmon | Aji Amarillo Sauce

Mixto Ceviche
Tuna | Octopus | Scallops | Rocoto Emulsion

Truffle Scallop
Scallop | Ikura | Shiso | Truffle Sauce

Wagyu Caviar Tatahi
A5 Wagyu Beef | Black Caviar | Truffle Ponzu

Japanese Sea Urchin
Fresh Daily Arrival

XOXO CHICHEN
Peruvian Keralage Chicken Thigh | Padron Peppers | Rocoto Mayo

Tacos de Carne
Peruvian Beef Stew | Avocado Mousse | Chipotle

SALMON ANTICUCHO
Norwegian Salmon Stewer | Tomatillo Sauce

Starters

Choice of one main

Main Course

Grilled Tiger Prawns
Mojia Criollo Sauce

Argentinian Tenderloin 250g
Coriander | Potato mash

Octopus
Grilled Octopus | Yakiniku Sauce | Sweet Potato Yuzu Purée

Mushroom Stir Fried Rice
Mixed Mushrooms | Fungi Reduction

Chichen Panca
Baby Chicken Marinated in Panca | Sweet Purple Potato Chips

Catch of the Day
Daily fresh arrival

Sides

Corn Tempura
Deep Fried Corn | Rocota Mayo

Camote
Crispy Purple Sweet Potato | Criollo Mayo

Broccolini
Miso | Togarashi

Avocado Salad
Avocado | Baby Spinach | Lettuce | Sesame Dressing

Dessert Platter

All subject to 10% service charge