

APPETIZERS

Ceviche Trio 🌿 **11,900**

Combination of three ceviches in different flavors and textures; Chipotle shrimp, Peruvian style sea bass and octopus in nikkei flavors.

Shrimp Ceviche 🌿 **8,900**

Shrimp and pineapple cooked in citrus, bathed in a creamy chipotle and chili sauce.

Octopus Ceviche 🌿 **8,600**

Chunks of octopus marinated in an Asian sauce, with paprika, red onion, and our leche de tigre.

Peruvian Ceviche 🌿 **8,900**

Freshly prepared with tiger milk, corn, glazed sweet potato and red onion.

Corvina Sashimi with Crispy Shrimp **8,900**

Thin slices of fresh corvina, lightly marinated with passion fruit leche de tigre, accompanied by chunks of yellow chili pepper and cucumber, with breaded shrimp and lemon zest on the side.

Shrimp or Pork Gyosas (6 pieces) **6,900**

Japanese style stuffed empanadas served with oriental sauce.

Afrazan Mussels **9,200**

Fish stock reduction with mussels in a creamy, citrusy saffron and white wine sauce, served with homemade ciabatta bread.

all taxes included

APPETIZERS

Crispy Calamari

Delicious crispy panko squid served with a side of tartar sauce.

6,900

Al Fresco Poke

Avocado, corn, cucumber, edamame, grilled pineapple, hearts of palm, flavored quinoa and rice.

Addition

7,600

Wild Mushrooms in Raclette

Three types of European and oriental mushrooms in a mixture of flavors, served on a Peruvian cause and au gratin with European cheeses.

11,900

Ossobuco Tacos

Three homemade tacos made up of succulent slow cooked ossobuco, coleslaw, grilled pineapple avocado and greens.

8,900

Skirt Steak Tacos Low

Trio of tacos with imported Angus skirt steak, with an arugula and celery salad, accompanied with pickled onions and feta cheese with chipotle sauce.

9,600

Sirloin Carpaccio

Thin slices of chateaubriand, accompanied by creamy tonnato sauce, dill, and Grana Padano cheese shavings, grilled peaches, and baby arugula.

8,900

all taxes included

TO SHARE

Cheese and Cold Cuts Board

13,900 / 25,900

(Medium or large)

A mix of imported hams, salamis, and prosciutto, a variety of imported cheeses, fresh fruits, jelly, and seeds.

The Grill

29,900

Grilled sirloin steak, BBQ ribs, chicken breast fillet, and Argentine chorizo with chimichurri, accompanied by homemade sweet potato sticks and coleslaw.

Mini Burgers

8,900

Duo of mixed burgers, chicken and Angus beef, accompanied by kimchi and garlic mayonnaise.

Imperial Gyosas (10 pieces)

9,900

Japanese cuisine, empanadas filled with shrimp (5) and pork (5), served with oriental sauce.

Ceviche Trio

11,200

Combination of three ceviches; Chipotle shrimp, Peruvian style sea bass and octopus in nikkei flavors.

Crispy Shrimp High

11,600

Crispy shrimp with grilled chives, accompanied by a mediumspicy sriracha sauce with orange segments and lemon zest.

all taxes included

MAIN COUSINE

Burrata Salad

13,900

Classic creamy burrata, accompanied by lettuce, cherry tomatoes with balsamic reduction, fine prociutto threads, and grilled peaches.

Treehouse Salad

11,900

Salad with mixed greens, passion fruit dressing, seasonal fruits, mixed seeds, and grilled chicken.

Mushroom and Shrimp Risotto

13,900

Arborio rice in coral cream, mascarpone cheese and flambéed shrimp.

Fruto di Mare Rice

12,900

Shrimp, prawns, octopus, mussels, clams and squid in white wine reduction, tomato sauce and grana padano cheese.

Spicy Shrimp Medium

13,900

Marinated with Peruvian chili and flambéed with pisco, with a creamy tomato sauce gratin with Parmesan cheese, served over yellow potato cause.

Grilled Octopus

14,800

Spanish octopus with paprika, accompanied by potatoes, seeds, and Provençal herbs on a sweet and sour sauce.

Shrimp Rigatoni

13,900

Italian short pasta al dente with shrimp, flambéed in a tomato reduction sauce, Vodka and a touch of cream.

Grilled Salmon

13,900

Salmon served with spaghetti and fresh clams in a herb and butter sauce.

all taxes included

MAIN COUSINE

Pasta with Clams **11,800**

Spaghetti with clams in a herb and butter sauce with asparagus.

Bolognese Pasta **12,600**

Spaghetti in tomato and basil sauce, with ground Angus beef and Grana Padano cheese.

Fish al Curry **13,600**

Middle Eastern flavors with a blend of yellow curry with the addition of coconut cream, asparagus, cauliflower, and pineapple. Served with rice.

Mixed Seafood Soup **12,800**

Slightly creamy soup with a combination of delicious fresh seafood, accompanied by white rice.

Burger The Tree House **10,900**

1/4 pound angus smoked & grilled meat, crispy bacon, glazed mushrooms and au gratin with swiss cheese. Served with wedge potatoes

Chicken Burger **8,900**

Grilled chicken fillet, brioche bread, cream of chipotle, lettuce, tomato and pickles. Served with wedge potatoes.

Grilled Chicken Fillet **12,900**

Grilled chicken breast with velouté, creamy mashed potatoes, and sweet and sour vegetable caponata.

Sweet and sour chicken **12,900**

Crispy chicken slices in a sweet and spicy sauce with fresh orange slices, on a bed of oriental vegetables and jasmine rice.

Baby Back Ribs **13,600**

Slow-cooked baby back ribs on a homemade barbecue sauce. Served with corn and wedge potatoes.

all taxes included

OUR SPECIALITIES

They are served with a side dish and a sauce.

Imported Skirt Stake 300 Gr	22,600
Beef Tenderloin 280 Gr	18,900
Rib Eye 380 Gr	24,900
Coulotte 300G	19,800

SIDES

Native Potatoes	3,600
Mashed Potatoes	3,500
Roasted Asparagus	5,200
Sauteed Vegetables with Olio	3,200
Green Salad	3,600
Puré de camote zanahoria con piña y miel de agave	3,600
Spaguetti al aglio e olio	3,900
Rice	2,600

Sauces

Demi-Glace, Barbacoa, Curry, Tonkasut o Chimichurri Argentino.	
Aditonal	800

HOT DRINKS

Espresso	2,600	Cortado	2,600
Intense espresso	2,500	Chocolate	2,600
Decaffeinated espresso	2,500	Fruit tea	2,700
Cappuccino	2,700	Chamomile tea	2,600
Moka	2,900	Green tea	2,600
Latte coffee	2,900	Black tea	2,600

DESSERTS

Red Fruits Panacota	5,900
Italian dessert served in a glass with fresh red fruits in coulis.	
Chocolate Brownie & Ice Cream	5,900
Warm brownie served with vainilla ice cream.	
Red Fruits Cheesecake	6,900
Crispy biscuit base, soft cheese filling cream and an exquisite mixture of fresh red fruits.	
Ice Cream Cup	4,200
Two scoops of vanilla ice cream	
Créame brûlée	6,800
Classic vanilla cream with brûlée sugar and red berries	
Raspberry millefeuille	6,900
Mille feuille filled with fresh raspberries and vanilla cream with bitter cocoa, a triple contrast between sweet and bitter	

all taxes included