

CEBICHES



Cebiche Clasico (ce) (f) (r) 24

*white fish (catch of the day), cancha and choclo corn,
sweet potato, coriander, classic leche de tigre*

Cebiche Nikkei (ce) (mo) (f) (r) (s) (se) (su) (sb) 26

*blue fish (catch of the day), cucumber, spring onion, ginger, smoked cabbage,
katsuoobushi, tamarind leche de tigre, sesame oil*

Dishes indicated with (A) Alcohol | (CE) Celery | (D) Dairy | (E) Egg | (F) Fish | (P) Pork | (G) Gluten | (L) Lupin | (MO) Mollusk | (M) Mustard | (N) Nuts | (R) Raw | (S) Shellfish | (SE) Sesame, (SO) Soybean | (SU) Sulphites | (V) Vegetarian | (VG) Vegan – Responsibly Sourced. Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

TIRADITOS



Sashimi Norteno (g) (f) (su) (r) (s) (a) (sb)	28
<i>tuna belly, aji amarillo ponzu, spicy pumpkin purée, coriander cress, bean chalaca, lime zest</i>	
Tiradito Sichuan (ce) (f) (s) (su) (r) (sb) (e) (se)	23
<i>blue fish (catch of the day), daikon, fried seaweed, sesame, miso tofu leche de tigre, pickled chili, spring onion</i>	
Taramosalata Tiradito (ce) (f) (r) (s) (g)	23
<i>blue fish (catch of the day), fried sweet potato, capers chalaca, coriander oil, avocado, cancha corn, choclo corn, tarama leche de tigre</i>	

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TARTARES



Prawns & Caviar (s) (f) (r)	30
<i>prawn, aji amarillo, chalaquita, cancha corn, citrus oil, oscietra caviar, creamy rocoto leche de tigre</i>	
Red Tuna Tartare (ce) (f) (r) (s) (su) (sb) (e)	27
<i>red tuna belly, cucumber, aji amarillo, spring onion, lime zest, creamy amazonian leche de tigre</i>	

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SALADS



Greek Chifa Salad (g) (f) (d)	17
<i>(se) (e) cherry tomato, cucumber, pickled vegetables, feta cheese, spring onion, crispy wonton, orange, oregano chifa dressing, sesame seeds</i>	
Choclo & Edamame Salad	20
<i>(m) (su) choclo corn, edamame, roasted peppers, cherry tomato, French beans, cancha corn, garlic chips, avocado dressing</i>	
Quinoa Miso Salad (sb) (su)	19
<i>white and red quinoa, pickled vegetables, red peppers, carrot, mint leaves, miso dressing, fried chickpeas</i>	

PERUVIAN BITES



Bocado Criollo (e) (su)	14
<i>beef heart, iceberg lettuce, smoked mayonnaise, crispy potatoes, mint</i>	
Pork Belly Bao (g) (e) (sb) (su) (a) (p)	18
<i>char siu pork, bao bun, pickled radish, coriander, smoked chimichurri</i>	
Shrimp Bao (g) (s) (e)	19
<i>fried shrimp, bao bun, thai mayonnaise, criolla</i>	
Peruvian Chicken Karaage (g) (se) (d) (sb) (su) (s)	18
<i>crispy fried corn-fed chicken, aji amarillo sweet ketchup, furikake</i>	
Calamari Chicharron (g) (mo) (s) (e) (d) (su) (sb)	17
<i>fried calamari, tarama foam, gochujang mayonnaise, chives</i>	

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PERUVIAN-STYLE GRILL



Chicken Anticucho (e) (su) <i>corn-fed chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce</i>	20
Octopus Anticuchero (mo) (s) (d) (su) <i>grilled octopus, anticuchera sauce, potato parmentier, chimichurri, crispy garlic, dried kalamata olives</i>	27
Croaker (s) (f) (d) (su) (a) <i>charcoal-grilled locally sourced croaker fillet, grilled greens, chupe sauce, criolla</i>	35

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MEAT FEAST



All our meat is accompanied with rocoto aioli, tari sauce, chimichurri and fries.

Chuleton (e) <i>Bone-in Prime-rib, 1,2 kg</i>	185
Black Angus Striploin (e) <i>New Zealand, 400 gr</i>	70
Black Angus Ribeye (e) <i>United States, 400 gr</i>	85
Wagyu Rib Eye Roll (e) <i>Australian, 300 gr</i>	210

FROM THE WOK



Aeropuerto (g) (mo) (s) (e) (se) (p) 38

*char siu pork belly, fried rice, vegetables, shrimp and hokkaido
scallop omelette, nikkei sauce*

Lomo Saltado (mo) (sb) (su) 45

*wok stir-fried tenderloin, tomatoes, red onions, aji amarillo soy sauce,
potatoes, rice with choclo*

Whole Fish Nikkei (g) (f) (se) 95

*stir-fried with Nikkei sauce, spring onion, red and green bell peppers,
red onion, pak choi, coriander*

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Entrates — Aesthesis

SIDES



Arroz with Choclo (d) 7
rice with butter and choclo corn

Manko Fries (v) 8
*double-cooked fries, coriander, tari
sauce, rocoto aioli*

Pachamanca Grilled Vegetables (vg) 9
*seasonal vegetables, ponzu
pachamanga sauce*

DESSERTS



Tres Leches (d) (e) (g) (n) (v) 17

*Fluffy sponge cake soaked in three kinds of milk, phyllo
pastry crumble, roasted pecans, warm tonka sauce & vanilla ice cream*

Orange Cake and Aji Amarillo Yogurt (d) (e) (g) (v) 19

*orange & aji amarillo phyllo cake, aji amarillo yogurt cream,
spicy passion fruit jam, Peruvian corn ice cream, caramelized cancha corn*

Miso Ginger Baked Cream and Chocolate Kataifi (d) (e) (g) (v) (n) (sb) 18

*white miso baked cream, chocolate kataifi, ginger sauce,
chocolate-miso ice cream*

Ice Creams (d) (g) 4

vanilla, chocolate

Sorbets (vg) 4

passion fruit, mixed berries, lemon mint

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Winter Cachanga (vg) (g)
*chia seed cachanga dough,
chirimoya sorbet, coconut-lime
ice cream, calamansi gel, crystal
apples & fresh pears*

16





MANKO

ATHENS