

PERUVIAN FOOD & DRINKS TO SHARE





JW Marriott Marquis Hotel Dubai

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Location: 5th Floor Opening Hours: Tue – Sun from 6pm to midnight

G Å R D E N DERUVIAN FOOD & DRINKS TO SHARE

CEVICHES

Clásico Ceviche (S) Corvina, leche de tigre, red onions, chulpi corn, sweet potato tempura	55
Ceviche Chifero (N) (S) Tuna, cashews, spring onions, avocado, white onion, cucumber and crispy wan-ton	60
Ceviche de Hongos Y Esparragos (V) (N) Buffalo mozzarella, basil pesto, heirloom tomato textures, cavallino olive oil	50
Esteros Ceviche (S) Corvina, scallops, prawns, rocoto leche de tigre, Peruvian corn, sweet potato, prawn crackers	65
Ceviche Del Mercado (S) Corvina, yellow leche de tigre, sweet potato, coriander, crispy calamari	65
Thai Ceviche (S) (N) Salmon, sweet chilli sauce, coconut milk, cashews, mango, white onion, crispy cassava	60
TIRADITOS	
Carpassion Tiradito(S) Salmon, passion fruit reduction, crispy quinoa, confit onion, leche de tigre	70
Tiradito Nikkei (S) Yellow fin tuna laqueado, avocado puree, pineapple chalaquita aji limo, nikkei sauce, baby gem lettuce	70
Amazonico Tiradito (S) Yellow tail, tumbo sauce, fruits chalaquita, andina potato chips	70
Beef Tiradito Beef tenderloin, anticuchera sauce, crispy Peruvian cassava, truffle huancaina	75
Zucchini and Mushroom Tiradito (V) (A) Grilled zucchini, mix of mushroom, goat cheese, rocoto dressing chulpi corn, white wine reduction	50

COLD PLATES

Quinoa Salad (N)

60

Mix of quinoa, spring onions, edamame, cashews avocado, palm heart, mint and mango dressing	00
Casua Colonial (S) Peruvian potatos with lime and aji amarillo, prawns, colonial salsa	70
Casua al Olivio (S) Grill Spanish octopus, oliva sauce, piquillo peppers chimichurri	80
Flor de Pulpo (S) Pulpo tiradito, capsicum aioli, olive sauce, chía seeds, botija olives	80
Martini Leche de Tigre (S) Leche de tigre, corvina, crispy calamari, chulpi corn	40
Solterito (V) Warm potato, cherry tomato, broad beans, botija olives goat cheese, sweet corn, lemon grass dressing	45
Grill Loreto Palmitos (V) Grilled palm hearts, amaranth salad, red blood orange reduction	45
HOT PLATES	
Conchas a la Parmesana (S) US scallops, Peruvian gravy, aji amarillo, parmesan cheese	75
Chicarron de Calamar (S) Crispy baby squid with acevichado sauce	60
Papitas Rellenas Potato filled with juicy minced beef tenderloin in a Peruvian style	50
Spring Rolls de Lomo Saltado Crispy spring rolls filled with lomo saltado, aji de la casa	50
Beef Empanados Traditional beef empanada, yuzu mayonnaise	50
Conchas Indochinas Pacific scallops, passion fruit indochina salsa, crispy quinoa	85

Corn Empanada (V) Corn and cheese empanadas, coriander alioli	45
Camarones Novo (S) Quinoa prawn skewers, spicy maracuya salsa potato ocopa salad, fried halloumi cheese	75
ANTICUCHOS	
Beef Anticucho Beef tenderloin marinated in anticuchera sauce	80
Anticucho de Pulpo al Miso (S) Spanish octopus, white miso, aji panca, papas a la criolla	85
Anticuchos de Camarones (S) Grill prawns, panca marination, cassava chips, tobiko mayonnaise	75
Chicken Anticuchos Grilled chicken thigh, Korean paste marination and warm potato sala	65 d
CHEF'S CHOICE	
Costillas de Cordero Lamb chops, aji panca, Korean paste, leeks puree	130
Aji de Gallina Hualpa (N) Chicken breast shreds, creamy aji amarillo, criolla potato, pecans	65
Patagonian Toothfish Escabechado (S) Glacier 51, escabeche sauce, white miso paste, sweet potato puree	120
Beef Parrillero Wagyu beef, mango chimichurri, cabbage puree	195
Quinotto (V) Creamy quinoa, green asparagus, mix of mushrooms parmesan cheese, black truffle	65
Seafood Platter for Two (S) Grilled calamari, prawns, octopus, toothfish, pacific scallops himeji mushrooms, baby potato, acevichado salsa	285
Canilla de Cordero Lamb shank, coriander sauce, crispy cassava, criolla salsa	110

Arroz Lutto (S) Squid ink rice, calamari, scallops, prawns a lo macho sauce	85
Arroz Meloso de Mariscos (S) Mix seafood with creamy rice, lemon grass and prawn salsa	95
Lomo Saltado Stir fried beef, soy sauce, cherry tomato, red onions red vinegar, criolla potato, quail egg	95
Pollito al Carbon (A) Baby chicken, a la brasa style, yucas bravas, aji de polleria	95
Stir-fried Vegetable Platter (V) Cherry tomato, baby corn, snow peas, red onion mix of mushrooms, Peruvian asparagus	75
SIDES	
Arroz Criollo Jasmine rice, garlic, Peruvian corn, lemon grass	35
Sweet Potato Fries Sweet potato fries, truffle oil, coriander aioli	35
Grill Esparragos Peruvian asparagus and black truffles	40
Yucas a la Huancaina Peruvian cassava, huancaina sauce	45
DESSERTS	
Suspiro a mi Estilo Lemon grass cream caramel, vanilla crumble, Italian meringue	40
Princesa Chocolate sponge cake, chocolate mousse and lucuma mousse	55
Semifredo de Maracuya Semifredo sphere in passion fruit sauce, strawberry sorbet	40
Tres Leches Creamy sponge cake, tres leches sauce, yogurt ice cream	45
Chocolate Fondant	50
Chocolate volcano, lucuma ice cream All prices are in UAE Dirhams (AED) and include 10% service charge and 10 If you have any concerns regarding food allergies, please alert your serve Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increas (V) - Vegetarian, (N) - Contains Nuts, (S) - Contains Shellfish, (A) - Contains Undeted August 2016. Mean and prices are subject to char	r prior to ordering. e your risk of foodborne illness. s Alcohol, (P) - Pork

Updated August 2016. Menu and prices are subject to change.



Tortino Caldo Al Cioccolato 50 Soft chocolate cake, creamy heart and vanilla sauce