

MAKOKO

“CREATIVE AND SUSTAINABLE CUISINE”

Creative and sustainable cuisine that mixes respect for the natural diversity of our closest products and the connection with the cultural roots of our producers

STARTERS

OUR FIELDS




ZUCCHINI FLOWER  	\$14
Pumpkin flower stuffed with fish muslin, broccoli puree, zucchini noodles and lobster foam	
COCONUT CEVICHE  	\$14
Carrot, coconut, radish, mango and celery in clear tomato sauce, served with yucca chips	
TOMATO SOUP  	\$12
Grilled roasted tomato, avocado, Peruvian chili, tomato cherry confit and crispy Turrialba cheese	
MINI PUMPKIN 	\$13
Ratatouille stuffed mini pumpkin, seaweed pesto, truffle crostini and parmesan with pesto bruschetta	
ROASTED EGGPLANT  	\$13
With Paprika essential oil, mashed potato foam, Tonkatsu sauce, kale chips and parsley oil	

OUR COAST

WILD OYSTER TARTAR*  	\$22
Mixed with artichoke and tarragon, truffle and lemon mayonnaise	
OYSTERS  	\$24
Celery-turnip puree and apple cider consommé	
REEF CEVICHE  	\$26
Sea urchin, hacha oyster and piangua served with lemon and celery based leche de tigre	
CAUSA DEL GOLFO  	\$14
Fish sashimi on mashed potato with chili and garlic sauce, parsley, lemon and cúrcuma	
FISH SALAD  	\$16
Mixed lettuce, tempura lettuce, radishes, carrots, marinated fish and passion fruit dressing	

MAIN COURSES

CATCH OF THE DAY 	\$32
Sautéed spinach with bacon, white wine and shiitake mushroom cappuccino	
BOUILLABAISSÉ SOUP 	\$36
Fish broth with saffron and anise liqueur, served with local prawns and clams	
CAVATELLI PASTA	\$29
Creamed and sautéed with octopus, capers, dill, tomato and truffle oil	
TUNA ROLLS  	\$24
Raw tuna rolls stuffed with avocado cream, homemade ponzu sauce and potato mochis	
LOBSTER* 	\$60
Cooked in smoker, leek gratin and spicy grapefruit sauce	
FARRO 	\$30
Farro, pan-seared fresh fish, green apple, cucumber, fennel, apple cider and sun-dried tomatoes	
BRAISED SHORT RIB	\$30
With potato Aligot, kale leaves and gravy reduction	
BLACK HAMBURGER	\$21
Homemade angus beef patty, black bread, caramelized onions, pickled cucumbers, fresh tomato, bacon, hollandaise sauce and truffled potatoes	
FLANK STEAK 300G. 	\$45
Potato tartlet and gravy reduction	
LAMB CHOPS 	\$44
With celery-turnip puree, kale oil, confit tomatoes and alligot	
DUCK CONFIT 	\$40
Citrus cured duck served with carrots, radishes, asparagus and orange reduction	
PORK BELLY 	\$33
Low temperature baked pork, vinegared turnip, saffron potatoes and gravy with mustard and wine	

-  Vegetarian
-  Prepared with non-gluten ingredients
-  Prepared without lactose ingredients

SALES TAXES (13%) AND SERVICE (10%) INCLUDED
*NOT INCLUDED IN PLANS