

CEVICHES & TIRADITOS

COLD STARTERS

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

HOT STARTERS

Jalea de Calamares	(gf) 17,8	Aji de Gallina Croquettes	(3 pcs) 13,9
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) 18,7	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	
Lomo Saltado	(gf) 36,9	Spitskool	(v) 19,7
Sautéed beef tenderloin, Nikkei oyster sauce, crispy potatoes, Peruvian rice		Roasted sweetheart cabbage with miso glaze, sweet potato purée, cancha corn	
Huancaína Salmon	(gf) (l) 27,6	Duck & Rice	(gf) 29,7
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	
Spiced Seafood Rice	(l) (gf) 29,7		
Peruvian-style rice with sautéed mussels, prawns, calamari, ají amarillo, ají panca, and Parmesan			
Peruvian rice	(side dish) (v) 6,5	Patatas Bravas	(side dish) (v) (gf) 9,7
		Served with creamy smoked rocoto mayo	

DESSERT

Homemade Lemon Tart	(l) (n) 13,9	Homemade Chocolate Brownie	13,9
Silky lemon cream with vanilla crumble, Swiss meringue		70% Peruvian cacao, homemade caramel ice cream, hazelnut crumble	(l) (n)
Coulant Dulce de Leche	(l) (n) 17,6	Passionfruit Suspiro	(l) (gf) 13,9
Made à la minute, hazelnut crumble, Peruvian white homemade coffee ice cream		Meringue, mint-coriander granita	

Dessert Wine: Domaine des Hauts Perrays 7,90

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