

# THE KITCHEN TABLE

PERUVIAN/CARRIBEAN FUSION.

## -ARUBAN/PERUVIAN TRIO:

### -1. "CAUSA DE LANGOSTA"

*Aji amarillo mashed potatoes, caribbean lobster salad, fried capers, olive mayo & olive chips.*

### -2. "WEBO YENA PERUANO"

*Devilled egg w. Aji Panca, dehydrated olive w. cashew dust.*

### -3. "CEVICHE DI TAMARIJN"

*Diced red snapper, red onion, cilantro, choclo, canchas, diced sweet potato marinated in Tamarind Leche de Tigre.*

## - "TIRADITO DE AGUAYMANTO"

*Thinly sliced salmon & mahi mahi, Gooseberry (aguaymanto) leche de tigre, cilantro oil, green apple sla & pickled chipolini onions.*

## - "TACOS CHINOS"

Chinese steamed buns prepared 3 ways:

*-Aji galinna: chicken with aji amarillo, olive mayo, potato crisp and walnuts.*

*-Caribbean Goat: slow cooked pulled curry goat, garlic mayo, pickled local cucumbers, pickled carrots.*

*-Pulpo Chino: crispy octopus, cashew nuts, sauted veggies in oyster sauce w. onion chips.*

## - "CHUPE DE CAMARON"

*Peruvian Shrimp chowder, quinoa crusted crispy shrimp, habas (baby beans), peruvian potatoes, fish fumet, salsa madre, fried quail egg, huacatay oil & popcorn.*

## - "QUINOA CRUSTED SNAPPER"

*Quinoa crusted red snapper, mashed aji amarillo yuca (majao de yuca), yellow cauliflower creme, sweet potato paper, sauted veggies in peruvian pisco, steamed native potatoes, huacatay powder w. artichoke sauce.*

## - "THE PERFECT ARUBAN SUNDAY"

*Jerk seasoned lamb, local mushrooms, johnny cake, grilled corn on the cobb, slow roasted herb tomatoes, fried plantain, yuca chips, garlic & herb aioli w. Red wine lamb Jus.*

## -DESSERTS (COS DUSHI)

### - "CHEESECAKE DI TIA MARIA"

*Speculaas bisquit crust, orange & vanilla compote, orange tuile, three layer cheesecake.*

*1st dark chocolate*

*2nd tia maria & white chocolate*

*3rd dark chocolate & cointreau ganache*

### - "DULCES CONVENTOS"

*\*Traditional peruvian desserts:*

*Alfajores, Picarones, Suspiro de limeña.*

\*\*WINE PAIRING AVAILABLE WITH DISHES\*\*