

PERUVIAN BITES (snacks)

Krispy Yucas (option) 95

Traditional crispy cassava root w/ creamy sauce

Oysters Peruvian Style 95 (2pc)

In its own sauce & Tigers Milk: one infused with flavours of Yellow Chilli and the other with Rocoto

Mini scallops ceviche 145

Fresh baby scallops, mango leche de tigre, trout roe

Parmesan scallops 130 (3pc)

Buttery, oven baked scallops with Parmigiano Reggiano DOP cheese topped with pickled radish

Causita 145 (option)

Fresh pressed Mandel Potatoe, topped with Octopus in a black olive sauce and Norwegian crab meat

Navajitas a la Plancha 120 (3pc) **limited supply*

Knivmusslor on the plancha, soaked w/ a warm yellow leche de tigre sauce

Anticuchos de Corazon 145 (2pc)

Tender oxheart on the Grill, Peruvian way! Huacatay Sauce

Peruvian Spring Rolls 125 (3pc)

Crispy rolls filled with flavourful oxfilet

TIRADITOS

Salmon Maracuya 179

Salmon sashimi over a fruity, citrusy Passion Fruit Leche de Tigre sauce

Pulpo Carpaccio 179

Octopus tentacles in fine slices topped with a Peruvian black olive *Leche de Tigre* sauce

Artichoke Tempura Tiradito 169

Artichoke in tempura, over a vegan leche de tigre infused in mango, garnished with sweet potato and avocado

CEVICHEs - the classics (starters)

Lima Style 184

Fresh Kolja (haddock) marinated in lime, red onions, Peruvian chilli & koriander, garnished w/ sweet potato and crispy corn

Mixto 189

Kolja, Gambas, Octopus, Mussels, marinated in lime & Rocoto Leche de Tigre, red onions and koriander garnished w/sweet potato and crispy corn

CEVICHEs - inspirations (starters)

Tuna 199

Fresh tuna marinated a Leche de Tigre with Japanese ingredients "Nikke", koriander,

Vegan 179

Watermelon, red beat, edamame & cherry tomatoes marinated in a basil Leche de Tigre

MEDIUM

Creamy Fish Panca velouté 289

Kolja (haddock) loin in a creamy panca and leek sauce, shrimps, broccolini, trout roe, pickled kohlrabi

Sweet & Sour Fish Escabeche 289

Kolja (haddock), distinct panca chilli sauce, over a mandel potato puree. Pearl onions, sweet potato, feta cheese, Peruvian black olive & quail egg

Braised Pulpo 299

Braised Octopus Tentacles in a Panka, Chicha & red wine sauce, over a base of potato puree w/ a dash of Yellow Chilli. Grilled Pak Choi on the side

Peruvian Lomo 315

Tender and juicy *Oxfile* chunks flambé with tomatoes, onions, crispy mandel potato, and koriander (optional). Garlic rice with buttered corn

Adobo Pork Belly 284

Slow cooked pork belly, marinated in Peruvian spices, over a basil mandel potato terrine, topped with artichoke chips. Brussels sprouts & fermented fennel

Butternut & oyster mushroom (V) 279

Butternut chunks in a Peruvian yellow chilli base, potato & edamame, topped with oyster mushrooms grilled in a distinct and smoky anticucho sauce

DESSERTS

Mango Suspiro 99

Dulce de Leche infused in fresh mango,
Topped w/ italian merengue

Queso Helado - Ice cream *Arequipa Style* 120

Ice cream with flavours of Vanilla, Cinammon,
Coconut & dulce de leche served with a light coffee foam
and crispy corn

Chocolate Orange 130

Andean corn caramel ice cream over a home made
orange cake, caramelised orange peel & chocolate sauce

AFTER DINNER D'Luxe 229

House Selection

Dark Chocolate Handcrafted Bean to Bar 20gr piece

Double Espresso Single Origin Peru Arabica

Peruvian Spirit 4cl