



P E R U A N O

DRINK LIST



CÒCTELES



PISCO SOUR 8

Pisco acholado, Lemon sherbet, Egg white, Amargo Chuncho

PISCO PUNCH 8

Pisco acholado, Lemon sherbet, Pineapple extract, Fernet branca, Falernum, Curry

DEATH IN PALOMA 9

Canaima gin, Espolon tequila, Lime, Honey mix, Campari, Burnt grapefruit juice, Smoked salt

DART FENER 10

Pisco mosto verde, Yu bal mezcal, Snake oil, Citric acid, Chinotto, Black salt

EVA 8

Espolon tequila, Italicus, Citric acid, Apple and basil shrub, Electric bitter

PINK SI NOT DEAD 9

Gin mare, Italicus, Sakè, Lime, Rose syrup

PURPLE BRAIN 9

Citadelle gin, Butterfly pea tea syrup, Lime, Egg white, Eldberry liqueur

CÒCTELES



HELLUIS SANDWICH 9

Peanut butter pisco, Banana syrup,
Lime, Egg white, Bacon Salt, Amargo Chunchu

BLOODY MARE 9

Grey Goose vodka, Tomato water, Tomato juice,
Lime, Leche de tigre, Spice mix, Soya,
Green Ancho Reyes, Celery bitter

HECHO EN MEXICO 9

Montelobos mezcal, Sotol, Yuzu syrup,
Aloe, Citric mix, Grapefruit bitter

NUCLEAR DAIQUIRI 10

Plantation 3 star, Montebello, Lime,
Laurel liqueur, Snake oil, Electric bitter

DARK SOUL 9

Pisco puro quebranta, Bourbon, Campari
with coffee, Snake oil, Coffee liqueur,
Coffee air

NON-ALCOHOLIC COCKTAILS 6

To choose between these bases:
Green apple or Pineapple or Passion Fruit

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



PRINCIPALES



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

PICANHA [250G]

18

picanha, crispy potato, baby spinach

STREET FOOD



PARA PICAR

EDAMAME 4

CHIPS 4
with guacamole

PAPAS BOLAS (3PCS) 6
fried pastries with chickpea flour and 00 flour, coriander, onion and chilli, served with sauces

DIM SUM XL(2PCS) 6
homemade steamed Chinese ravioli, filled with shrimp, chopped pistachios, ginger, chives and coriander

CAMOTE 5
American sweet potatoes with rocoto-flavored mayonnaise

YANQUI CHICKEN (4PCS) 7
Double-coated chicken fillets with sweet chili sauce

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

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 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

DRINKS



BEERS



QUILMES 4

Premium Lager Argentina (4.9°)

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

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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



TALÒ - SAN MARZANO 20
Negramaro DOP

VERSO - FRISINO 22
Primitivo PGI

SPELONGA 22
Nero di Troia PGI

GRATITUDINE - PASSALACQUA 24
Primitivo PGI | NATURAL

SESSANTANNI - SAN MARZANO 35
Primitivo di Manduria 2016 PDO

11 FILARI - SAN MARZANO 25
Primitivo di Manduria 2016 PDO
(0,5 lt)