



P E R U A N O

# DRINK LIST



## CÒCTELES



### PISCO SOUR 8

pisco, lemon sherbet, egg white,  
Amargo Chuncho bitter

### LOST WORD 8

Montelobos mezcal, green Chartreuse,  
white cocoa cream, lime, chocolate  
bitters, orgeat drops

### RÙ PUNCH 8

pisco, J. Wray gold rum, lemon sherbet  
honey, passion fruit, nutmeg

### NUESTRO PALOMA 8

Espolòn tequila blanco, lime, black salt,  
grapefruit, Pelotón de la Muerte mezcal,  
grapefruit soda

### MICHELADA 8

pisco, tomato juice, green Ancho Reyes,  
lime, Quilmes beer, Rù spice mix

### LIAM 8

pisco, port, lime, elderflower liqueur

### PERUVIAN DAIQUIRI 10

Plantation Peru rum, lime, saffron honey,  
cardamom

### MR PINK 8

Malfy gin with pink grapefruit, Montelobos  
mezcal, Yellow Chartreuse, lime, rose syrup

### DRUNK RUBBIT 8

Bombay Sapphire gin, carrot extract,  
Galliano l'Autentico liqueur, honey mix,  
citric acid, celery bitters

# CÒCTELES



## CAMILLO 8

Bombay London dry gin, red Cinzano, Campari, Fernet Branca, Violento bitter, vaporized Smoky whiskey

## AMANTE PICCANTE 9

Espolòn tequila blanco, cucumber shrub and coriander, mint, green Ancho Reyes, green tabasco, agave syrup, lime, black salt

## SOMBRERO 9

Espolòn tequila blanco, mezcal, lemon, aloe, Bitter Snake Oil

## PERUAN FLIP 8

pisco, port, apricot liqueur, egg yolk, nutmeg, cocoa bean bitters

## SNAKE Y COYOTE 9

pisco green must, Coyote Sotol, bitter Snake Oil, lime, ginger ale, Amargo Chuncho bitter

## NON ALCOHOLIC COCKTAIL 6

with seasonal fruits

# INSPIRACIÓN PERUANA



## CAUSA



### CAUSA DE ATÙN 11

yellow potato, marinated tuna, guacamole, burrata cream, confit tomato and olive powder

### CAUSA DE PULPO 12

yellow potato, CBT octopus in anticuchera sauce, purple olive mayonnaise, glasswort, confit tomatoes, coriander

### CAUSA ACEVICHADA 11

yellow potato, sea bream, lime, leche de tigre, coriander and aji rocoto

### CAUSA DE VERDURAS 8

yellow potato, peas, caramelized onion, aji amarillo, coriander, spicy mayonnaise and black seaweed powder

## CAUSA NIGIRI



### CAUSA NIGIRI SALMÒN [2PCS] 4

yellow potato, salmon

### CAUSA NIGIRI BLANCO [2PCS] 5

yellow potato, sea bass

### CAUSA NIGIRI CHAMUSCADO [2PCS] 5

yellow potato, seared salmon

### CAUSA NIGIRI TUNA [2PCS] 5

yellow potato, bluefin tuna

## TARTARE



### TUNA 12

salt, pepper, extra virgin olive oil,  
olive powder, burrata cream

### SALMON 10

salt, pepper, leche de tigre, nori  
seaweed powder

### RED SHRIMP 16

salt, pepper, leche de tigre, nori  
seaweed powder, rocoto

## CEVICHE Y TIRADITO



### TIRADITO DE COLORES 15

tuna carpaccio, salmon and sea bream,  
lime, leche de tigre with rocoto

### CEVICHE RÙ 13

sea bream, lime, leche de tigre, aji  
amarillo, red onion, coriander,  
olive powder

### CEVICHE JAPONÈS 12

seared salmon, fennel, cherries,  
marinated red onion, edamame, ponzu  
sauce, sesame

# PRINCIPALES





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## UDON MIXTO

13

Japanese spaghetti in ponzu sauce, shrimp, crispy bacon, avocado, glasswort, tomato fillets, marinated onion

## RICE NOODLES

13

rice noodles, chicken, carrots, fennel, courgette, soy sauce, coconut milk, black sesame

## UDON ANDINO

13

Japanese spaghetti sautéed with wok, beef, aji amarillo, tomato, red onion, oyster sauce, soy sauce, sesame oil, chives, potato flakes

## RAVIOLES CHIFA

13

Japanese ravioli stuffed with chicken, pork, ginger, vegetables and Peruvian aji, served in chashu sauce

## TATAKI DE ATÙN

14

tuna, mezcal-flavored chulpe corn cream, burrata cream, confit tomatoes, glasswort, marinated red onion, pop corn

## ENTRECOTE (250G)

18

beef entrecote, crispy potato, baby spinach

# STREET FOOD



# PARA PICAR

<b>EDAMAME PODS</b>	<b>4</b>
<b>NACHOS</b> with guacamole and Sardinian pecorino fondue	<b>6</b>
<b>PAPAS BOLAS (3PCS)</b> fried pastries with chickpea flour and 00 flour, coriander, onion and chilli, served with sauces	<b>6</b>
<b>DIM SUM XL(2PCS)</b> Homemade steamed Chinese ravioli, filled with shrimp, chopped pistachios, ginger, chives and coriander	<b>6</b>
<b>ANTICUCHO DE VACA</b> skewers of marinated beef with aji panca and aji amarillo, crispy potato, edamame, guacamole and criolla sauce	<b>10</b>
<b>CAMOTE</b> American sweet potatoes with rocoto-flavored mayonnaise	<b>5</b>
<b>YANQUI CHICKEN (4PCS)</b> Double-coated chicken fillets with sweet chili sauce	<b>7</b>

