



SCAN ME!

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 14** VG GF
Avocado, pico de gallo, corn tortillas

Chicharrones de Pollo 16
Crispy chicken, chipotle, spicy guava sauce

Tacos de Shiitake con Chalaquita 13 V GF
Grilled shiitake, chipotle, avocado, coriander

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

Tostada de Pez Limón 15 GF
Pez limón tartare, feta & corn cream, yuzu mayo

ANTICUCHOS

Marinated chargrilled skewers

Pollo 14 GF
Chicken, ají amarillo, garlic

Res 16 GF
Beef fillet, ají panca, coriander

ENSALADAS

Salads

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

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

Ensalada de Tomate 11 VG
Heritage Tomato, Tofu, Red Onion

PLATOS DE CEVICHE

Ceviche platters

Trío de Ceviches 41
Clasico, chifa, a la trufa

Mistura de Ceviches 67
Selection of 5 ceviches

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style sashimi

Hongos 14 V GF
Wild mushrooms, choclo, shallots, crispy enoki

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

Corvina a la Trufa 19
Stone sea bass, truffles, ponzu, chives

Salmón Criollo 16 GF
Salmon, sweet potato, chalaquita, ají amarillo

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

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

Tataki de Atún Nikkei 21 GF
Yellowfin tuna, waffa ponzu, lúcuma leche

Tataki de Res 16 GF
Beef 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 sea bream, chimichurri, pickled peppers

Salmón a la Brasa 26 GF
Grilled salmon, fennel, ají panca

Arroz de Bogavante 55 GF
Lobster rice, panca bisque, creme fraiche

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

Pato Laqueado 39 GF
Duck breast, lucuma, ají panca, physalis

Chuleta de Ibérico 29 GF
Iberian pork, miso & guava glaze, green papaya

VEGETALES Y CEREALES

Vegetables and cereals

Cebada Verde 16 V GF
Barley, spring vegetables, confit tomato

Arroz Chaufa 12 V
Stir fried rice, egg, spring veggie, soy sprouts, tofu

Brócoli Tierno a la Parrilla 12 V
Tenderstem broccoli, rocoto soy dressing, red chilli

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

Berenjenas Fritas 10 V
Fried aubergine, miso amarillo

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

Guacamole con Crocantes VG GF
Avocado, pico de gallo, corn tortillas

Tostada de Pez Limón GF
Pez limón tartare, feta & corn cream
yuzu mayo

Tacos de Shiitake con Chalaquita V GF
Grilled shiitake, chipotle, avocado, coriander

Anticucho de Pollo GF
Chicken, ají amarillo, garlic

Ceviche de Salmón Criollo GF
Salmon, sweet potato, ajíamarillo

Ceviche de Atún Chifa
Spicy yellowfin tuna, sesame seeds
rice crackers, soy

Tiradito de Pez Limón
Yellowtail, green chilli, radish, orange tobiko

Arroz Nikkei GF
Chilean sea bass, bomba rice, lime, ají amarillo

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

Berenjenas Fritas V
Fried aubergine, miso, ají marillo

Tres Leches V
Three milks cake, vanilla ice cream
salted dulce de leche

Churros de Naranja V
Orange and lime churros
milk chocolate & dulce de leche

MENÚ DE LUJO

100 per person

To be served to the whole table

Guacamole con Crocantes VG GF
Avocado, pico de gallo, corn tortillas

Empanadas de Langostino
Corn empanadas, langoustine, garlic sauce

Anticucho de Res GF
Beef fillet, ají panca, coriander

Tostada de Pez Limón
Pez limón tartare, feta & corn cream, yuzu mayo

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

Ceviche de Corvina a la Trufa
Snapper, truffles, ponzu, chives

Tiradito de Atún con Lúcuma
Yellowfin tuna, waffa ponzu, lúcuma leche

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

Arroz Bogavante GF
Lobster rice, panca bisque, creme frais

Pato Laqueado GF
Duck breast, lucuma, ají panca, physalis

Brócoli Tierno a la Parrilla V
Tenderstem Broccoli, rocoto soy dressing, red chilli

Tres Leches V
Three milks cake, vanilla ice cream
salted dulce de leche

Tarta de queso Manchego V GF
Quinoa crumble, blackberry jam

Paleta Helada V
COYA ice cream popsicle

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