

starters

Grilled edamame with llatan sauce	9,00 €
French oyster , ponzu gelatine, wasabi foam and lime peel	10,00 €
Yellowtail usuzukuri , black garlic, codium and plankton	32,00 €
Toro tartare , caviar and marrow	40,00 €
Chutoro sashimi , plankton and codium	32,00 €
Galician razor shell with Peruvian red pepper butter emulsion	32,00 €
Wagyu A5 tartare , shitake, fried quail egg and black truffle	75,00 €
Nikkei ramen with smoked bacon, shiitake, chives, Peruvian red pepper and coriander	21,00 €
Josper-grilled soldier prawn with parihuela broth and huacatay	55,00 €
Goat gyozas with bone broth, butter foam and purslane	22,00 €

main courses

Bluefin tuna "galete" with fishbone demi-glace, pak choi and Jerusalem artichoke purée	38,00 €
Atlantic sea bass , celery root purée, pickled micro-vegetables and aji mirasol chilli pepper	38,00 €
Josper-grilled filet mignon , sautéed shimeji mushrooms, confit tubers and crispy egg yolk	40,00 €
Nikkei barbecue short ribs glazed 48 hours, with pak choi and our sauces	30,00 €
Robata-grilled Kagoshima A5 Wagyu	115,00 € / 100 gr.

desserts

Lime sorbet , lucuma foam, yoghurt cream and huacatay	10,50 €
Peruvian Amazon chocolate , kaffir lime ice cream and Peruvian red pepper toffee	10,50 €
Petit four - 2 pax-	18,00 €

