

## STORIES OF PERUVIAN FLAVORS

"Life is comparable to a salad in which everything is unmeasured: which is sometimes tasteless and at other times vinegary, to the point of annoyance".

*Verse from Peruvian Traditions  
Ricardo Palma*

### LITTLE STORIES OF MARINE FLAVORS

**THE MUSSEL-MOJITO** ..... €3.50/each  
Cooked mussel covered with a mojito sorbet, white seafood tiger's milk sauce and sweet potato strands.

**RAZOR CLAM, PARMESAN AND HUACATAY** ..... €3.50/each  
Raw razor clam covered in blowtorched parmesan cream, huacatay sauce, onion, silky and crispy sweet potato.

**THE WILD SCALLOP** ..... €4.50/each  
Scallop in coconut, turmeric and aji charapita cream, with wild, Chalaca-style green mango, onion, cilantro and crispy mango.

**THE LITTLE YUCCA THAT STUFFED ITSELF WITH SHELLFISH** ..... €6.00/each  
Yucca stuffed with seafood flambeed with pisco, rocoto cream, creole salsa and flying fish eggs.

### OF TRADITIONAL FLAVORS

**THE ROCOTO-BOMBON** ..... €4.80/unit  
(Inspired by Peruvian-style stuffed peppers)  
Bonbon filled with Burgos and Asturian black pudding, on a bed of smoked burrata cream and a yellow potato aniseed purée.

**THE LIQUID PERUVIAN CHICKEN STEW CROQUETTE** ..... €3.70/each  
Two traditions united in one bite, the Spanish croquette and Peruvian chicken stew.

**THE RICE BOMB WITH DUCK** ..... €3.50/each  
All the flavor of a northern rice and duck dish with huancaian-style potatoes and Creole salsa in one bite.

**THE LITTLE PORK CRACKING SANDWICH** ..... €5.50/each  
On homemade, golden steamed bread and filled with silky potato, pork crackling with soy sauce, Chinese cinnamon and Creole salsa.

## THE START OF STORIES THAT WILL MAKE YOU HAPPY

**THE BUSY RED SHRIMP COCKTAIL** ..... €18.00  
(Inspired by the well-known Arequipa-style shrimp ocopa)  
Red shrimp flambeed with pisco and yellow chili, Peruvian yellow potato mousse, cheese whey foam, peanut and cookie crumble, huacatay sauce, all accompanied by Tudela lettuce hearts, Botija olive powder and fried onions.

**PACHAMAMA TIRADITO** ..... €16.00  
Pink seasonal tomatoes, black garlic emulsion, yellow chili sauce and textured pseudo cereals (quinoa, canihua and amaranth).

**NIKKEI BLUEFIN TUNA TIRADITO** ..... €22.00  
(Nikkei cuisine is Japanese/Peruvian fusion)  
Sashimi-style bluefin tuna on a bed of sesame and rocoto infused tiger's milk, wakame ceviche, avocado cream and accompanied by lotus chips, edamame, onion and Daikon strands.

**AREQUIPA'S LITTLE DIVORCEE** ..... €24.00  
(Story inspired by the real events of the "Arequipa bachelor")  
Anchovies cured in butter from the Bay of Biscay, smoked burrata cream, yellow potato causa, purple potato purée, green bean, corn and onion salsa, rocoto in olive oil and Peruvian drop peppers, all contrasted with a huacatay cream and a Peruvian Botija olive mayonnaise.

**THE CUTTLEFISH-HONEY CAUSA** ..... €18.00  
Flambeed cuttlefish covered with powdered aji panca and passion fruit and rocoto honey, served on a bed of yellow potato, Peruvian olive infused tiger's milk, sweet potato cream, paper-thin black bread and peppermint.

## CEVICHE STORIES

**MANCORA: THE SECRET HISTORY OF THE LOBSTER AND THE TRUFFLE** ..... €40.00  
Lobster ceviche cooked in sea water with lablab bean, avocado and onion, served in its shell with its head sautéed and smoked in the wok, on top of a layer of fresh seasonal truffle. All this is accompanied by artificial yucca truffles, prepared in a Peruvian Botija olive crumble.

