

PERUVIAN CEVICHEs AND TIRADITOS

TASTING OF CEVICHEs AND TIRADITOS

selection of ceviches and tiraditos

€ 33

"BONITO" CEVICHE

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

€ 26

NIKKEL OCTOPUS CEVICHE

pachikay sauce • cherry tomatoes • cilantro

€ 26

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

TIRADITO LIMEÑO

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

€ 26

SALMON AND SHITAKES TIRADITO

cucumber • dry miso • yuzu • soy sauce • jalapeño

€ 29

"CRISPY" TUNA CEVICHE

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

€ 29

VEGETARIAN CEVICHE

Olive oil • yuzu • asparagus • shiitakes • cilantro
heart of palm • cucumber • cherry tomatoes • choclos

€ 21

SEA SCALLOP TIRADITO

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

€ 29

APPETIZERS

PULPO ANTICUCHERO

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

€ 28

TUNA TACOS

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

€ 27/36

CHILLED PUMPKIN AND COCONUT SOUP

apple • scallion • fresh herbs

€ 22

SHITAKE AND ENOKIS SALAD

mâche • parmesan • white truffle oil vinaigrette

€ 22

FROM THE CARIBBEAN AND THE BIG BLUE

SAUTÉED CHILEAN SEABASS

lemon fregola • fennel • sundried tomatoes
grilled pepper

€ 72

SPINY LOBSTER RISOTTO

yellow chili cream • asparagus • edamame
light bisque consommé with extra virgin olive oil

€ 47

SAUTÉED MAHI-MAHI

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

€ 43

HONEY AND MISO GLAZED SALMON

celery purée • seared sucrine lettuce
heart of palm

€ 49

FROM THE LAND

"LOMO SALTADO"

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

€ 45

GRILLED BEEF TENDERLOIN 7 OZ.

parsnip purée • bordelaise sauce

€ 52

PANCA CHILI ROASTED

DUCK MAGRET
red beet purée • shiitakes • enokis • Vadouvan jus

€ 42

IBERIAN PIG PRESSA

fried papa amarilla • shiitakes • guasacaca sauce

€ 49

SIDES

COCONUT JASMINE RICE
PARSNIP PURÉE
TRUFFLED PARSNIP PURÉE

€ 10

TRUFFLE OIL FRENCH FRIES
VEGETABLE WOK
BEETROOT PURÉE



DESSERTS



INTENSE GUANAJA

dark chocolate mousse • toasted hazelnuts
cocoa nibs nougatine

LEMON YOGURT PANNA COTTA

passion fruit gelée • yuzu sorbet

TROPICAL PAVLOVA

coconut sorbet • mango compote • crunchy merengue

CAPPUCCINO

amaretto cake • coffee ice cream • Gianduja crumble

HOMEMADE ICE CREAM AND SORBET SELECTION

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

€16