

## COLD APPS

### tuna tartare

tuna marinated in sesame seed oil, toasted sesame seed and togarashi served over avocado and tomato dressed in olive oil and aji limo

### solterito

scallops, rocoto, corn, broad beans, white onions, tomato, black olives, cilantro and a light virgin olive oil vinaigrette

### tuna tataki

tuna fillet seared and sliced served over a bed of avocado, pickled turnip and cucumber with an oriental sauce with a touch of garlic and aji amarillo

### green salad

organic greens from our farm in the sacred valley with a house vinaigrette

## CEVICHE

### five elements

fresh catch, lime juice, aji limo, salt and red onion

### creole

fresh catch, scallops, shrimp, squid, lime juice, aji limo, salt and red onion

### asian

tuna, shrimp, carrots, snow peas, roasted bell peppers and chinese sprouts marinated in lime juice, soy and sesame oil

### vegetarian

artichoke, mushroom, red onion, aji limo and cilantro marinated in lime juice with a touch of extra virgin olive oil

## TIRADITOS

### classic

fresh catch sliced and marinated in lime juice, aji limo and cilantro with a touch of garlic and ginger

### andean

fresh catch sliced and marinated in lime juice, chicha de jora, a pinch of garlic and black mint oils sprinkled with uchuro marbles

### al aji

fresh catch sliced marinated in lime juice and aji amarillo sauce

### nikei

salmon and tuna sashimi with soy and yellow chili sauce

## CAUSAS

causita balls topped with salmon sashimi, salsa chalaca, avocado and cilantro oil

deep fried causa roll with crab meat, smoked trout and avocado with citric aji limo honey and arugula salad

scallop tartare, aji amarillo, white onion, cilantro and lime and virgin olive oil over causa medallions

## SUSHI ROLLS

### limo

panko breaded shrimp, smoked trout and cream cheese covered in avocado and drizzled with aji limo jelly

### furay

deep fried panko breaded salmon, avocado and cream cheese paired with sweet eel sauce

### california

shrimp, salmon, cucumber and avocado sprinkled with sesame seeds

### acevichado

crab meat, panko breaded shrimp and lettuce covered with fresh catch and bathed in leche de tigre

### tuna

tuna, scallion and avocado with a togarashi mayonnaise

### trout

fresh catch, crab meat and cream cheese topped with crispy trout skin

### al ajo

panko breaded shrimp, crab meat and avocado covered with salmon sashimi and a spicy garlic mayonnaise

### vegetarian

onion, asparagus, snow peas, chinese sprouts and bell peppers sautéed in sesame seed oil and passion fruit honey

### combo

any combination of four rolls

## HOT APPS

golden fried yucca balls stuffed with andean cheese in a huancaína sauce and micromix salad on the side

fried pork belly, mote, fried peruanita potatoes and hierba buena salsa criolla

alpaca and/or shrimp brochettes with golden fried huamantanga potatoes and andean corn

fried minced meat, raisins, black olives and cilantro stuffed peruvian white potato balls accented with salsa criolla

## MAIN COURSES

grilled trout over a carrot puree bathed in a saltado style sauce

aji de gallina topped with a poached quail egg, botija olives and crisp parmesan-nut cracker

arroz chaufa, fried rice, shrimp, fresh catch chicharron and vegetables

spaghetti with tender sautéed chicken, red onions, tomato and aji amarillo

nikei style sautéed tuna with onion, tomato, aji amarillo and cilantro with a bean tacu tacu

chicken breast stuffed with spinach, cream cheese and bell peppers with a traditional capchi de setas

grilled trout in a passion fruit infused white wine sauce with sautéed vegetables and mashed potatoes with fennel crowned with crunchy threads of leak

fresh catch prepared in a sudado of its own broth with tomato, onion and white wine over tender yucca

lomo saltado, sauteed tenderloin, red onions, tomato, aji amarillo and canchan fried potatoes

fork tender seco style ossobucco with carrots, peas and fried yucca quenelle

pork shoulder adobo cooked with chicha de jora with an orange scented sweet potato puree with hierba buena salsa criolla

tender grilled beef loin in a port sauce with fettuccine in a creamy mushroom sauce with a touch of aji panka

rosemary grilled alpaca in an anticuchera sauce with a creamy mushroom and aji amarillo quinotto

peruvian classic fresh catch a lo macho with seared scallops, shrimp and squid in a rocoto, aji amarillo and aji mirasol sauce over confit peruvian tumbay potatoes

grilled pork tenderloin with black quinoa ragout, green asparagus and tomato confit bathed with a balsamic reduction

## SWEETS

### chocolate pa'ti

warm truffled chocolate tart crowned with orange and mandarin slices infused in an aji limo, aji amarillo and rocoto jelly

### our deconstructed king kong

slices of alfajor cookies, homemade manjar blanco, grilled pineapples flambéed in rum and quince fruit boiled in a picaronera and spicy honey

### de su maiz, su manjar

chocolate and kiwicha cones filled with a corn manjar blanco with strawberries lacquered in a chicha morada syrup and an anise granite

### arroz con leche

rice simmered in milk, cinnamon, orange zest and a touch of port

### suspiro de limeña

delicate yolk and milk manjar crowned with a port meringue and cinnamon

### mazamorra morada

purple corn simmered with spices, apple, pineapple and quince fruit