

PERUVIAN CEVICHEs AND TIRADITOS

<p>TASTING OF CEVICHEs AND TIRADITOS selection of ceviche and tiraditos</p> <p>“BONITO” CEVICHE catch of the day • “leche de tigre” • choclos • canchas sweet potato • cilantro • red onion</p> <p>CRÉOLE SEAFOOD CEVICHE octopus • scallops • shrimps • plantain crisp passion fruit “leche de tigre”</p>	<p>39€</p> <p>32€</p> <p>32€</p>	<p>TUNA CEVICHE nikkei sauce • crispy rice • ginger • sesame seeds guacamole • cucumber • cilantro</p> <p>LOBSTER CEVICHE mayu • cucumber • canchas • red onions coconut “leche de tigre” • cilantro</p> <p>CUCUMBER NARUTO grilled shiitakes • ponzu • truffle oil • sesame seeds piquillos • cilantro • wakame • nori</p>	<p>34€</p> <p>36€</p> <p>28€</p>
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“No son carpaccios, no son sashimis... son tiraditos”

<p>TIRADITO LIMÉÑO catch of the day • “aji amarillo” sauce • sweet potato choclos • canchas • cilantro • red onion</p> <p>SEARED TUNA TIRADITO “Pachikai” sauce • shiitakes • choclos • puffed quinoa cilantro • “aji amarillo” • ponzu</p>	<p>32€</p> <p>34€</p>	<p>WAGYU BEEF TIRADITO “aji panca” • rocoto and piquillos cream • scallion fresh hearts of palm • puffed quinoa • yuzu</p> <p>SCALLOPS TIRADITO creamy “leche de tigre” • mango • avocado shallots • cherry tomatoes • choclos • nori crispy</p>	<p>35€</p> <p>35€</p>
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APPETIZERS

<p>SMOKED O-TORO TUNA grilled aubergine • tomato cream • croutons bell peppers and olives virgin sauce</p> <p>PULPO ANTICUCHERO “aji panca” grilled octopus • “papa amarilla” “criolla” sauce • choclos • canchas • cilantro</p> <p>MARACUJA - HUACATAY BURRATINA local greens • tomato • grilled mango • avocado pomegranate • physalis • cashew nuts</p>	<p>34€</p> <p>33€</p> <p>32€</p>	<p>TAMARIND GLAZED AUBERGINE corn emulsion • snow peas • scallions “aji dulce” • cilantro</p> <p>FALL TRUFFLE SALAD local greens • parmesan • truffle butter toast fresh hearts of palm • shiitakes • puffed buckwheat</p> <p>“BONITO” TACOS 3pcs/4pcs guacamole • mango “criolla” sauce • cilantro TUNA 30€/40€ LOBSTER 33€/44€ SHIITAKE 30€/40€</p>	<p>28€</p> <p>44€</p> <p>30€/40€</p>
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FROM THE CARIBBEAN AND THE BIG BLUE

<p>TAMARIND AND HONEY GLAZED GROUPER fresh hearts of palm • “salsa cruda criolla” • yuca</p> <p>FISH “SUDADO” catch of the day • lobster • scallops • piquillos huacatay • fregola sarda • bok choy • baby corn</p> <p>GRILLED RED SNAPPER jalapeño • cilantro • ponzu • plantain crisp grilled avocado • creole salad</p>	<p>66€</p> <p>65€</p> <p>66€</p>	<p>GRILLED “BATA-YAKI” TUNA bok choy • cilantro • snow peas • baby corn fresh hearts of palm • shiitakes • “aji dulce”</p> <p>HOMEMADE CURRY MAHI-MAHI shiitakes • shimejis • coconut and ginger crust green curry sauce • cilantro • coconut milk</p> <p>RED SHRIMP CREAMY RICE “aji amarillo” • saffron • snow peas sundried tomatoes</p>	<p>54€</p> <p>48€</p> <p>54€</p>
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FROM THE LAND

<p>ROASTED VEAL TournEDOS spinach • Piemont hazelnuts • shimejis celey purée • Vadouvan sauce</p> <p>“LOMO SALTADO” tamarind sautéed slices Wagyu beef • “aji limo” “papa amarilla” • quail eggs • cilantro</p>	<p>53€</p> <p>52€</p>	<p>SUCKLING PIG CONFIT mango chutney • shiitakes • cive • cucumber sweet and sour sauce</p> <p>SAUTEED DUCK BREAST celery root • physalis and green cardamom condiment huacatay jus • physalis virgin sauce</p>	<p>56€</p> <p>46€</p>
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FROM THE CHARCOAL GRILL

<p>COLORADO LAMB RIBS grilled aubergine • bok choy • confit lemon shiitake • chimichurri sauce</p> <p>WAGYU FLANK STEAK 7 OZ. truffle potato purée • shimejis • truffle jus</p>	<p>55€</p> <p>65€</p>	<p>PORTERHOUSE STEAK TO SHARE 30 OZ. “mac and cheese” • local greens yuzu and rocoto bearnaise sauce</p> <p>“RUBIA GALLEGA” PICAÑA 10.5 OZ. guasacaca sauce • yuca fries • creole salad</p>	<p>185€</p> <p>110€</p>
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SIDES 13€

COCONUT JASMIN RICE
TRUFFLE POTATO PURÉE
“MAC AND CHEESE”

CELERY PURÉE
TRUFFLE OIL FRENCH FRIES
VEGETABLE WOK