

K U S I

SMALL BITES, VEGGIES & SIDES

Cassava Croquette (4 pcs)  **70**

Stuffed with mozzarella sauce, covered with crispy panko and our homemade sambal.

Shrimp Empanadas (2 pcs)  **90**

Oven baked dumpling filled with shrimp, soft cheese sauce and leaks.

Eggplant Empanadas (2 pcs)  **80**

Oven baked dumpling filled with eggplant “pino” (juicy filling of eggplant, onion, carrot, tomato and species).

Hearts of Palm Carpaccio   **80**

Fresh palm heart cured on sea salt with soy sauce vinaigrette, chili douchi sauce, capers and local basil pesto.

Roasted Cauliflower  **105**

With homemade sunflower miso, cauliflower foam and grated cured egg yolk.

Potato Sticks   **40**

Thin hand cutted and deep fried.

Humitas (2 pcs)   **75**

Soft sifted corn paste wrapped in tofu skin, gently golden-browned, with Chilean salad on the side (tomato, onion, and coriander).

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FRESH FROM THE SEA

Octopus (Chochoca)

170

In a crispy potato with crunchy pork skin cone, our version of aioli sauce, mashed avocado and celery foam.

Amberjack Fish

160

Cured with extra tasty homemade soy sauce, seared and raw on the inside, green chili mayonnaise, confit shallot puree, pickled radishes and focaccia bread.

Ceviche

160

Diced raw catch of the day fish with red onion, mixed chilies, coriander, sweet potato and a rich umami flavored leche de tigre (lemon fresh sauce).

Tiradito

160

Raw fish (catch of the day) with an emulsion of homemade soy sauce, coriander, avocado, red onion and sweet potato.

Daily Premium Fish Catch in Black Sauce

270

Made of chili ashes and clam broth, sweet potato gratin and fresh chayote salad.

Tiger Prawns

190

Marinated on shio koji with sauce made of its own heads and local basil pesto, on top of a soft cassava croquette.

Calamari Chupe

260

Slow-cooked traditional Andean coastal stew, deeply marine in flavor, tender and comforting.

Two-Fish Ravioli

170

Gently smoked, served in a buttery clam-kombu sauce.

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FROM THE FARM: BEEF, PORK & DUCK

Roast Beef Tenderloin

180

Cured with extra tasty homemade soy sauce, green chili mayonnaise, confit shallot puree, pickled radishes and focaccia bread.

Wagyu Beef Ossobuco

280

Slow-cooked to achieve a tender texture that pairs perfectly with a tofu skin corn tamal, thin potato sticks and a flavourful bone marrow sauce.

Pork Dumplings

150

With torched bone marrow and our XO sauce on top of a creamy prawn-coconut milk soup.

Duck

280

Breast with our exclusive Indo-Mole sauce, slightly smoked pumpkin puree, sautéed pakis (local fern shoots) and fresh touches of grapefruit.

DESSERTS

Parfait

80



Made of balinese vanilla beans, crunchy meringue and amazake vinegar.

Just Chocolate

90



Mousse, peanut praline, frangipani syrup and orange juice.

Manjar Foam (Dulce de Leche)

90



With homemade arak mirin and cookie dust.