



# FELIZ

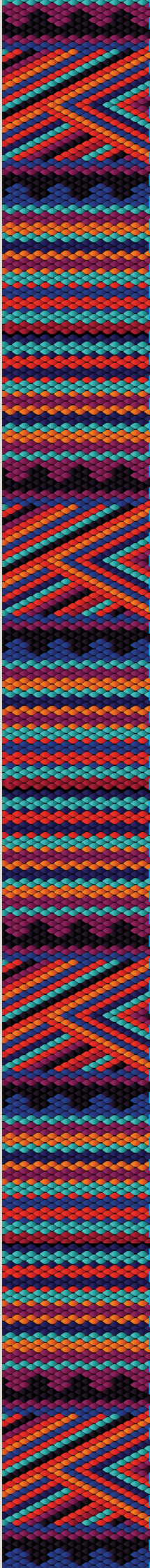
Feliz, born from a passion for Peru's vibrant flavors, celebrates the country's cultural tapestry with nods to Japanese techniques and Latin American grilling. Each dish reflects skill and creativity under ***Chef Franco Aldana.***

Perched on a rooftop with views of Kuala Lumpur's cityscape, we believe in the power of shared meals and enchanting ambiance that creates lasting memories. Feliz goes beyond food; it's about people, culture, and inspiring traditions. Join us on a culinary adventure where each meal is a journey, leaving you truly 'feliz' with every visit.



## STARTERS

<b>STEWED LAMB TACO</b>	27
Peruvian style seasoned shredded lamb, & mote purée.	
<b>SHRIMPS TACOS</b>	28
Avocado purée, lettuce, shrimps, bisque & salsa golf.	
<b>EMPANADA DE CARNE</b>	32
Beef loin stuffed in fried pastry.	
<b>EMPANADA DE CORDERO</b>	32
Braised lamb stuffed in fried pastry.	
<b>AREPAS</b>	32
Roasted white corn pastry with tartufo and cheese filling.	
<b>CHICKEN BRASA TACOS</b>	35
Lettuce, crispy potatoes, Peruvian cucumber dressing & homemade ajies sauce.	
<b>TACOS ANTICUCHEROS</b>	35
Tenderloin in Peruvian BBQ marinate, white corn & potatoes.	
<b>CEVICHE LIMENO</b>	38
White fish, leche de tigre, white corn, canchita & sweet potatoes.	
<b>TACACHOS CHALACOS</b>	42
Latin-American style plantains, assorted seafood filling & acevichado sauce.	
<b>TIRADITO DE AGUACHILE</b>	45
White fish & aguachile sauce.	
<b>TIRADITO DE PULPO</b>	75
Octopus, red leche de tigre & chalaquita peruana.	
<b>CEVICHE DE MARISCOS</b>	88
Seafood, chifles, canchita & sea urchin.	
<b>CEVICHE NIKKEI</b>	95
Misaki tuna, avocado, mango & leche de tigre nikkei.	
<b>PULPO AL OLIVO</b>	98
Octopus, Botija purple olives & homemade quinoa chips.	
<b>TIRADITO DE TUNA</b>	145
Leche de tigre, chalaquita de mango & avocado slices.	
<b>ANTICUCHOS DE LOMO FINO</b>	158
Tenderloin, white corn, potatoes & chimichurri.	





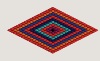
## SALADS

- QUINOA CHICKEN SALAD** 29  
Homemade quinoa chips, grilled chicken, lettuce, cherry tomatoes & parmesan.
- SOLTERITO NIKKEI** 35  
Prawns, feta cheese, edamame, onion, tomatoes, green olives & EVOO (extra virgin olive oil).
- NIKKEI SALAD** 38  
Salmon tataki, avocado, fresh veggies.



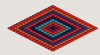
## NIGIRI

- SALMON & AVOCADO** 23  
Salmon loin, avocado paste, stogarashi.
- ACEVICHADO** 24  
White fish, tobiko, chalaquita.
- CHUPE DE CAMARONES** 24  
Peruvian seafood sauce & feta cheese.
- IKURA & SALMON** 25  
Seasoned salmon roe & furikake.
- PRAWNS BATAYAKI** 25  
Shrimp, seasoned butter, tare & sesame seeds.
- PULPO AL BATAYAKI** 34  
Seasoned butter & tobiko.
- TUNA DE VERANO** 38  
Peruvian chalaquita & tiradito sauce.
- WHITE FISH & CRAB** 38  
Seasoned with truffle.
- TUNA & FOIE GRAS** 39  
Tare & crunchy onion threads.
- BEEF & PARMESAN** 42  
Wagyu & torched cheese.
- WAGYU A LA NORTENA** 42  
Coriander sauce, chalaquita & onion threads.
- WAGYU ANTICUCHERO** 49  
Sushi rice, Japanese Wagyu & Peruvian BBQ sauce.



