



## **Cold Starters**

### **Classic ceviche 62**

*seabass ceviche with traditional tigers milk, avocado, giant corn and coriander cress*

### **Ceviche mixto 77**

*seabass, baby squid, prawns and octopus served with smoked pepper tigers milk*

### **Hake tiradito and fried baby squid 55**

*thinly sliced hake with salsa criolla, baby squid and aji Amarillo sauce*

### **Scallops tiradito 66**

*thinly sliced scallops with uchucuta sauce, togarashi and passion fruit pearls*

### **Salmon tiradito and salsa acevichada 64**

*salmon sashimi with acevichada sauce, avocado purée and sweet soy sauce*

### **Tuna wraps 57**

*with yuzu ponzu tigers milk, guacamole and tacacho*

### **Octopus carpaccio & botija olive mayo 72**

*with baby arugula, piquillo peppers, EVOO and botija olive aioli*

### **Beef carpaccio with uchucuta and bbq 79**

*thinly sliced beef tenderloin with quinoa and mango salad, uchucuta and Hoisin BBQ sauce*

### **Tuna tataki & truffle ponzu sauce 62**

*seared Tuna Sashimi with white truffle and ponzu sauce, toasted white sesame seeds*

### **Wagyu beef tataki and nikkei sauce 115**

*Australian Score 9 Wagyu sashimi, grilled spring onion and string potato frites*



## Salads

### **Beetroot and coriander causa (V) 53**

*spinach and coriander cold potato cake with beetroot and carrot salad, rocoto mayo and roasted beetroot purée*

### **Quinoa salad (V) 50**

*black & white quinoa with sweet corn, feta cheese, pomegranate and avocado. Yuzu and aji Amarillo dressing.*

### **Shrimp and nikkei greens (V) 55**

*grilled broccoli, baby gem and green beans, steamed shrimp, cancha powder and white miso dressing*

## Hot Starters

### **Stuffed zucchini flowers (V) 61**

*three cheese stuffed zucchini flowers with piquillo pepper sour cream*

### **Quinoa croquettes 57**

*with Squid ink and aji Amarillo paste. Smoked lemon and truffle yogurt*

### **Deep fried baby squid 54**

*sansho pepper, micro coriander and pickled jalapeno aioli*

### **Honey coated Baby Squid 61**

*passion fruit honey and chives with squid ink aioli and salsa criolla*

### **Lobster arepa 83**

*corn arepa with crispy iceberg lettuce, avocado and mango salsa*

### **Octopus skewers 90**

*grilled octopus skewers with sweet corn purée, anticuchera salsa and chimichurri*

### **Duck & scallops 66**

*sliced duck magret and seared scallops over lucuma purée, salsa criolla and turkey bacon powder*

### **Amazon beef 71**

*Beef tenderloin, tacacho, uchucuta and salsa criolla*

All prices are inclusive of 10% municipality fee & 10% service charge



## **MAKIS**

(5 pieces)

### **Veggie 77**

piquillo, cream cheese and cucumber roll top with avocado

### **Acevichado 83**

avocado and shrimp furai topped with tuna and acevichada sauce

### **Shrimp tempura 83**

avocado and cream cheese with shrimp furai. Rolled with black and white sesame seeds

### **Inka roll 80**

shrimp furai, avocado and cream cheese with salmon, passion fruit honey and lime

### **Salmon 80**

oyster sauce and sesame seeds

### **Crab maki nero 88**

crab meat and avocado, octopus and chimichurri

### **Tuna Nikkei 86**

avocado, cream cheese topped with diced tuna in Nikkei and wonton frites

### **Chicken furai 78**

chicken cream cheese and avocado topped with piquillo pepper

### **BBQ roll 88**

tenderloin avocado and cream cheese with hoisin bbq sauce

### **Beef heart 84**

cream cheese, avocado and mix of onion and tomato topped with beef heart and anticuchera sauce



## Main Courses

### **Wild mushroom quinotto (V) 116**

*Creamy black and white quinoa topped with sautéed shimeji and shiitake mushrooms*

### **Octopus & quinotto nero 121**

*Grilled octopus over squid ink quinotto, chimichurri and rocoto aioli*

### **Lobster seafood chupe 143**

*Sous vide lobster tail with scallops and prawns poached in a lobster chupe sauce*

### **Seared hake 116**

*with aji Amarillo sauce, asparagus and botija olives*

### **Black cod patarashca 132**

*plantain leaf cooked black cod with aderezo misto*

### **Duck and carapulcra 127**

*Duck magret with carapulcra (dehydrated potato stew) with miso cured carrots and sticky rice*

### **24hr marinated boneless chicken leg 105**

*rocoto marinated boneless chicken leg with coriander yogurt, piquillo pepper and chives*

### **Chicken ají de gallina 116**

*Grilled Chicken thighs with Peruvian style curry and botija olive aioli*

### **Hoisin beef short ribs and giant corn purée 138**

*hoisin coated short ribs, braised fennel and sweet giant corn purée.*

### **Lomo and tacu tacu 127**

*smoked beef tenderloin sautéed in Nikkei sauce, with lentils and rice tacu tacu*

### **Wagyu beef tenderloin 231**

*Australian score 9 wagyu beef tenderloin, cassava chips and huancaína sauce*

### **350gr USDA prime ribeye 215**

*with sweet potato fries, rocoto aioli and chimichurri*

All prices are inclusive of 10% municipality fee & 10% service charge



## **Desserts**

### **Peruvian mess 49**

*Herb granite, meringue, strawberries, brownie whipped cream and praline ice cream.*

### **Queso helado 50**

*Sweet coconut popsicle with tobacco syrup, toshi cherries and white chocolate yogurt.*

### **Chocolate volcano 61**

*Organic Peruvian cacao, toasted quinoa ice cream and raspberry jelly*

### **Lulo and pistachio 55**

*homemade vanilla and mint ice cream, lulo jelly, pistachio crumble and organic cacao sponge cake*

### **Quinoa pancakes 61**

*chocolate mousse, dulce de leche ice cream, caramelized macadamia and coffee foam*

### **Truffles & macaroons 44**

*dulce de leche truffles and passion fruit macaroons*