

CEBICHES



Cebiche Clasico	22
<i>white and blue fish (catch of the day), cancha and choclo corn, sweet potato, corianders, classic leche de tigre</i>	
Cebiche Nikkei	25
<i>blue fish, cucumber, chives, ginger, shiso, katsuobushi, leche de tigre nikkei</i>	

TIRADITOS



Tiradito Chifa (g)	23
<i>blue fish (catch of the day), dashi mayonnaise, pickled vegetables, fried wonton, sesame, passionfruit leche de tigre</i>	
Tiradito de Mani (c)	21
<i>white fish (catch of the day), peanut tuile, mint chalaca, avocado, cherry tomatoes, coral oil, peanut leche de tigre</i>	

TARTARE




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

SALAD




Choclo-Edamame Salad (v)	18
<i>choclo corn, edamame, roasted peppers, cherry tomato, french beans, cancha corn, garlic chips, avocado dressing</i>	

PERUVIAN BITES




Quinoa Burger (g) (d) <i>brioche, quinoa patty, lettuce, cherry tomato, pear chutney, rocoto aioli</i>	14
Pork Belly Bao (g) <i>char siu pork, bao bun, pickled radish, coriander, smoked chimichurri</i>	17
Shrimp Bao (g) (c) <i>fried shrimp, bao bun, amazonian mayonnaise, criolla</i>	18
Patacones & Caviar (g) (d) 30gr 140 50gr 250 125gr 550 <i>oscietra caviar, served with fried plantain patacones, smoked choclo cream</i>	

PERUVIAN-STYLE GRILL



Chicken Antichucho <i>corn-fed chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce</i>	19
Fish Antichucho <i>catch of the day, anticuchera sauce, baby potato, choclo corn, coriander cress, rocoto aioli</i>	21
Octopus Anticuchero (d) <i>grilled octopus, anticuchera sauce, potato parmentier, chimichurri, garlic chips, dried kalamata olives</i>	25
Chuleton (c) <i>rubia gallega bone In sirloin, grilled in the charcoal oven, pachamanca tubers</i>	180
Lamb Seco (d) <i>lamb chops grilled in a charcoal oven, seco sauce, green peas, glazed baby carrots</i>	45


FROM THE WOK



Lomo Saltado <i>wok stir-fried black angus tenderloin, tomatoes, red onions, aji amarillo, soy sauce, potatoes, rice with choclo</i>	52
Whole Fish Nikkei 600-800gr <i>fried fish (catch of the day), stir fry with nikkei sauce, spring onion, red onion, pak choi, coriander</i>	95


(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 Leonidas Drogkaris.

SIDES



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

DESSERTS



Summer Cachanga (to share) <i>cachanga dough, lemon custard cream, rosemary gelatine, seasonal fruits, strawberry coulis, homemade vanilla ice cream</i>	21
Peruvian Chocolate (d) <i>70% peruvian chocolate foam, aji amarillo ganache, cacao granite, candied sesame seeds</i>	15
Melon and White Peach Raspadilla <i>ginger & lemongrass-infused peach, melon raspadilla, yuzu gel</i>	14

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MANKO

ATHENS