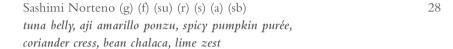
CEBICHES

Cebiche Clasico (ce) (f) (r)
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, katsuobushi, tamarind leche de tigre, sesame oil

24





Tiradito Sichuan (ce) (f) (s) (su) (r) (sb) (e) (se) 23 blue fish (catch of the day), daikon, fried seaweed, sesame, miso tofu leche de tigre, pickled chili, spring onion

Taramosalata Tiradito (ce) (f) (r) (s) (g) 23 blue fish (catch of the day), fried sweet potato, capers chalaca, coriander oil, avocado, cancha corn, choclo corn, tarama leche de tigre

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.

TARTARES



Prawns & Caviar (s) (f) (r) prawn, aji amarillo, chalaquita, cancha corn, citrus oil, oscietra caviar, creamy rocoto leche de tigre

Red Tuna Tartare (ce) (f) (r) (s) (su) (sb) (e) red tuna belly, cucumber, aji amarillo, spring onion, lime zest, creamy amazonian leche de tigre

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.

SALADS

30

2.7



Greek Chifa Salad (g) (f) (d) (se) (e) 17 cherry tomato, cucumber, pickled vegetables, feta cheese, spring onion, crispy wonton, orange, oregano chifa dressing, sesame seeds

Choclo & Edamame Salad
(m) (su) 20
choclo corn, edamame, roasted
peppers, cherry tomato,
French beans, cancha corn, garlic
chips, avocado dressing

19

Quinoa Miso Salad (sb) (su) white and red quinoa, pickled vegetables, red peppers, carrot, mint leaves, miso dressing, fried chickpeas

PERUVIAN BITES

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

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.

PERUVIAN-STYLE GRILL

Chicken Anticucho (e) (su) corn-fed chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce

Octopus Anticuchero (mo) (s) (d) (su) grilled octopus, anticuchera sauce, potato parmentier, chimichurri, crispy garlic, dried kalamata olives

Croaker (s) (f) (d) (su) (a) charcoal-grilled locally sourced croaker fillet, grilled greens, chupe sauce, criolla

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MEAT FEAST

20

27

35



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

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

FROM THE WOK

Aeropuerto (g) (mo) (s) (e) (se) (p) char siu pork belly, fried rice, vegetables, shrimp and hokkaido scallop omelette, nikkei sauce

Lomo Saltado (mo) (sb) (su) wok stir-fried tenderloin, tomatoes, red onions, aji amarillo soy sauce, potatoes, rice with choclo

Whole Fish Nikkei (g) (f) (se) stir-fried with Nikkei sauce, spring onion, red and green bell peppers, red onion, pak choi, coriander

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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

38

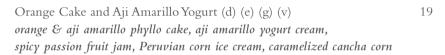
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95

DESSERTS



Tres Leches (d) (e) (g) (n) (v)
Fluffy sponge cake soaked in three kinds of milk, phyllo
pastry crumble, roasted pecans, warm tonka sauce & vanilla ice cream



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)
passion fruit, mixed berries, lemon mint

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 or 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.

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

17

16

