

CEVICHES & TIRADITOS

Ceviche Classico Kingfish, crispy fried squid, sweet potato Tiger's milk: Traditional citrus-based	20,8	Ceviche 2.0 Tuna glazed with passionfruit and avocado Tiger's milk: Mint, coriander, sweet chili	22,8	
Ceviche Moche Kingfish, prawns, corn, Andean cancha Tiger's milk: Ají amarillo infusion	21,9	<i>Neut</i>	Flame & Citrus Ceviche Lightly flame-seared tuna & kingfish, oregano-garlic oil, smoked ají amarillo Tiger's milk: Yuzu-Ponzu	23,8
Tiradito de Scallops Avocado-cucumber cream, chalaca salsa, crushed cancha corn & ají limo oil Tiger's milk: Avocado cream	19,7		Bluefin Tuna Tiradito Bluefin tuna, crispy quinoa Tiger's milk: Nikkei-style, oyster, wasabi	19,7
<i>Top</i> Tiradito Ponzu			23,8	
		Salmon drizzled with hot-smoked sesame oil Tiger's milk: Yuzu ponzu, garlic, ginger		

STARTERS

Jalea de Calamares (gf)	17,8	Aji de Gallina Croquettes (3 pcs)	13,5
Crispy squid marinated in lomo saltado sauce served with acevichada mayo & salsa criolla		Tender shredded chicken breast in a creamy ají amarillo sauce, Botija olive mayo	
Carrillera Iberica (gf)	19,7	Barbecue Aubergines (v) (n)	14,9
12-hour slow-cooked Iberico pork cheek, chicha morada glaze and a smooth potato cream		Glazed with homemade BBQ sauce, smoked vegan yogurt, padrón peppers, toasted peanuts	

MAIN COURSE

Boneless Chicken (l)	26,8	Chargrilled Octopus (gf)	25,9
24-hour rocoto-honey marinated, tomato-scented sour cream, crispy wafel from the same marinade		Tender octopus tentacle slow-cooked for 5 hours, ceviche mayo, pomegranate chimichurri	
Spiced Seafood Rice (l) (gf)	29,7	Spitskool (v)	19,7
Peruvian-style rice with sautéed mussels, prawns, calamari, ají amarillo, ají panca, and Parmesan		Roasted sweetheart cabbage with miso glaze, sweet potato purée, cancha corn	
Huancaína Salmon (gf) (l)	27,6	Duck & Rice (gf)	32,5
Sous-vide salmon with a creamy huancaína sauce, crispy quinoa and cilantro oil		Confit de canard slow-cooked for 3 hours at 90°C in olive oil, green rice, panca mayo, chalaca onion	
<i>Top</i> Lomo Saltado (gf)			37,9
		Sautéed beef tenderloin, crispy potatoes, Nikkei oyster sauce, Peruvian rice	
Peruvian rice (side dish) (v)	7,6	Patatas Bravas (side dish) (v)(gf)	9,7
		Served with creamy smoked rocoto mayo	

DESSERT

Homemade Lemon Tart (l) (n)	13,8	Homemade Chocolate Brownie	13,9
Silky lemon cream with vanilla crumble, Swiss meringue		70% Peruvian cacao, homemade caramel ice cream, hazelnut crumble (l) (n)	
<i>Neut</i> Coulant Dulce de Leche (l) (n)			17,6
		Made à la minute, hazelnut crumble, Peruvian white homemade coffee ice cream	

Dessert Wine: 2019 Chateau Monbazillac 7,90