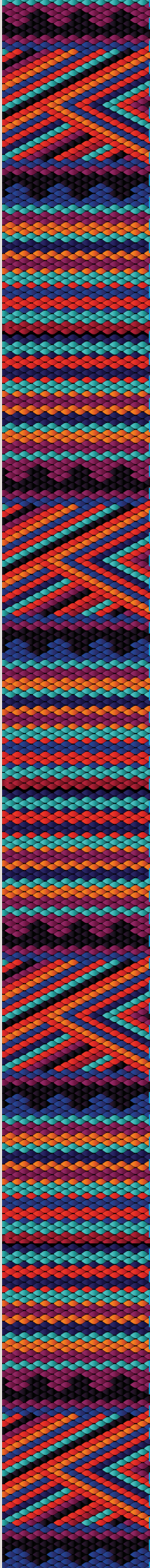
## GUNKAN

<b>PRAWNS TARTARE</b>	29
Seasoned Avruga caviar & prawns.	
<b>SALMON TARTARE</b>	32
Seasoned salmon, ikura & chalaquita.	
<b>TUNA TARTARE</b>	38
Seasoned tuna, egg yolk gel & Avruga caviar.	
<b>UNI ACEVICHADO</b>	48
Sea urchin, white fish tartare & creamy ceviche.	



## MAINS

<b>1/2 POLLITO BRASA</b>	52
Yellow corn chicken, Provencal potatoes, Latam rice & chimichurri.	
<b>TACU TACU A LO MACHO</b>	78
Mixed beans, steamed rice & Peruvian seafood sauce.	
<b>SECO DE CORDERO</b>	88
Lamb shoulder stewed in coriander sauce, steamed rice & criolla (Peruvian salsa).	
<b>QUINOTTO &amp; SALMON</b>	98
Salmon cooked in Jospier Oven, quinoa, cherry tomatoes & tare.	
<b>ARROZ CON MARISCOS</b>	119
Feliz's signature rice dish prepared with seafood, aji Amarillo spice & cilantro.	
<b>CHAUFA DE MARISCOS</b>	128
Peruvian style seafood fried rice.	
<b>BISTECK AL PESTO</b>	138
Beef, pesto fettuccine & huancaína sauce.	
<b>LOMO SALTADO &amp; HUANCAINA</b>	158
Tenderloin, creamy fettuccine & seasonal veggies.	
<b>PULPO ANTICUCHERO</b>	178
Octopus in Peruvian BBQ marinate, white corn, roasted potatoes & mojito andino.	
<b>LAMB RACK SURCANA</b>	185
Mote corn puree, huatia sauce & mojito andino.	





## SHARING

<b>POLLO A LA BRASA</b>	118
Yellow corn chicken, egg chaufa (Peruvian fried rice), Provencal potato & Peruvian style salad.	
<b>WHOLE GROUPER</b>	138
Grouper a la Brasa cooked in Jospier Oven, Peruvian seafood sauce & Latam rice.	
<b>ARROZ CON PATO PERUVIAN</b>	188
Duck leg, duck breast, shredded duck, foie gras, duck egg & coriander rice.	
<b>MIX GRILL</b>	488
150g tenderloin beef, 1/2 Peruvian style a la Brasa chicken, a filet of fish, assorted seafood, white corn, grilled potatoes, asparagus & chimichurri.	
<b>OP RIB 500</b>	1,480
Cooked in Jospier Oven at 500 degrees. Grilled asparagus, garlic potato purée, pickles, white corn & chimichurri.	



## DESSERTS

<b>TOCINO DEL CIELO</b>	25
Creamy flan & caramel.	
<b>ALFAJORES</b>	27
Butter biscuit with dulce de leche or chocolate ganache.	
<b>MAZAMORRA</b>	29
Fresh purple corn custard, cinnamon powder & pineapple.	
<b>TRES LECHES</b>	45
Soaked cake, Chantilly & forest fruits.	
<b>PETIT FOIE SELECTION</b>	45
A combination of tres leches, tocino del cielo & alfajores.	
<b>SORBETES</b>	17
Assorted flavours.	
<b>CUT FRUITS</b>	17
Assorted fruits.	
<b>ICE CREAM</b>	19
Assorted flavours.	

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