

PONJA

NEW YEAR 'S EVE MENU

1st stage

- HAMACHI CEBICHE, WITH LECHE DE TIGRE, DASHI & IMKURA

2nd stage

- TRUFFLED O'TORO TIRADITO, WITH TRUFFLED YELLOW PEPPER CREAM & GUANCIALE

3rd stage

- NIGIRI TASTING: SHIROMI, RED PRAWNS & WAGYU MISO

4th stage

- LOBSTER UDON, GUANCIALE & CRUSTACEAN SAUCE

5th stage

- GRILLED A5 WAGYU, SWEET POTATO TEXTURES & SEASONAL MUSHROOMS

6th stage

- CREME CARAMEL, YUZU SOUR CREAM & GINGER CANDY

PAIRING

- 1st stage: PISCO SOUR
- 2nd stage: WHITE WINE
- 3rd stage: RED WINE
- 4th stage: SPARKLING

Price per person
200€

