

FRESH AWAKENINGS

CEVICHE FERNANDINI 74

Catch of the day, loche squash, corn fritter, mango tiger's milk

ANDEAN FISH 68

Trout, chirimoya tiger's milk, chalaca, avocado, cushuro

ACEVICHADO SHORE 66

Fish tartare, quinoa caviar, kuro shari, acevichado

VALLEY FOOTPRINT 74

Tenderloin tartare, green lima beans causa, pickled mustard, caperberry

DIVERSITY BOARD 88

Duck chorizo, paiche ham, alpaca ham, cheeses, sourdough focaccia

BETWEEN THE ROCKS 75

Sea urchin, chupe tiger's Milk, canchita Chulpi, corn

PEARL 65

Scallop, regional chorizo, parmesan foam, pickled chili peppers

ESSENTIAL HEATS

BLOW OF EMBERS 90

Anticucho-style octopus, sarandaja beans, chimichurri, olive

WILD MATURATION 98

Aged duck chorizo, ocopa, demi-glace, duck fried egg, Yellow potato, sourdough focaccia

FERNANDINI ANTICUCHO 92

Tenderloin (240 g), Huancaína sauce, olive sauce, Andean potatoes, baby corn, chimichurri

ANDEAN GNOCCHI 56

Mushrooms, pachamanca butter, walnuts, poached egg, parmesan

PIMENTEL'S HERITAGE 55

Mrs. Charo's ray omelet, focaccia, house chili sauce, chalaca

CLIMAX

HIGH-ALTITUDE BEEF 92

Short rib, potato mille-feuille, moraya, black garlic

DEEP RIVER 80

Paiche, aguaje, regional sauce, hearts of palm, siquisapa

PACHAMAMA AL DENTE 72

Tongue Agnolotti, asado sauce, carrot, sarandaja beans, parmesan foam

COSTA BRAVA 84

Risotto, scallop, prawn, octopus, chalaca, acevichada sauce

COUNTRY PORK 112

Tomahawk, sweet potato puree, pickled chalaca, Güiñapo honey, pork crumble

FREE RANGE CHICKEN 68

Chicken breast, asparagus, loche puree, Regional chorizo crumble

NORTHERN DUCK 112

Aged duck breast, northern risotto, huancaína sauce, fried duck egg, chalaca

FINAL ECSTASY

PACHAMISKY 45

Lucuma, quinoa, aguaymanto

SWEET DRYLAND 45

Corn, manjar blanco, algarrobina

FERNANDINI SUSPIRO (SIGH) 45

Camu camu, cacao, candied pineapple, meringue

