

PERUVIAN CEVICHEs AND TIRADITOS

TASTING OF CEVICHEs AND TIRADITOS

selection of ceviches and tiraditos

"BONITO" CEVICHE

catch of the day • "leche de tigre" • choclos canchas • sweet potato • fresh cilantro

FLORIDA ROCK SHRIMPS CEVICHE

"aji amarillo" aioli • choclos • canchas • fresh cilantro

€ 28

TRUFFLE CEVICHE

catch of the day • black truffle from Périgord • truffle oil "leche de tigre" • sweet potato • choclos canchas

€ 29

€ 22

"CRISPY" TUNA CEVICHE

nikkei sauce • crispy black rice • cucumber guacamole • nori • ginger • scallion • sesame seeds

€ 25

€ 22

VEGETARIAN CEVICHE

yuzu "leche de tigre" • asparagus • shitake heart of palm • cucumber • red bell pepper choclos • red onion • fresh cilantro

€ 21

"No son carpaccios, no son sashimis... son tiraditos"

TIRADITO LIMEÑO

catch of the day • "aji amarillo" sauce • sweet potato choclos • canchas • fresh cilantro

SALMON TIRADITO

Nashi pear • dry miso • white truffle salt and oil • yuzu

€ 22

OCTOPUS TIRADITO

black olive coulis • yellow potatoes • red bell pepper canchas • choclos • red onion • cilantro

€ 25

€ 24

SEA SCALLOPS TIRADITO

crispy quinoa • yuzu juice • "aji amarillo" sauce red onion • choclos • fresh cilantro

€ 25

APPETIZERS

COLD PEA SOUP WITH CITRUS ZEST

snow peas toast • crystallized citrus zest

BURRATA RUSTIC TOMATO SALAD

balsamic vinegar • basil • red onion

BONITO TACOS (3 pcs)

tuna • guacamole • "pico de gallo" • cream

"PULPO ANTICUCHERO"

"aji panca" grilled octopus • "papa amarilla" "aji amarillo" aioli • fresh cilantro • choclos • canchas

€ 19

TRUFFLE SALAD

mixed salad leaves • black truffle from Périgord parmesan • truffle vinaigrette • truffle butter toast

€ 39

€ 32

DUCK FOIE GRAS TERRINE

mango-ginger chutney • passion fruit jelly • pistachio

€ 24

€ 24

"MINUTE" SMOKED SEA SCALLOPS

sea scallops carpaccio • lime emulsion • Nashi pear Avruga caviar • fresh cilantro • truffle oil vinaigrette "oyster cress"

€ 29

€ 22

FROM THE CARIBBEAN AND THE BIG BLUE

SAUTÉED CHILEAN SEA BASS

maple syrup eggplant • cucumber soy and basil butter sauce

GRILLED TUNA TATAKI WITH SESAME

sesame seeds • sesame oil • asparagus • Soba noodles

SAUTÉED SEA SCALLOPS

carrot purée with turmeric ginger and orange juice reduction

€ 56

SAUTÉED MAHI-MAHI

"salsa cruda": diced mango and tomato with olive oil fresh cilantro • yuzu juice • plantain "tostones" coconut jasmine rice

€ 35

€ 42

SPINY LOBSTER RISOTTO

yellow chili cream • edamame • asparagus light bisque consommé with extra virgin olive oil

€ 42

€ 44

GRILLED SCOTTISH SALMON

tomato vinaigrette • Botija olive • zucchini shallots chips • coconut jasmine rice

€ 39

FROM THE LAND

MILKFED PORK CONFIT

crispy skin • oriental sauerkraut • shiitake sweet and sour sauce

ROASTED CHICKEN BREAST

pumpkin and chicken raviole • fall vegetables morels jus

€ 42

CRISPY LAMB FILET

dried tomato and basil • eggplant "caviar" • Botija olive

€ 38

€ 39

"LOMO SALTADO"

Peruvian sautéed sliced beef tenderloin • red onion tomato • fresh cilantro • yellow potato cake quail eggs sunny side up

€ 42

FROM THE CHARCOAL GRILL

BEEF TENDERLOIN 7 OZ

"mac and cheese" • beef jus

ROSSINI BEEF TENDERLOIN 7 OZ

beef tenderloin • sautéed foie gras • truffle oil sauce

€ 45

BEEF RIB EYE to share. 36 OZ

"aligot" • béarnaise sauce

€ 88

€ 62

MILKFED PORK RIB FROM ST CANUT FARM - QUEBEC

red bell pepper and snow peas quinoa • shitake tarragon • walnut oil jus

€ 52

GARNITURES €8

COCONUT JASMINE RICE
TRUFFLE OIL MASHED POTATOES
"MAC AND CHEESE"

TRUFFLE OIL FRENCH FRIES
ALIGOT
TOSTONES