

APERITIVOS

Appetizers

◆ **Guacamole con Crocantes 18** VG GF
Guacamole, pico de gallo, corn tortillas

Chicharrones de Pollo 20
Crispy chicken, chipotle, spicy guava sauce

Tacos de Shiitake con Chalaquita 16 V
Grilled shiitake, chipotle, avocado, coriander

Tacos de Salmón Picante 18
Salmon tartar, aji amarillo cream, chives

Tacos de Cangrejo de las Nieves 46
Snow crab meat, guacamole, coconut aioli
Oscietra Caviar

◆ **Empanadas de Carne 28**
Corn empanadas, pulled wagyu beef, garlic sauce

ANTICUCHOS

Marinated chargrilled Skewers

◆ **Anticuchos de Res 22** GF
Beef fillet, aji panca, coriander

◆ **Anticuchos de Pollo 19** GF
Chicken, aji amarillo, garlic

Anticuchos de Berenjena 17 VG GF
Grilled aubergine, miso, sesame, lemon

ENSALADAS

Salads

◆ **Trio de Maíz 17** VG GF
Josper corn, crispy corn, white corn, sweet onions

Solterito de Quinoa 24 GF V
Quinoa, tomatoes, aji rocoto, pomegranate

Espinacas con Manchego 21 V
Baby spinach, candied walnuts, goji berries, manchego



SCAN ME!

PLATOS

Platters

Mistura de Ceviches 98
Selection of 5 ceviches

Caviar Kaviari Kristal 50gr/125gr 170/420
COYA Caviar Kaviari with toppings

CEVICHE Y TIRADITOS

Citrus cured fish & Peruvian style Sashimi

Ostras Limeñas 26 GF
3 Oysters n.3, huacatay, lime, aji limo

◆ **Ceviche de Lubina Clásico 20** GF
Sea bass, red onions, sweet potato, white corn

Ceviche de Pargo al Coco 24 GF
Snapper, coconut, plantain, aji limo

◆ **Ceviche de Corvina a la Trufa 27**
Stone bass, truffles, ponzu, chives

◆ **Ceviche de Atún Chifa 28**
Yellowfin tuna, sesame seeds, rice cracker, soy

Ceviche Mixto Clásico 27 GF
Seabass, salmon, octopus, prawns, red onion, sweet potato
aji amarillo

Ceviche de Hongos 17 VG GF
Wild mushrooms, choclo, shallots, crispy enoki

◆ **Tiradito de Pez Limón 25**
Yellowtail, green chilli, radish, orange tobiko

Tiradito de Hiramasa a la Trufa 27
Kingfish, dashi, truffle oil, chives

Tataki de Atún Lúcumá 28
Bluefin tuna, lucuma, passion fruit, aji panca

Tataki de Res Wagyu 36 GF
Chilean wagyu beef tataki, grilled leeks, cashew nuts

ESPECIALES DEL MERCADO

Market

DAILY SELECTION OF FISH & MEAT

MP/100gr

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free ◆ Signature Dish

PESCADOS Y MARISCOS

Fish & Seafood

◆ **Arroz Nikkei 58** GF
Chilean sea bass, rice, lime, aji amarillo

Carabineros a la Parrilla MP GF
Carabineros prawns, chilli salsa, coriander aioli

Dorada Real a la Brasa MP GF
Whole seabream, chimichurri, pickled peppers

◆ **Pulpo Adobado 37** GF
Josper octopus leg, escabeche, avocado, cherry tomatoes

Chicharron de Pargo 70
Red snapper, pickled shallots, aji lemon sauce, garlic sauce

AVES Y CARNES

Poultry & Meat

Presa Ibérica 39 GF
Iberian porc, guava glaze, miso, pineapple

Pollo a la Parrilla 34 GF
Corn-fed baby chicken, aji panca, coriander

◆ **Lomo de Res 47** GF
Spicy beef fillet, crispy shallots, aji limo, star anise

Asado de Tira de Wagyu 74 GF
Wagyu short rib, chicha morada glaze, coriander cauliflower puree

Pato Laqueado 41 GF
Duck breast, lucuma, aji panca, physalis

VEGETALES Y CEREALES

Vegetables & Cereals

Quinoa en Olla con Calabaza Y Trufa 35 V GF
Quinoa, Peruvian potatoes, pumpkin, crema fresca, black truffle

Chaufa de Cebada 28 V
Stir-fried barley, egg, spring vegetables, soy sprouts

Brócoli Tierno a la Parrilla 18 V GF
Tenderstem broccoli, rocoto soy dressing, red chilli

Espárragos con Ocopa 18 VG GF
Grilled asparagus, aji amarillo vinaigrette

Papitas con Ajo 16 V VG GF
New potatoes, coriander aioli, garlic chips