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RESTAURANT
by Chakali



DÍA DE LOS MUERTOS

31 OCTOBER 2026

FACE PAINTING FOR CLIENTS

SOUP

Purple Sweet Potato Velouté

STARTERS & SALADS

"Monster Eyes" Ceviche

Fresh local fish cured in Leche de Tigre, garnished with floating radish and olive eyes

Chips & Nachos from Beyond

Blue and traditional corn nachos served with Bloody Salsa (Pico de Gallo), pumpkin crema and guacamole

"Calavera" Quinoa & Pumpkin Salad

Peruvian quinoa, spiced roasted pumpkin, black beans, sweetcorn and fresh cheese with lime vinaigrette

"Mysterious" Solterito Salad

Broad beans, large-kernel corn, tomato, local olives and diced cheese, tossed in an oregano and pisco vinaigrette

MAIN COURSES

Cochinita Pibil "Ripped Pork"

Slow-roasted, shredded pork marinated in a red achiote sauce, served with red onion and lime

Lomo Saltado from Beyond

Strips of beef wok-fried with onion, tomato, peppers and soy sauce, served with roasted purple sweet potato

Chicken with Poblano Mole

"Dark & Mysterious"

Tender chicken breast coated in a rich, traditional sauce made with cocoa, dried chillies and spices

TAQUERÍA DE LOS MUERTOS

Warm Corn & Wheat Tortillas

Toppings: Lime-marinated red onion • Pico de Gallo
Sweetcorn • Coriander • Fresh cheese • Jalapeño • Guacamole
Sauce: Red Salsa Roja • Green Salsa • Chipotle

SIDE DISHES

Coriander Rice

Refried Black Beans with Chipotle

DESSERTS

Churros with "Red Berry Blood"

Crispy cinnamon-sugar churros served with a thick strawberry and chipotle sauce, accompanied by mini Pan de Muerto

"Calavera" Pumpkin Flan

Homemade pumpkin and spice flan with dark caramel

"Phantasmagorical" Suspiro a la Limeña

Creamy dulce de leche topped with pisco and cinnamon meringue

Dark Chocolate & Chilli Mousse

Rich chocolate mousse with pieces of red dragon fruit and blueberries

