CEVICHES

Ceviche Classico 19,8
Kingfish, crispy fried squid, sweet potato
Tiger's milk: *Traditional citrus-based*

Ceviche Moche 21,9
Kingfish, prawns, corn, Andean cancha
Tiger's milk: *Ají amarillo infusion*

Ceviche 2.0 22,7
Tuna glazed with passionfruit and avocado
Tiger's milk: *Mint, coriander, sweet chili*

Seafood Ceviche 23
Octopus, fried squid, pineapple-glazed prawns, corn
Tiger's milk: Jalapeño, cucumber, avocado

New **Flame & Citrus Ceviche** 23,8
Lightly flame-seared tuna & kingfish, oregano-garlic oil, smoked ají amarillo
Tiger's milk: *Yuzu-Ponzu*

TIRADITOS

Tiradito de Scallops 19,7
Avocado-cucumber cream, chalaca salsa, crushed cancha corn & ají limo oil
Tiger's milk: *Avocado cream*

Tiradito Ponzu 22,7
Salmon drizzled with hot-smoked sesame oil
Tiger's milk: *Yuzu ponzu, garlic, ginger*

Bluefin Tuna Tiradito 19,7
Bluefin tuna, crispy quinoa
Tiger's milk: *Nikkei-style, oyster, wasabi*

Salmon Tiradito *New* 22,7
Salmon, crispy quinoa, and ají limo
Tiger's milk: *Passion fruit*

STARTERS

Jalea de Calamares *(gf)* 17,5
Crispy squid marinated in lomo saltado sauce served with acevichada mayo & salsa criolla

Carrillera Iberica 19,7
12-hour slow-cooked Iberico pork cheek, chicha morada glaze, Peruvian-style corn purée

Barbecue Aubergines *(v) (n)* 14,8
Glazed with homemade BBQ sauce, smoked vegan yogurt, padrón peppers, toasted peanuts

Aji de Gallina Croquettes *(2 pcs)* 9
Tender shredded chicken breast in a creamy ají amarillo sauce, Botija olive mayo

Padrón Peppers *(v) (gf)* 10,7
Ají amarillo mayonnaise, topped w/crushed cancha

Patatas Bravas *(side dish)* *(v) (gf)* 9,5
Served with creamy smoked rocoto mayo

Peruvian rice *(side dish)* *(v)* 7,6

MAIN COURSE

Boneless Chicken *(l)* 26,8
24-hour rocoto-honey marinated, tomato-scented sour cream, crispy wafel from the same marinade

Lomo Saltado *(gf)* 36,7
Sautéed beef tenderloin, Nikkei oyster sauce, crispy potatoes, Peruvian rice

Asado de Tira 400g *(gf)* 39,5
12-hour slow-cooked beef ribs confit, Café de Paris butter, yuca, jus reduction

Spiced Seafood Rice *(l)* 29,7
Peruvian-style rice with sautéed mussels, prawns, calamari, ají amarillo, ají panca, and Parmesan

Chargrilled Octopus *(gf)* 25,7
Tender octopus tentacle slow-cooked for 5 hours, ceviche mayo, pomegranate chimichurri

Spitskool *(v)* 19,7
Miso glaze, lucuma purée, cancha

Duck & Rice *(gf)* 32
Confit de canard slow-cooked for 3 hours at 90°C in olive oil, green rice, panca mayo, chalaca onion

Sous Vide Salmon *(gf)* 27,6
Infused with ginger-kaffir lime oil, quinoa tabouleh, mint, glazed shallots, and savory reduction

DESSERT

Coulant Dulce de Leche *(l) (n)* 17,5
Made à la minute, hazelnut crumble, Peruvian white homemade coffee ice cream

Passionfruit Suspiro *(l) (gf)* 13
Meringue, mint-coriander granita

Lemon Tart *(l) (n)* 13,7
Silky lemon cream with vanilla crumble, Swiss meringue

70% Chocolate Brownie *(l) (n)* 13
70% Peruvian cacao, homemade caramel ice cream, hazelnut crumble

Cheesecake Tart *(l)* 17,5
Dutch aged cheese and cream cheese in a crisp vanilla crust, topped with smoked ají amarillo and orange marmalade

Dessert Wine
Vintage Port White € 8,50

(v) Vegetarian, (gf) Gluten-free, (l) Lactose, (n) Contains nuts