

Menu available: Thursday to Saturday, 12:00 PM – 3:30 PM

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

BETWEEN THE ROCKS 78

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

VEGAN CEVICHE 55

Mushrooms, canchita Chulpi, choclo, chalaquita relish, cauliflower leche de tigre, loche squash

ESSENTIAL HEATS

PEARL 65

Scallop, regional chorizo, parmesan foam, pickled chili peppers

BLOW OF EMBERS 90

Anticucho-style octopus, sarandaja beans, chimichurri, olive

FERNANDINI ANTICUCHO 96

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

PIMENTEL'S HERITAGE 55

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

PACHAMAMA AL DENTE 72

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

MOCHE AGNOLOTTI 68

Agnolotti stuffed with loche squash, garlic sauce, tofu, sarandaja beans, asparagus, walnuts

CLIMAX

LOMO SALTADO 92

Beef tenderloin, yellow potatoes, stir-fry sauce, white rice

DEEP RIVER 80

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

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 72

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

SUSPIRO FERNANDINI 45

Camu camu, cacao, roasted pineapple, meringue, lucuma manjar blanco