


GIGI'S CARNAVAL MENÚ**€40.00****Coctel de Bienvenida / Welcome Cocktail****ENTRANTES PARA ELEGIR****PLEASE SELECT A STARTER****Yucas fritas (SG) (FS) / Yuca Fries (GF) (N) **papas yuca servidas con salsa de pimientos, aji amarillo y anacardos
served with pepper, aji amarillo & cashew nut sauce

Ceviche de Corvina (SG) / Seabass Ceviche (GF) "leche de tigre" (ají amarillo, lima, cilantro), maíz choclo, puré de boniato y plátano frito
"tiger milk" (amarillo chilli, lime, coriander), giant corn, sweet potato purée & plantain crisps

Albondigas libanesas (SG) (FS) / Lebanese Meatballs (GF) (N)de ternera y cordero - servido con labneh, salsa tomate casera y especias "dukkah"
beef & lamb - with labneh, spiced tomato salsa and "dukkah" spices

Buñuelos pulled pork / Pulled Pork Frittersservidos con parmentier de remolacha
with beetroot parmentier

POR FAVOR ELIGE UN PLATO PRINCIPAL**PLEASE SELECT A MAIN COURSE****Causas Peruanas (SG) / Peruvian Potato Causas (GF) **con pimientos asados, berenjenas, y cebollas caramelizadas + jengibre y setas
with roasted peppers & aubergines, caramelized onions, ginger and mushrooms

Gambas "panko" tamarindo

servido con ensalada de kale y alioli de eneldo

Tamarind Panko Prawns*with a kale salad and dill garlic alioli*

Pollo del medio oriente / Middle Eastern Chicken contramuslos especiados, bulgur, ensalada de col al wok y salsa yogur
spiced chicken thighs, bulghur, wok-fried cabbage salad and a zesty yoghurt sauce

"Lomo Saltado" (180g) (SL) (LF)solomillo de ternera marinado en "ají amarillo" y brandy de pisco servido con patatas caseras
*beef fillet steak marinated in "ají amarillo" chilli, flambeed over pisco brandy and served with chunky chips***POSTRES****DESSERTS****Pavlova - piña y jengibre (SG)****Pineapple & Ginger Pavlova (GF)**

Brownie casero de chocolate negro (FS)**Dark Chocolate Brownie (N)**

Sorbete de la casa (SG) **Mamá's Sorbet (GF)**