**THE PACHAMANQUERO** ..... €26.00  
Potato, sweet potato, corn, beans, huacatay and chili, form the accompaniments and main aroma of a pachamanca. In this inspired creation, we have decided to incorporate the ingredients mentioned above and instead of meat we have sautéed seafood in the wok adding a touch of smoke and fire. This is combined with a sea bass ceviche to create a complete dish.

**THE AMAZON** ..... €24.00  
Sea bass ceviche prepared with a tiger's milk made with two of the main ingredients of the Peruvian Amazon cuisine, the aji charapita and fresh turmeric. This is accompanied by plantain patacón filled with avocado and green mango, all served on a toasted banana leaf whose aroma will transport you to the dense Amazon jungle.

**THE CLASSIC** ..... €22.00  
There are flavors that transport you, and this is one of them. Our classic Peruvian ceviche is special, in that the chef has tried to create the taste of ceviche he remembers as a child. The ingredients are the same as the average ceviche, with sea bass, onion, cilantro and lime juice, accompanied by corn nuts, sweet potato and Cuzco corn, but the secret is in our tiger's milk.

## AGE OLD CREOLE STORIES

**THE JUMPING TENDERLOIN** ..... €25.00  
Peruvian Asian fusion presents us with this emblematic Creole dish that we make with beef rump, onion, tomato, corn, yellow pepper, Chinese onion and coriander. Everything is cooked at the intensity of the wok fire with the unmistakable aroma of vinegar and our Japanese soy sauce, accompanied by French fries and white rice.

**THE PERUVIAN CHICKEN STEW** ..... €20.00  
This emblematic Creole dish is one of the most famous in international cuisine. Our version uses the most traditional recipe to achieve a creamy dish that is made with chicken, yellow pepper, parmesan cheese, nuts and pecans. We recommend eating it with white rice.

**OSSO BUCO HUATIA SURCANA** ..... €24.00  
This may be considered as the only purely traditional dish from the district of Surco in Lima, from the time when it was one of the main producers of pisco. Our version used a special way of cooking the meat that is somewhere between a stew, a pachamanca and steamed dish, where the predominant flavors are aji panca, peppermint and pisco. We recommend eating it with white rice.

**LIMA-STYLE PICKLED POUSSIN** ..... €24.00  
French free-range poussin, which we pickle in traditional Lima style and accompany with a bed of Peruvian Botija olives, quail eggs and silky sweet potato. We recommend eating this with white rice.

VAT INCLUDED

## UNFORGETTABLE STORIES

**PERUVIAN PIGS FEET** ..... €20.00  
We make this classic Creole dish in a press of deboned and browned pig's feet that we accompany with a rustic mashed potato crush on a sauce of peanuts and aji panca, black garlic emulsion and a small salad of baby corn, purple onion, radish and mint. We recommend eating it with white rice.

**THE RED MULLET THAT ATE THE TACO TACO** ..... €24.00  
Mullet in 2 textures, the 2 loins steamed Creole-style, the central spine, head and scales, fried and crispy, all mounted in a version of soft centered tacu-tacu of lima beans and wild rice souffled and crispy on the outside. It is accompanied by a lablab bean, onion, rocoto and coriander salsa.

**COD CAU-CAU** ..... €22.00  
Sweet cod tripe stewed in the traditional cau-cau criollo style, in which beef tripe is replaced the cod tripe. It is accompanied by pea powder, purple potato purée, candied carrot, crispy cod skin and an onion, mint, yuzu and miso and orange honey. We recommend eating it with white rice.

**THE JAPANESE MAN WHO FELL IN LOVE WITH THE PERUVIAN GIRL, THEY ATE FOIE GRAS AND LIVED HAPPILY EVER AFTER** ..... €29.00  
Wagyu (Japanese cow) rib cap, pumpkin and yellow pepper cream, sautéed corn with panela and black beer from Cuzco, huacatay potatoes with crispy parmesan, pickled radish and foie.



**TAMPU**

PERÚ by

*Ricard Valdiviezo*



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