

# CEBICHES



Cebiche Clasico (c) (f) (r) (s) (gf)	24
<i>white fish (catch of the day), cancha and choclo corn, sweet potato, coriander, classic leche de tigre</i>	
Cebiche Nikkei (c) (mo) (f) (r) (s) (se) (su)	26
<i>blue fish (catch of the day), cucumber, spring onion, red onion, ginger, smoked cabbage, katsuobushi, tamarind leche de tigre, sesame oil</i>	

*Dishes indicated with (A) Alcohol | (C) Celery | (D) Dairy | (E) Egg | (F) Fish | (P) Pork | (G) Gluten | (L) Lupin | (M0) Molusc | (M) Mustard | (N) Nuts | (TN) Tree Nuts | (R) Raw | (S) Shellfish | (SE) Sesame, (SO) Soybean | (SU) Sulphites | (V) Vegetarian | (VG) Vegan – Responsibly Sourced. | (S/L) Sustainable/Locally 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 & TARTARES



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
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
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

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# PERUVIAN BITES



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
Croaker (s) (f) (d) (su) (a) <i>charcoal grilled locally sourced croaker fillet, grilled greens, chupe sauce, criolla</i>	35
Black angus striploin (e) (v) (su) <i>New Zealand, 400 gr accompanied with rocoto aioli, tari sauce, chimichurri and fries</i>	70

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# 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*

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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 GrilledVegetables (vg) 9  
*locally sourced seasonal vegetables,  
 ponzu pachamanca sauce*

# DESSERTS



- Coconut Tapioca (vg) (gf) 14  
*tapioca pearls cooked in coconut cream, pineapple and rocoto chalaquita,  
purple corn granita and coconut flakes*
- Orange Cake and Ají Amarillo (g) (d) (v) 19  
*orange phyllo cake wrapped in ají amarillo strip, yogurt cream,  
ají amarillo and passion fruit jam, Peruvian corn ice cream*

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**MANKO**

ATHENS