

CAVIAR



OSCIETRE STURIA 50g/180€ 100g/340€ 250g/800€
Aquitaine, France
sour cream • onion • parsley • capers • egg
juniper berries • homemade blinis

BELUGA STURIA 125g/1500€
Aquitaine, France
sour cream • onion • parsley • capers • egg
juniper berries • homemade blinis

PERUVIAN CEVICHEs AND TIRADITOS

TASTING OF CEVICHEs AND TIRADITOS 39€
selection of ceviche and tiraditos

“BONITO” CEVICHE 32€
catch of the day • “leche de tigre” • choclos • canchas
sweet potato • cilantro • red onion

CRÉOLE SEAFOOD CEVICHE 32€
octopus • scallops • shrimps • plantain crisp
passion fruit “leche de tigre”

TUNA CEVICHE 34€
nikkei sauce • crispy rice • ginger • sesame seeds
guacamole • cucumber • cilantro

LOBSTER CEVICHE 36€
mayu • cucumber • canchas • red onions
coconut “leche de tigre” • cilantro

CUCUMBER NARUTO 28€
grilled shiitakes • ponzu • truffle oil • sesame seeds
piquillos • cilantro • wakame • nori

“No son carpaccios, no son sashimis... son tiraditos”

TIRADITO LIMÉÑO 32€
catch of the day • “aji amarillo” sauce • sweet potato
choclos • canchas • cilantro • red onion

SEARED TUNA TIRADITO 34€
“Pachikai” sauce • shiitakes • choclos • puffed quinoa
cilantro • “aji amarillo” • ponzu

WAGYU BEEF TIRADITO 35€
“aji panca” • rocoto and piquillos cream • scallion
fresh hearts of palm • puffed quinoa • yuzu

SCALLOPS TIRADITO 35€
creamy “leche de tigre” • mango • avocado
shallots • cherry tomatoes • choclos • nori crispy

APPETIZERS

SMOKED O-TORO TUNA 34€
grilled aubergine • tomato cream • tapioca crisp
bell peppers and olives virgin sauce

PULPO ANTICUCHERO 33€
“aji panca” grilled octopus • “papa amarilla”
“criolla” sauce • choclos • canchas • cilantro

MARACUJA - HUACATAY BURRATINA 32€
local greens • tomato • grilled mango • avocado
pomegranate • physalis • cashew nuts

TAMARIND GLAZED AUBERGINE 28€
corn emulsion • snow peas • scallions
“aji dulce” • cilantro

WINTER TRUFFLE SALAD 69€
local greens • parmesan • truffle butter toast
fresh hearts of palm • shiitakes • puffed buckwheat

“BONITO” TACOS 3pcs/4pcs
guacamole • mango “criolla” sauce • cilantro
TUNA 30€/40€ **LOBSTER** 39€/52€ **SHIITAKE** 30€/40€

FROM THE CARIBBEAN AND THE BIG BLUE

TAMARIND AND HONEY GLAZED GROUPER 66€
fresh hearts of palm • “salsa cruda criolla” • yuca

FISH “SUDADO” 65€
catch of the day • lobster • scallops • piquillos
huacatay • fregola sarda • bok choy • baby corn

GRILLED RED SNAPPER 66€
jalapeño • cilantro • ponzu • plantain crisp
grilled avocado • creole salad

GRILLED “BATA-YAKI” TUNA 54€
bok choy • cilantro • snow peas • baby corn
fresh hearts of palm • shiitakes • “aji dulce”

HOMEMADE CURRY MAHI-MAHI 48€
shiitakes • shimejis • coconut and ginger crust
green curry sauce • cilantro • coconut milk

RED SHRIMP CREAMY RICE 54€
“aji amarillo” • saffron • snow peas
sundried tomatoes

FROM THE LAND

“LOMO SALTADO” 52€
tamarind sautéed Wagyu beef slices • “aji limo”
“papa amarilla” • quail eggs • cilantro

SAUTEED DUCK BREAST 46€
celery root • physalis and green cardamom condiment
huacatay jus • physalis virgin sauce

GRILLED WAGYU FLANK STEAK 7 OZ 65€
truffle potato purée • shimejis • truffle jus

SUCKLING PIG CONFIT 56€
mango chutney • shiitakes • cive • cucumber
sweet and sour sauce

GRILLED BLACK ANGUS PICAÑA 10.5 OZ 60€
guasacaca sauce • yuca fries • creole salad

GRILLED BEEF BONE IN RIB EYE 36 OZ 160€
“mac and cheese” • local greens
yuzu and rocoto bearnaise sauce

SIDES 13€

COCONUT JASMIN RICE
TRUFFLE POTATO PURÉE
“MAC AND CHEESE”

YUCA FRIES GUASACACA SAUCE
TRUFFLE OIL FRENCH FRIES
VEGETABLE WOK