

# CEBICHES



Cebiche Clasico	24
<i>white fish (catch of the day), cancha and choclo corn, sweet potato, coriander, classic leche de tigre</i>	
Cebiche Lujoso (c)	29
<i>red prawns, stone crab, sea urchin, chalaca, cancha corn, salicornia, rocoto and coral leche de tigre</i>	
Cebiche Nikkei (c)	26
<i>blue fish (catch of the day), cucumber, chives, ginger, shiso, leche de tigre nikkei</i>	

*(d) Contains Dairy | (c) Contains Crustaceans | (g) Contains Gluten | (v) Vegan  
Guests with allergies or intolerances should inform a staff member.  
Prices are in Euros and include all applicable taxes. Market Inspector Katerina Klimatsaki.*

# TIRADITOS



Tiradito Chifa (g) <i>blue fish (catch of the day), dashi mayonnaise, pickled vegetables, fried wonton, sesame, passionfruit leche de tigre</i>	24
Taramosalata Tiradito (g) <i>blue fish (catch of the day), fried sweet potato, capers chalaca, coriander oil, avocado, choclo corn, tarama leche de tigre</i>	23
Smoked Tiradito <i>white fish (catch of the day), crispy leeks, pickled chilli, sweet potato, smoked eggplant leche de tigre</i>	23

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Tiraditos → Aesthesis

# TARTARE



Red Tuna Tartare <i>red tuna belly, cucumber, aji amarillo, spring onion, lime zest, creamy amazonian leche de tigre</i>	26
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Tartaras → Aesthesis

# SALADS



Quinoa Miso Salad (v) <i>white and black quinoa, lettuce hearts, pickled red onion, red peppers, baby carrots, mint leaves, miso dressing, fried chickpeas</i>	17
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## PERUVIAN BITES



Quinoa Burger (g) (d) <i>brioche, quinoa patty, lettuce, cherry tomato, pear chutney, rocoto aioli</i>	16
Bocado Criollo <i>charcoal beef heart, iceberg lettuce, smoked mayonnaise, peppermint, crispy potato</i>	14
Pork Belly Bao (g) <i>char siu pork, bao bun, pickled radish, coriander, smoked chimichurri</i>	18
Shrimp Bao (g) (c) <i>fried shrimp, bao bun, amazonian mayonnaise, plantain chips, red radish criolla</i>	19

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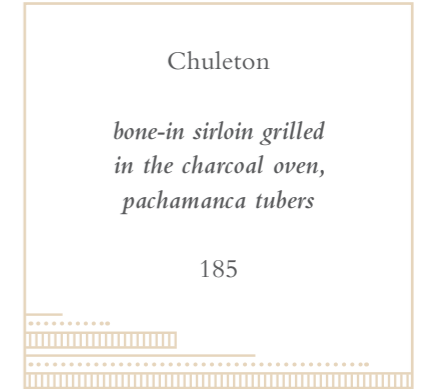
Peruanas → Aesthesis

## PERUVIAN-STYLE GRILL



Chicken Antichucho <i>corn-fed chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce</i>	20
Fish Antichucho <i>catch of the day, anticuchera sauce, baby potatoes, choclo corn, coriander cress, rocoto aioli</i>	22
Octopus Anticuchero (d) <i>grilled octopus, anticuchera sauce, potato parmentier, chimichurri, garlic chips, dried kalamata olives</i>	27
Lamb Seco (d) <i>lamb chops grilled in a charcoal oven, seco sauce, green peas, glazed baby carrots</i>	46

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# FROM THE WOK



Aeropuerto (g) (c)	38
<i>char siu pork belly fried rice, vegetables, shrimp and hokkaido scallop omelette, nikkei sauce</i>	
Lomo Saltado	52
<i>stir-fried tenderloin, tomatoes, red onions, aji amarillo, soy sauce, potatoes, rice with choclo</i>	
Whole Fish Nikkei (g)	600-800gr 95
<i>fried fish (catch of the day), stir-fried with nikkei sauce, spring onion, red onion, pak choi, coriander</i>	
	1-1.2kg 140

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Entrates → Aesthesis

# SIDES



Rice with Choclo (d)	6
<i>rice with butter and choclo corn</i>	
Manko Fries	6
<i>double-cooked fries, tari sauce, rocoto aioli</i>	
Pachamanca Grilled Vegetables (v)	10
<i>seasonal vegetables, sauce, furikake, ponzu pachamanga</i>	

Postres → Aesthesis

# DESSERTS



Choco Lucuma (d)	16
<i>kataifi, 70% peruvian chocolate ice cream, lucuma, caramelised pecan and honey tuille</i>	
Raspadilla	13
<i>lotus, cardamome lemongrass granite, sesame tuille</i>	
Maracuya (g) (d)	14
<i>passionfruit cream, ginger sponge cake, plantain chips, homemade tonka bean sorbet</i>	

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Cachanga (to share) (g) (d)

*pressed granny smith apples, vanillia patisserie cream, mountain tea jelly, chamomile sponge cake, chamomile ice cream, fuji apple toffee sauce, cachanga dough*

23

# DESSERT WINES



Château d'Yquem *1er Grand Cru Classe Superieur, Sauterne AOC, France* 375ml 750

One of the great dessert wines of the world. With each pour, experience a symphony of flavors: honey, orange peel, apricot and vanilla. Chateau d'Yquem is not just a dessert wine, it is an experience!

SUGGESTED PAIRING: CACHANGA

Oremus Tokaji Aszú 5 *Puttonyos, Tokaj, Hungary* 50ml 34 | 500ml 225

A masterpiece of Hungarian winemaking, offering nectarines, honeyed citrus, and exotic spices. Vibrant acidity provides balance and finesse against the rich, velvety texture.

SUGGESTED PAIRING: MARACUYA

Markus Molitor Wehlener Klosterberg Eiswein *Riesling, Mosel, Germany* 375ml 310

Produced in Germany's Mosel region, from grapes which have naturally frozen on the vine, concentrating the sugars and showcasing intense fruit notes of apricot, ripe pear, and luscious pineapple.

SUGGESTED PAIRING: CACHANGA, CHAMPUS LIMENO

Domaine Gerovassiliou, Late Harvest *Malagouzia, Epanomi PGI* 50ml 14 | 500ml 82

An exquisite wine that embodies the essence of Greece's sun-kissed terroir. A deep gold color, rich, velvety texture, and notes of ripe peach, pear, and mango offer continued layers of discovery.

SUGGESTED PAIRING: CACHANGA

Klein Constantia Estate Vin de Constance *Muscat Blanc-Petits Grains, S. Africa* 50ml 24 | 750ml 235

Produced from old-vine Muscat grapes, this wine was a favorite of Napoleon and continues its dominance today. Floral and fruit-driven, with notes of white daylilies, peach blossom, and orange zest.

SUGGESTED PAIRING: CACHANGA, CHAMPUS LIMENO

Ω ~ Estate Argyros-Vinsanto 1st Release *Assyrtiko-Aidani-Athiri, Santorini PDO* 50ml 18 | 500ml 120

Greek Vinsanto is the pinnacle of elegance and refinement. Composed of grapes from ancient vineyards, dried in the Santorini sun for ten days. The wine is aged in concrete vats for 3 years before release, and presents luscious red and tropical fruits along with delicate orange blossom.

SUGGESTED PAIRING: PERUVIAN CHOCOLATE