

## PERUVIAN CEVICHEs AND TIRADITOS

### TASTING OF CEVICHEs AND TIRADITOS

selection of ceviches and tiraditos

#### "BONITO" CEVICHE

catch of the day • "leche de tigre" • choclos • canchas  
sweet potato • cilantro • red onion

#### LOBSTER CEVICHE

plantain • citrus sauce • cucumber • cherry tomatoes  
cilantro

€ 33

€ 26

€ 30

#### NIKKEI OCTOPUS CEVICHE

ponzu sauce • cherry tomatoes • cilantro

#### "CRISPY" TUNA CEVICHE

Nikkei sauce • crispy black rice • cucumber  
guacamole • nori • ginger • scallion • sesame seeds

#### VEGETARIAN CEVICHE

yuzu "leche de tigre" • asparagus • shiitakes • cilantro  
heart of palm • cucumber • cherry tomatoes • choclos

€ 26

€ 29

€ 23

*"No son carpaccios, no son sashimis... son tiraditos"*

#### TIRADITO LIMEÑO

catch of the day • "aji amarillo" sauce • sweet potato  
choclos • canchas • cilantro • red onion

#### SALMON AND SHIITAKES TIRADITO

cucumber • dry miso • yuzu • soy sauce • jalapeño

€ 26

€ 27

#### SEA SCALLOP TIRADITO

fresh cilantro aioli • sweet potato • avocado  
red onion • cherry tomatoes • canchas • choclos

#### CREOLE WAHOO TIRADITO

leche de tigre spuma • passion fruit sauce  
red onion • choclos • canchas • cilantro

€ 29

€ 26

## APPETIZERS

#### MINUTE SMOKED HAMASHI

lime emulsion • green apple • Avruga caviar

#### PULPO ANTICUCHERO

"aji panca" grilled octopus • "papa amarilla"  
"aji amarillo" sauce • choclos • canchas • cilantro

#### SAUTEED DUCK FOIE GRAS

marinated mango • cilantro • crispy rice

#### SALMON GRAVLAX

baked red beets • goat cheese • ikura  
horseradish cream

€ 35

€ 28

€ 29

€ 29

#### CHILLED PUMPKIN

#### AND COCONUT SOUP

apple • scallion • fresh cilantro

#### BURGUNDY TRUFFLE SALAD

mâche • parmesan • truffle butter toast

#### TUNA TACOS

3 pcs/4 pcs  
guacamole • "pico de gallo" • cream

#### BURRATINA & CONFIT EGGPLANT

heirloom cherry tomatoes • Bresaola • basil • pine nuts

€ 22

€ 49

€ 27/36

€ 29

## FROM THE CARIBBEAN AND THE BIG BLUE

#### SAUTÉED CHILEAN SEABASS

lemon fregola • fennel • sundried tomatoes  
grilled pepper

#### SAUTÉED SEA SCALLOPS

coconut and sweet potato purée • citrus emulsion  
quinoa • shiitake

#### LOBSTER, SEA SCALLOPS, SHRIMP AND OCTOPUS CRISPY RICE

creamy spicy bisque • cherry tomatoes • chorizo

€ 72

€ 49

€ 47

#### SAUTÉED MAHI-MAHI

"salsa cruda": mango • scallions • jalapeño  
cilantro • ginger • pickled onion • coconut jasmine rice

#### GRILLED TUNA LOIN

capers espuma • confit tomatoes • basil • Botija olives  
crispy capers and tapioca • quinoa

#### SAUTÉED SCOTTISH SALMON

green asparagus • brocolini • enokis  
lemon and kale pesto

€ 42

€ 48

€ 44

## FROM THE LAND

#### "LOMO SALTADO"

peruvian sautéed sliced beef tenderloin • cilantro  
"papa amarilla" • quail eggs • "limo" chili

€ 45

#### PANCA CHILI ROASTED DUCK MAGRET

red beet purée • shiitakes • enokis • Vadouvan jus

€ 42

## FROM THE CHARCOAL GRILL

#### BEEF TENDERLOIN 7 OZ.

"mac and cheese" • bordelaise sauce

#### ROSSINI BEEF TENDERLOIN 7 OZ.

beef tenderloin • sautéed foie gras • bordelaise sauce  
truffle oil parsnip purée

€ 52

€ 69

#### BEEF BONE IN RIB EYE to share 36 OZ.

mac and cheese • béarnaise sauce

#### GRILLED WAGYU PICANHA 12 OZ.

parsnip purée • shiitakes • Guasacaca sauce

€ 99

€ 85

## SIDES

€ 10

COCONUT JAMINE RICE  
PARSNIP PURÉE  
MAC AND CHEESE

TRUFFLE OIL FRENCH FRIES  
VEGETABLE WOK  
GINGER SWEET POTATO PURÉE



## DESSERTS



### “MONT-BLANC”

chestnut cream • Chantilly cream • crumble

### “TROPEZIENNE”

Diplomate cream • orange blossom light cake

### INTENSE GUANAJA

dark chocolate mousse • toasted hazelnuts  
cocoa nibs nougatine

### LEMON YOGURT PANNA COTTA

passion fruit gelée • yuzu sorbet

### WILLIAM PEAR “PETIT CHOUX”

fresh pear compote • maple Chantilly cream  
crispy gavotte

### TROPICAL PAVLOVA

coconut sorbet • mango compote • crunchy merengue

### CAPPUCCINO

amaretto cake • coffee ice cream • Gianduja sauce

### HOMEMADE ICE CREAM AND SORBET SELECTION

coffee • orange blossom • vanilla • chocolate  
mango • yuzu • coconut • black currant

€16