

CEBICHES



- Cebiche Clasico (c) (f) (r) (s) (gf) 24
*white fish (catch of the day), cancha and choclo corn,
sweet potato, coriander, classic leche de tigre*
- Cebiche Nikkei (c) (mo) (f) (r) (s) (se) (su) 26
*blue fish (catch of the day), cucumber, spring onion, red onion, ginger,
smoked cabbage, katsuobushi, tamarind leche de tigre, sesame oil*
- Cebiche Apaltado (gf) 22
*blue fish (catch of the day), avocado leche de tigre, red onion,
aji limo gel, red radish, rice paper crackers, coriander oil*

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TIRADITOS



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

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TARTARES



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

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SALADS



Greek Chifa Salad (g) (f) (d) (m) (su) (se) (s) <i>locally sourced cherry tomato, cucumber, pickled vegetables, feta cheese, spring onion, crispy wonton, orange, oregano chifa dressing, sesame seeds</i>	17
Grilled Baby Gem Salad and Asparagus (d) (p) (su) (v) <i>aji amarillo and passion fruit dressing, parmesan cheese, caramelized spicy peanuts, shichimi togarashi</i>	21
Peruvian Corns and Tomatoes Salad (f) (d) (m) (su) (s) (a) <i>choclo purée, cancha corn, locally sourced heirloom tomatoes, basil, fresh oregano, honey dressing</i>	15

PERUVIAN BITES



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

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PERUVIAN-STYLE GRILL



Chicken Anticucho (e) (d) (su) <i>corn-fed locally sourced chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce</i>	20
Octopus Anticuchero (mo) (s) (d) (su) <i>grilled locally sourced 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 (e) (v) (su)	
Chuleton <i>Bone-in Prime-rib, 1,2 kg</i>	185
Black Angus Striploin <i>New Zealand, 400 gr</i>	70
Black Angus Ribeye <i>United States, 400 gr</i>	85
Wagyu Rib Eye <i>Australian, 300 gr</i>	210

FROM THE WOK



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

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

Lomo Saltado (g) (s) (mo) (su) (so) 45

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

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

stir-fried with nikkei sauce, spring onion, red onion, pak choi, coriander

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SIDES



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

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

Pachamanca Grilled Vegetables (vg) 9
*locally sourced seasonal vegetables,
ponzu pachamanca sauce*

DESSERTS



Coconut Tapioca (vg) (gf) <i>tapioca pearls cooked in coconut cream, pineapple and rocoto chalaquita, purple corn granita and coconut flakes</i>	14
Orange Cake and Ají Amarillo (g) (d) (v) <i>orange phyllo cake wrapped in ají amarillo strip, yogurt cream, ají amarillo and passion fruit jam, Peruvian corn ice cream</i>	19
Miso Baked Cream, Chocolate Kataifi and Ginger (g) (e) (d) (so) (v) <i>white miso baked cream, chocolate kataifi, ginger sauce, and chocolate–miso ice cream</i>	18

Plum and Matcha Cachanga (g) (d) (v) (su) <i>cachanga dough, matcha namelaka, plum mousse, blueberry gel, plum compote, seasonal fruits, and fresh goat's milk ice cream</i>	23
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MANKO

ATHENS