

# **Apartment Food**

## Breakfast

Choose 1	6€
Choose 2	11€
Choose 3	16€

Lucuma Yogurt Superseed granola & berries

Fruit Salad Coconut milk

Avocado Toast Fresh herb chimichurri

Quinoa Pancake Cinnamon, maple, blueberry, mascarpone

Acai Bowl Banana, cacao & toasted oats

## Working Lunch

25€ per person Includes all of the below

Soup of the Day Seasonal vegetable soup

Sandwich or Quiche Vegetarian & non-vegetarian option

Salad of the Season Seasonal products

Dessert Chef's choice

# The Hox After Work

3 Bites & Dips	18€
6 Bites & Dips	32€
More Bites	Add/6€

Tequeño

Crispy cheese wonton

Red Prawn Croquetas Aji lime salt

Chicharrones Crispy pork and Aji Amarillo

Chicken Anticucho & Aji Limon Grilled chicken skewer

Fried Calamari Aij tartare sauce, pickled chillis

Lima Bean Humous With plantain chips

Guacamole With nachos

Veggie Dips With humus



# Seated Menu

Max 40 people







35€ 2 starter + 2 mains + 2 sides or 2 mains + 2 desserts + 2 sides

### **Starters**

Red Prawn Croquetas Amarillo mayo

Chicharrones Crispy pork, ají lime salt

Beef Tartare Capers, egg yolk, coriander

Lima Ceviche Seabass, sweet potato, cancha, tiger's milk

Mushroom Ceviche *vG, GF* Exotic mushroom, plantain, tiger's milk

### Sides VG GF

Lima Bean Solterito

Grilled Tenderstem Broccoli

Aji Salted Fries

Mixed Leaf Salad with kumquat



#### Mains

Suprême de Coucou de Malines Lemon thyme, maché, ají amarillo mayo

Catch of the Day Roasted potato, kalamata sauce

Pepian de Choclo Corn, turmeric, lime, coriander

Fried Aubergine Achiote glaze, yogurt, pecan nuts

Pulpo a la Peruana (Add/5€) Grilled octopus, roasted potato

Steak Saltado (Add/8€) Dried tomatoes, lomo saltado sauce

### **Dessert**

Peruvian Chocolat Dark chocolate, toasted quinoa ice cream, cacao

Tres Leches
Dulche de leche, puffed
amaranth

Suspiro de Limeno Passion fruit, custard, meringue, almond

Fresh Fruit Bowl

# **Buffet Dinner**

20-60pax

45€

choose 2 starters, 2 mains + 2 sides choose 3 starters, 3 mains + 3 sides

55€

#### **Starters**

Red Prawn Croquetas Amarillo mayo

Chicharrones Crispy pork, ají lime salt

Chicken Anticucho Grilled chicken skewer, aji limon

Lima Ceviche Seabass, sweet potato, cancha, tiger's milk

Mushroom Ceviche mushroom, plantain, tiger's milk

#### Main Course

Supreme de Coucou de Malines Lemon thyme, mache, aji amarillo mayo

Lima Cheese Burger Salsa Criolla, rocoto ketch

Catch of the Day Roasted potato, kalamata sauce

Pepian de Choclo Corn, tumeric, coriander, lime

Fried Aubergine Achiote glaze, yogurt, pecan nuts

Steak Saltado (Add/8€) Lomo Saltado sauce, dried tomatoes

Pulpo a la Peruana (Add/5€) Grilled octopus, roasted potato

### **Sides**

Lima Bean Solterito

Grilled Tenderstem Broccoli

Aji Salted Fries

Mixed Leaf Salad with kumquat

### Dessert

Peruvian Chocolat Dark chocolate, toasted quinoa ice cream, cacao

Tres Leches Dulche de leche, puffed amaranth

Fresh Fruit Bowl



# Walking Dinner

min 20pax

55€ pp. choose 9\* out of 18 dishes and/or desserts

#### **Dishes**

Shrimp Croquetas amarillo mayo

Tequeño crispy cheese wonton

Yuzu and Salmon Trout Tartare

Mushroom Ceviche mushroom, plantain, tigers milk

Ponzu Tuna Tataki

Spicy Lentil Veggie Burger

Mini Cheeseburgers cheese, caramelized onions

Fried Rice aji, amarillo, onion, pickles

Chicken Anticucho grilled chicken skewer, aji lemon

Japanese Style Raw Beef Sandwich

Lima Ceviche seabass, sweet potato, cancha, tigers milk

Oyster and Bergamote Espuma Arroz Con Pato

Yuca Gougeres

## Bites (Add each/3,5€pp)

Lima Bean Hummus With plantain chips

Avocado Hummus With plantain chips

Yuca gougeres

Belgian fries With aji amarillo mayo

Spiced popcorn

### Dessert

Peruvian Chocolate

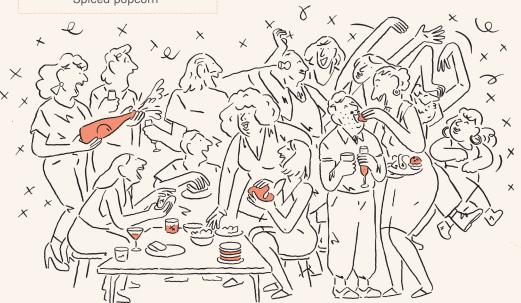
Dark chocolate, quinoa ice cream, cacao

Tres Leches

Dulche de leche, puffed amaranth

Suspirio Limeño
Passionfuit, custard, meringue, almond

\*Add extra items/3,5€ pp.





# Drinks



## Open Bar Package

Soft Package	10€/hour
Soft drinks	

## Classic Package

Soft drinks, wines & beers 15€/hour Add Sparkling wine +5€

## Full Package

Soft drinks, wines, beers & spirits 25€/hour

Premium spirits option Add €10/hour

## Cocktail Package

Choose 3 cocktails	35€

### **Dernier Mot**

Plymouth gin, Elixer d'Anvers, maraschino, lime

### This is the Way

Olmeca Altos Plata tequila, mezcal, maracuyá, lime, almond, ají Amarillo, mint

### **Dew Drop Sour**

Ketel one vodka, St Germain elderflower, honeydew melon, lime juice, anice

### Chicha Morada, Alcoholfree

Chicha Morado, CV supersour

## Wine Packages

2 glasses per person

Classic Package	15€
Premium Package	25€

## By The Glass

Prosecco	8€
Champagne	16€
Welcome drink	12€
Barman's choice	

## Beer Package

3 beers to	be chosen	15€

## The Hox Exclusive TOPE lager

Can 33cl

Brasserie Surréaliste Double Trouble IPA

Bottle 33cl

## Bertinchamps 0%

Bottle 33cl

