

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

Berenjenas Fritas 12 V
Aubergine tempura, basil, miso, ginger-garlic soy

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

Tostada de Atún y Trufa 19
Tuna tartare, yuzu aioli, black truffle

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



SCAN ME!

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
Yellowfin tuna, chimichurri, ginger & soy 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

Pulpo Adobado 28 GF
Josper octopus leg, escabeche, avocado
cherry tomatoes

Bogavante al Josper (100gr) 12 GF
Lobster, miso & yuzu butter

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

Asado de Tira 34 GF
Braised short ribs, purple corn glaze

Presa Ibérica 38 GF
Iberian pork, guayaba glaze, miso, pineapple

VEGETALES Y CEREALES

Vegetables and cereals

Quinoa y Cebada con Calabaza 28 V GF
Quinoa, barley, Peruvian potatoes, pumpkin, black truffle

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 aioli, garlic chips

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

Berenjena Frita V

Aubergine Tempura, basil miso, ginger-garlic soy

Taco de Shitake con Chalaquita V GF

Grilled shiitake, chipotle, avocado, coriander

Chicharrones de Pollo

Crispy chicken, chipotle, spicy guava sauce

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Salmón Criollo GF

Salmon, sweet potato, chalaquita, ají amarillo

Ceviche de Hongos GF

Wild mushrooms, choclo, shallots, crispy enoki

Pez Limón GF

Yellowtail, green chilli, radish, orange tobiko

Tataki de Atún Nikkei

Yellowfin tuna, chimichurri, ginger & soy leche

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Quinoa y Cebada con Calabaza V GF

Quinoa, barley, Peruvian potatoes
pumpkin, black truffle

Pollo a la Parrilla GF

Corn-fed baby chicken, ají panca, coriander

Brócoli Tierno a la Parrilla V

Tenderstem broccoli, rocoto soy dressing
red chilli

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Chicha Morada V GF

Purple corn granite, wild berries
almonds shortbread

Churros de Naranja V

Orange & lime churros, milk chocolate &
dulce de leche



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