

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 15** VG GF
Guacamole, pico de gallo, corn tortillas

Chicharrones de Pollo 17
Crispy chicken, chipotle, spicy guava sauce

Bocado de Shitake con Chalaquita 14 V GF
Grilled shiitake, chipotle, avocado, coriander

Berenjenas Fritas 12
Aubergine tempura, basil miso, ginger-garlic soy

Empanadas de Res 17 GF
Corn empanadas, pulled brisket, garlic sauce

Calamares con Ocopa 16 GF
Baby squid, quinoa, Peruvian marigold

Tostada con Gambas y Maíz 16
Prawn tempura, sweetcorn, yuzu, ají amarillo

ANTICUCHOS

Marinated chargrilled skewers (2 pieces)

Gambas 17 GF
Tiger prawns, ají panca, chives

Pollo 15 GF
Chicken, ají amarillo, garlic

Res 18 GF
Beef fillet, ají panca, coriander

ENSALADAS

Salads

◆ **Trío de Maíz 14** VG GF
Josper corn, crispy corn, white corn
sweet onions

Solterito de Quinoa 16 VG GF
Quinoa, tomatoes, ají rocoto, botija olives

Espinacas con Manchego 16 V
Baby spinach, white peach
goji berries, manchego



SCAN ME!

PLATOS

Platters

Trío de Ceviches 41
Clásico, chifa, Pargo a la Trufa

Mistura de Ceviches 67
Selection of 5 ceviches

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style Sashimi

Ceviche de Hongos 14 VG GF
Wild mushrooms, choclo, shallots, crispy enoki

Lubina Clásico 15 GF
Sea bass, red onions, sweet potato, white corn

Pargo a la Trufa 19
Snapper, truffles, ponzu, chives

Salmón al Coco 19 GF
Salmon, coconut, plantain, ají limo

◆ **Atún Chifa 17**
Spicy yellowfin tuna, sesame seeds
rice cracker, soy

◆ **Pez Limón 17** GF
Yellowtail, green chilli, radish, orange tobiko

Tataki de Atún Nikkei 21
Yellowfin tuna, chimichurri, ginger & soy leche

Tataki de Res 16 GF
Beef sirloin tataki, grilled leeks
cashew nuts

ESPECIALES DEL MERCADO

Market

DAILY SELECTION OF FISH & MEAT

MP/100gr

PESCADOS Y MARISCOS

Fish and seafood

◆ **Arroz Nikkei 45** GF
Chilean sea bass, rice, lime, ají amarillo

Dorada Real a la Brasa (100gr) 9 GF
Whole seabream, chimichurri, pickled peppers

Pulpo Adobado 28 GF
Josper octopus leg, escabeche, avocado
cherry tomatoes

Bogavante al Josper (100gr) 12 GF
Lobster, miso & yuzu butter

AVES Y CARNES

Poultry and meat

Pollo a la Parrilla 25 GF
Corn-fed baby chicken, ají panca, coriander

◆ **Lomo de Res 36** GF
Spicy beef fillet, crispy shallots, ají limo, star anise

Chuletas de Cordero 34 GF
Lamb chops, smoked aubergine, ají panca

Presa Ibérica 30 GF
Iberian pork, tamarind, miso, ají rocoto, pineapple

VEGETALES Y CEREALES

Vegetables & Cereals

Quinoa en Olla con Calabaza y Trufa 28 V GF
Quinoa, Peruvian potatoes, pumpkin, crema fresca
black truffle

Cebada Chaufa 24 V
Stir-fried barley, egg, spring vegetables
soy sprouts, tofu

Espárragos a la Brasa 11 V
Grilled asparagus, ají amarillo vinegrette

Papitas con Ajo 10 V
New potatoes, coriander aioli, garlic chips

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

MENÚ DEGUSTACIÓN

80 per person

To be served to the whole table

Berenjenas Frita

Aubergine tempura, basil miso, ginger-garlic soy

Taco de Shitake con Chalaquita V GF

Grilled shiitake, chipotle, avocado, coriander

Chicharrones de Pollo

Crispy chicken, chipotle, spicy guava sauce

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Salmón al Coco GF

Salmon, coconut, plantain, ají limo

Ceviche de Hongos VG GF

Wild mushrooms, choclo, shallots, crispy enoki

Pez Limón GF

Yellowtail, green chilli, radish, orange tobiko

Tataki de Atún Nikkei

Yellowfin tuna, chimichurri, ginger & soy leche

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Quinoa en Olla con Calabaza y Trufa V GF

Quinoa, Peruvian potatoes, pumpkin
crema fresca, black truffle

Pollo a la Parrilla GF

Corn-fed baby chicken, ají panca, coriander

Espárragos a la Brasa V

Grilled asparagus, ají amarillo vinegrette

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Chicha Morada V GF

Purple corn granite, wild berries,
almond shortbread

Churros de Naranja V

Orange & lime churros, milk chocolate & dulce
de leche

MENÚ DE LUJO

100 per person

To be served to the whole table

Guacamole con Crocantes V GF

Guacamole, pico de gallo, corn tortillas

Empanada de Carne GF

Corn empanadas, pulled beef brisket, garlic sauce

Croquetas de Katsobushi y Atún

Bonito croquette, yellowfin tuna, ají limo

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Solterito de Quinoa VG GF

Quinoa, tomatoes, ají rocoto, botija olives

Ceviche de Atún Chifa

Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche de Pargo a la Trufa

Snapper, truffles, ponzu, chives

Tataki de Res GF

Beef sirloin tataki, grilled leeks
cashew nuts

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Arroz Nikkei GF

Chilean sea bass, rice, lime, ají amarillo

Lomo des Res GF

Spicy beef fillet, crispy shallots, ají limo, star anise

Cebada Chaufa V

Stir-fried barley, egg, spring vegetables,
soy sprouts

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Tres Leches V

Three milks cake, vanilla ice cream
& salted dulce de leche

Suspiro de Coco V GF

Coconut meringue, coconut cream
mango & passion fruit sauce

Paletas Heladas

Selection of 3 popsicles

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