

## CEVICHE

### PESCADOS

**TUNA** 15  
thai flavors/ coconut leche

**FLUKE** 13  
preseeded lemon yogurt  
black olive/ fish chicharron

**KING SALMON** 14  
key lime/ green apple  
horseradish

**HAMACHI** 16  
aji amarillo/ sour orange  
basil/ black garlic

**MACKEREL** 14  
creamy kosho/ lychee  
butter lettuce cups

**ESCOLAR** 15  
tiradito/ yuzu/ peanuts  
pickled chilis

**MADAI** 17  
smoked tomato/ chili oil  
garlic chips

**TORO** 22  
seaweed/ tangerine  
mustard oil

### MARISCOS

**SCALLOP** 14  
charred pineapple  
vanilla & mint

**SEA URCHIN** 16  
basil/ honey yuzu/ fresno chili

**LOBSTER** 17  
cucumber/ lime/ ginger  
shiso/ pink peppercorns

**CLAM** 12  
aji panca/ huacatay  
shaved red onion

**SHRIMP/ CRAB/ OCTOPUS** 14  
mixto de mariscos/ roasted onion  
& tomato rocoto "leche de tigre"

**OYSTER** 12  
seared beef tenderloin  
soy panca glaze/ asian pear

**MUSSELS** 10  
"choros a la chalaca"  
corn/aji amarillo/ lime/tomato

### CEVICHE ENTREMÉS

**PAPA A LA HUANCAINA** 3  
gold & purple potatoes/ creamy aji amarillo

**CHULPE MIXTO** 3  
crunchy corn / bacon/ fried onions

**SWEET POTATO OCOPA** 3  
maple roasted/ peanut & huacatay salsa

## PICOS

**CHICHARRON** 5  
chili lime salt

**SPICY TUNA** 7  
crispy rice/ creamy panca

**BACALHAU BUÑUELOS** 6  
lemon aioli

**“MATA-HAMBRE”** 7  
duck terrine/ quail egg

**FOIE GRAS CROQUETAS** 9  
gingersnap/ rum

## ANTICUCHOS

**BEEF HEART** 7  
aji panca/ confit potatoes

**ADOBO TUNA** 9  
anchovy chimichurri

**VEAL SWEETBREADS** 8  
salsa criolla

**OCTOPUS & PORKBELLY** 8  
shishito mayo

## EMPANADAS

**OXTAIL** 9  
red wine/ bonemarrow & parsley root puree

**CHIFA** 8  
pork & rock shrimp/ curry mustard emulsion

**VERDE** 8  
vegetable picadillo/ hard boiled egg/ pine nuts/ smoked onion puree

## BOCADILLOS

**SUCKLING PIG** 12  
pork/ ham/ swiss cheese/ pickels/ mustard

**SMOKED BRISKET AREPAS** 10  
plantains/ black bean/ queso blanco  
(Veg option: smoked mushroom)

**VEAL TONGUE ESCABECHE** 12  
cachapas/ pickled vegetables

## SOPAS Y ENSALADAS

**“CHUPE DE CAMARONES”** 14  
crayfish & rock shrimp/ yucca/ potatoes/  
poached egg

**SHAVED HEARTS OF PALM** 12  
smoked dates/ farofa/ coconut vinaigrette

## PLATOS

**CHURRASCO** 26  
hanger steak/ yucca hash browns/  
chimichurri

**ALASKAN KING CRAB** 32  
peruvian causa/ potato aji puree/black  
olive/ trout roe

**SCALLOP** 28  
humitas/ parmesan creamed leeks/ tomato  
vinaigrette

**PANELA QUAIL** 29  
creamy quinoa/ seared foie gras/charred  
scallions/ roasted peach

**ATLANTIC COD “SALTADO”** 27  
soy stewed tomatoes/ roasted onion/ gai lan  
potatoes/ chinese mustard

**“SECO DE CABRITO”** 33  
roasted saddle/ confit shoulder/ croqueta/  
pallares/ summer vegetables

**SKATE MOQUECA** 25  
coconut milk/ kale/ farofa/ bacon/  
banana/ peanuts

## PARA LA MESA

**“CHULETA DE BUEY”** 96  
40oz. dry aged ribeye/ roasted bone marrow

**CHICKEN** 56  
whole smokey peruvian chicken/  
papa a la huancaína

**“ARROZ CON PATO”** 32/person  
crispy duck breast/ confit thighs & gizzards/  
roasted foie gras/ verde rice/ soft duck egg

**WHOLE MARKET FISH** 62  
hearts of palm/ ginger/ radish/ scallion/  
cilantro/ roccotto soy dipping sauce

**ROASTED SUCKLING PIG**  
guava pink peppercorn glaze/ toasted cumin  
lime rice/ scallion pancake

quarter 75 / half 150 / whole 285  
limited availability

## VERDURAS

**KALE GRATIN** 8  
coconut milk/ farofa/chilis

**CREAMY QUINOA** 7

**CHINESE BROCCOLI** 8