MURU

MURU SIGNATURE BREAD

Focaccia & aromatic olive oil, paratha smoked butter

CRUDO BAR

Aguachile Shrimp (S)
Shrimp, Cucumber, Onion, Aguachile Sauce

Calabrese Salad (S)
Cauliflower, Kimchi Vinaigrette, Toasted Sesame

Selections of Maki Roll (G,S)
Tuna, Shrimp, California, Samurai

APPETIZERS

Empanadas Humita (D,G)
Corn Empanadas, Cheese, Béchamel

Chicken Croquetas (D,G)
Spicy Mayo

Crispy Prawn (G,S)
Acevichado Sauce

MAIN COURSE

Beef Steak (G)
Chimichuri Sauce

Peruvian Pollada (G)
Grilled Chicken, Pancha Chilli, Pineapple Salsa

Sea Bass Anticuchero (S)
Aji Amarillo Marination, Beuree Blanc

SIDES

Roasted Potato (D)

Grilled Corn (D)

DESSERT

MURU Signature Collection
(D,G,N)

Should you have any allergies or dietary requirements, please ask your waiter for assistance.
MURU THE SEED OF ALL CREATION, BROUGHT TO YOU BY THE ELEMENTS

MURU

NON ALCOHOLIC COCKTAILS

WATER

Tansan Mizu

#BitterSweet #Aromatic

Green & purple shiso, clarified grapefruit, co2 rhubarb, blood orange

EARTH

Prickly Coco

#Sweet #Spicy

Coconut, prickly pears cordial, clarified lime juice, poblano ancho chili, juniper

WATER

A Perfect Wave

#Umami #Salty

Jasmine clarified green apple kombu sea water, saline solution, juniper berries peppercorn

FIRE

Carbon

#Savory #Smoked

Tamarind, ginger, lapsang souchong herbs, toasted nuts

AIR

Zephir

#Savory #Nutty

Fig leaf, banana, roasted sesame oil, co2 juniper berries, peppercorn

SOFT DRINKS

Coca-Cola, Coca-Cola light, Sprite, Fanta

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CLASSIC COCKTAILS INSPIRED BY THE ELEMENTS

WATER

Agua Santa
#Crisp #Refreshing
Clarified Thai Basil, Cucumber, Coriander Seeds, Pink Peppercorn, Fennel Infused Gin and White Wine

AIR

La Pinta
#Bubbly #Fruity
Hibiscus Flower,Peach,Nectarine, Citrus Soda, Redwine, Peach, Orange Liquors

EARTH

Beet the Roots
#Peppery #Spiced
Beetroot,Turmeric,Galangal,Wasabi, Ginger,Blended Scotch Whiskey

Crema
#Creamy #Tropical
Prickly Pear ,Purple Dragon fruit, Coconut Cream, Clarified Lime, Cachaca

FIRE

Tamarinda
#Savory #Smokey
Tamarind, Ginger, Lapsang Souchong Tea, Salt, Tequila

Daiquiri Asado
#Charcoal#Sweet #Smokey
Grilled Alphonso Mango, Papaya, Rum

SPIRITS
Vodka-Rum-Gin-Whisky

WINE
Red-White-Sparkling

BEER
Corona-Heineken

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