

# Tapas

<b>Rock Shrimp Tempura</b> Aioli • Spicy Mayo • Sriraja Quinoa Pop	₹ 1450
<b>Nikkei Gyoza</b> Chicken • Coriander • Butter Sesame Oil • Water Chestnut	₹ 950
<b>Crispy Chicken Karaage</b> Red Miso and Celery Marinade • Yuzu Dressing	₹ 1450
<b>Duck Taco</b> Smoked Duck • Crispy Quinoa Avocado • Carrot • Mayo • Red Radish	₹ 1400
<b>Crispy Salmon Roll</b> Salmon • Aji-Amarillo • Acevichada Sauce Crisp Prawns • Avocado • Red Quinoa	₹ 1650
<b>Tropical Prawn Bacon Anticuchos</b> Sesame Seed • Tropical Sour Sauce	₹ 1550
<b>Pollo Huancaína Anticuchos</b> Chicken Leg • Huancaína Sauce • Salsa Criolla	₹ 1250
<b>Edamame</b> Maldon Sea Salt	₹ 750
<b>Veg Truffle Maki</b> Avocado • Cucumber • Truffle Aji Panca Sauce	₹ 1550
<b>Mango Maki</b> Crispy Tofu • Avocado Mango Chalakita Sauce	₹ 1250
<b>Shisho &amp; Togarashi Sweet Corn</b> Nikkei Sour • Sauce • Habanero Shisho & Togarashi Crispy Quinoa	₹ 650
<b>Vegetable Tempura</b> Mushrooms • Peruvian Asparagus • Baby Carrot Baby Zucchini • Spanish Onion • Bell Pepper Acevichada Sauce • Tensuyo Sauce Habanero Mayo	₹ 1450
<b>Eggplant Taco</b> Smoked Avocado • Chipotle Mayo • Celery Green Apple	₹ 1250
<b>Edamame Truffle Dumpling</b> Delicate Parcels Of Creamy Edamame & Notes Of White Truffle • Drizzled With Truffle Oil	₹ 850
<b>Robata Wild Mushroom</b> Shiitake • King Oyster Mushroom Aji Panca • Huancaína Sauce	₹ 1250