## CROQUETAS

Homemade, fried, and panko breaded croquettes with a creamy heart

**PESCADO [4PCS] 7**

salmon, tuna and sea bass

**JAMON Y QUESO [4PCS] 7**

Jamon Iberico ham, Sardinian pecorino

**AJI DE GALLINA [4PCS] 7**

shredded chicken and aji amarillo

## GUA BAO

fluffy stuffed Taiwanese buns steamed

**CERDO [1PC] 5**

pulled pork, barbecue sauce, tzatziki sauce, coriander, chopped peanuts

**BLANCO [1PC] 5**

chicken, blanca sauce, chives, cucumber, rocoto pepper, bacon, crispy quinoa

**CAMARONES [1PC] 5**

seared shrimps, stracciatella (fresh cream and curds), guacamole, chopped pistachios

**ACEVICHADO [1PC] 5**

sea bass fillets in panko (Japanese breadcrumbs), aji amarillo chilli, red onion, coriander, lime, leche de tigre, avocado, black sesame

# BURRITOS



wheat tortillas served with homemade chips

## CHICKEN BURRITO 12

chicken breast, white sauce,  
crispy bacon, parmesan flakes,  
mixed salad and egg mimosa

## BURRITO DE VACA 12

scotona burger, melted pariah cheese,  
crispy bacon, chilli mayonnaise,  
aji amarillo, mixed salad, caramelized  
onion

## BURRITO DE SALMON 12

salmon tartare, courgette chips, confit  
tomato, mixed salad and edamame, white sauce

## BURRITO ANTICUCHERO 13

entrecote, potato, anticuchera sauce,  
pecorino fondue, avocado, mixed salad,  
red onion, fennel

## BURRITO CIALLÉD 10

potato, cucumber, tomato, bell pepper,  
red onion, Kalamata olives, parsley,  
white sauce and extra virgin olive oil

## BURRITO CRUJIENTE 12

Fried chicken fillets, fresh tomato,  
mixed salad, marinated aji amarillo,  
purple olive mayonnaise

# POSTRES



## DESSERTS



- Pisco scented baba with pumpkin cream, orange and aji amarillo, caramelized pumpkin, coffee custard, tarragon **6**
- Cocoa almond tartlet, red fruit coulis, chocolate and caramel ganache, cold peanut mousse **6**
- Brownie with dark chocolate and Brazilian nuts, coconut cream **5**
- Churros served with hazelnut cream and maple syrup **5**
- Seasonal fruit and ice cream **5**

# DRINKS





## BEERS



**QUILMES** 4

Premium Lager Argentina (4.9°)

**COUSQUENA QUINOA** 5

Premium Peruvian Lager with  
Quinoa (6.5°)

**SIERRA NEVADA** 5

American Pale Ale (5,6°)

## SPARKLING WINES



**LIBOL - SAN MARZANO** 20

Guyot Charmat Method

**LIBOL ROSÈ - SAN MARZANO** 20

Grapes of Salento Charmat Method

**MOLIN - ZARDETTO** 25

Valdobbiadene Extra Dry PDOG

**PERLUGO - PIEVALTA** 25

Classic Method Zero dosage  
BIO

**PET PEACE - PASSALACQUA** 24

Falanghina sparkling PGI  
NATURAL

**PET PEACE - PASSALACQUA** 24

Sparkling Pinot Grigio PGI  
NATURAL

**CUVÉE IMPERIALE - BERLUCCHI** 45

Franciacorta PDOG

## WHITE WINES



**TALÒ - SAN MARZANO** 20

Chardonnay PGI

**TALÒ - SAN MARZANO** 20

Fiano PGI

**EXTREMA - SPELONGA** 22

Falanghina PGI

**BIANCO MANTO - SPELONGA** 22

Bombino bianco PGI

**TRE RIPE - PIEVALTA** 22

Verdicchio of the castles of Jesi PDO

**LEGAMI - FRISINO** 21

Verdeca PGI

**ISPIRAZIONE - PASSALACQUA** 25

Greco PGI | NATURAL

**FAMIGLIA - PASSALACQUA** 24

Bombino/Fiano PGI | NATURAL  
(1lt)

## WHITE WINES FOREIGNERS



**BODEGAS - IGNACIO MARIN** 21  
[SPAIN]

Granacha

**DOMENIUL BOGDAN** 23  
[ROMANIA]

Riesling PDO | BIO

## ROSE WINES



**MARILINA - SPELONGA** 22  
Nero di Troia

**LEGAMI - FRISINO** 21  
Primitivo PGI

**SINTONIA - PASSALACQUA** 24  
Nero di Troia PGI | NATURAL

**MURGIA ROSA- TERRECARSICHE 1939** 20  
Black Bombino, Black Malvasia

## ROSE WINES FOREIGNERS



**BODEGAS - IGNACIO MARIN** 21  
**[SPAGNA]**  
Granacha

**DOMENIUL BOGDAN** 23  
**[SPAGNA]**  
Pinot Nero/Merlot PDO | BIO

## RED WINES



<b>TALÒ - SAN MARZANO</b> Negramaro DOP	<b>20</b>
<b>VERSO - FRISINO</b> Primitivo PGI	<b>22</b>
<b>SPELONGA</b> Nero di Troia PGI	<b>22</b>
<b>GRATITUDINE - PASSALACQUA</b> Primitivo PGI   NATURAL	<b>24</b>
<b>SESSANTANNI - SAN MARZANO</b> Primitivo di Manduria 2016 PDO	<b>35</b>
<b>11 FILARI - SAN MARZANO</b> Primitivo di Manduria 2016 PDO (0,5 lt)	<b>25</b>