

OPENING ACT

I

TAMARIND - MANGO - TAJIN

II

RUM

PAPELON - FINGER LIME - SUGARCANE

III

AREPAS I PLANTAIN - SMOKED POTATO - YUCA - CORN - WHEAT
GUASACACA - SOUR CREAM - CHONTADURO

FIRST ACT

IV

YUBA - BLACK BEAN MOLE - CELERY ROOT

V

ARRACACHA - FAVA BEANS - SWEET PLANTAIN - DASHI

VI

WATERMELON - FERMENTED CARROTS - WILD RICE - CILANTRO

VII

HOJA SANTA TORTILLA - MARINATED SQUASH - CRISPY KALE - MOLE VERDE - HUITLACOCHÉ

SECOND ACT

VIII

ACARAJE - PEANUT SAUCE

YOUNG COCONUT - PINEAPPLE - CACHAÇA

IX

OCA - HUANCAINA - TERIYAKI - MIZUNA MUSTARD - HUACATAY

X

PEARL BARLEY - GRILLED MITAKE - CHARRED BANANA - PEA

XI

MUSHROOM TERRINE - ASADO NEGRO - ENDIVE - PARSLEY

THIRD ACT

XII

RASPAO'

CANARY & HONEYDEW MELON - BASIL - DILL - TARRAGON - PARSNIP CARAMEL

XIII

UYUNI

YUCA CAKE - CHIRIMOYA ICE CREAM - API MORADO MOUSSE - SINGANI - TUILE

XIV

ARTIST

"BOTERO" COCADA DULCE DE LECHE

\$150