



NOCHE BOHEMIA BUFFET menu

CHEESE & COLD CUTS DISPLAY

SERVED WITH ARTISAN BREADS, TROPICAL FRUIT JAMS,
DRIED FRUITS & SPICED NUTS

CHEESES (6 TYPES)

MANCHEGO CURADO
HUMBOLDT FOG
QUESO DE CABRA CON PIMENTÓN
COTIJA
PROVOLONE AL ORÉGANO
VALDEÓN BLUE

COLD CUTS (4 TYPES)

JAMÓN IBÉRICO
CHORIZO PAMPLONA
LOMO EMBUCHADO
SALAME CRIOLLO

PERUVIAN CEVICHE COUNTER

FRESHLY PREPARED BY THE CHEF, VIBRANT WITH
CITRUS AND SPICE

CLASSIC CEVICHE

SEABASS, LIME, RED ONION, CANCHA

AMAZONIAN CEVICHE

RIVER FISH, PASSIONFRUIT LECHE DE TIGRE, SWEET POTATO

TROPICAL SHRIMP CEVICHE

MANGO, AVOCADO, HABANERO

VEGETARIAN CEVICHE

HEART OF PALM, MUSHROOMS, COCONUT MILK

ARGENTINIAN ANTICUCHO GRILL STATION

CHARCOAL-GRILLED, SERVED WITH CHIMICHURRI,
AJÍ AMARILLO & ROASTED CORN

BEEF SKEWERS

CHICKEN SKEWERS

GRILLED OCTOPUS WITH SMOKED PAPRIKA

ROASTED VEGETABLE ANTICUCHOS (ZUCCHINI, PEPPER, CORN)

CARVING – RIBEYE

NIKKEI SUSHI STATION

(PERUVIAN-JAPANESE FUSION, FEATURING WHOLE TUNA)

TUNA TIRADITO WITH PONZU & ROCOTO
SALMON NIGIRI WITH AVOCADO & WASABI-LIME
CAUSA ROLLS
SPICY CRAB MAKI WITH AJÍ AMARILLO MAYO
PICKLED GINGER, WASABI, SOY, YUZU SAUCE

SPANISH PAELLA STATION

COOKED LIVE IN TRADITIONAL PAELLA PANS

PAELLA DE MARISCOS

PRAWNS, MUSSELS, SQUID, CLAMS, SAFFRON RICE

VEGETARIAN PAELLA

ARTICHOKES, BELL PEPPERS, GREEN PEAS, ASPARAGUS

DESSERT SELECTION

A FUSION OF LATIN SWEETS, CHOCOLATE CREATIONS & EXOTIC FRUITS

CHOCOLATE CHURROS WITH DULCE DE LECHE BAR

PASSIONFRUIT & MANGO TARTLETS

MINI TRES LECHES CAKES WITH HONEYCOMB

DARK CHOCOLATE MOUSSE WITH CHILI & MANGO

ASSORTED MACARONS

CARAMELIZED PINEAPPLE WITH MINT & CHALONG BAY RUM

EXOTIC FRUIT DISPLAY (PAPAYA, DRAGON FRUIT, RAMBUTAN, MANGO, BERRIES)

NITRO ICE CREAM BAR



CASA BOHO