

TEASING TRADITION

CHAPTER 1

A tale of delicious Peruvian culinary recipes /// As with every other tale, this one begins once upon a time in a land near or far when someone bit into their food and—all of a sudden—found themselves in “the Peru of Miguel Valdiviezo.”

COLD BITES

THE MUSSEL, THE MINT, AND THE SWEET POTATO €4/unit

Mussel cooked in its shell, covered in mint granita, limo chili, and ginger; cream of tiger prawn, sea scallop and squid; crispy sweet potato threads.

THE SCALLOP, THE TURMERIC, AND THE CILANTRO €5/unit

Raw scallop covered in a cold cream made from coconut, charapita chili, and Peruvian jungle turmeric; mixed with onion chalaca, green mango, and coriander, cancha corn, and coriander caramel.

**THE RAZOR CLAM,
THE PARMESAN, AND THE HUACATAY** €4/unit

Raw razor clam covered with ceviche-style, lightly, lightly torch-grilled cream of parmesan, cream of huacatay, sweet potato purée, onion, and ito togarashi (Japanese chili in strings).

HOT BITES

SEA SCALLOP, CORN, AND TAMARILLO €5/unit

Sea scallop marinated in anticucho sauce, served over a chiclayana-style small corn tortilla, sweet cream of tamarillo, and tobiko (flying fish roe).

**THE LIQUID CROQUETTE OF
PERUVIAN CHICKEN STEW** €4/unit

Two traditions all in one bite: the ever-so-Spanish croquette and the ever-so-Peruvian chicken stew.

THE DUCK & RICE BOMB €4/unit

The full northern rice taste with duck with cream of huancaína and sarza criolla relish.

THE LITTLE PORK CRACKLING SANDWICH €6/unit

Our own version of the classic bread dish, with creole crackling, transformed into a very smooth Chinese steamed bread—made daily. We brown it, fill it with wok-sautéed pork cracklings, spice it up with soya and Chinese cinnamon, and add in the onion, limo chili, and mint sarza.

CHAPTER 2

Tradition is the passing of the flame, not the worship of ashes /// Lost in what was for them an unrecognizable Perú, their stomachs roared—without a clue what they'd eat, one of them happily exclaimed, "We have causas, tamales, and quinoa!"

Little did they know, nothing was what it seemed. The taste, however, was everything they'd dreamed of.

THE YELLOW POTATO, THE WHITE SQUID, AND THE GREEN BASIL €18

Rustic Peruvian yellow potatoes, mashed and grated with cream of parmesan, false spaghetti (of true squid), basil concentrate, and rocoto marmalade.

THE CAUSA, THE OCTOPUS, AND THE WINE €24

Wok-sizzled Octopus, sautéed with limo chili and fermented raspberries, finished off with a Syrah wine honey glaze, all placed over a causa rectangle and stuffed with avocado.

THE TAMAL, THE RED SHRIMP, AND THE TRUFFLE €20

Black tamal made from corn under lightly torch-grilled scarlet shrimp tail, dipped in ceviche-style sauce made of its carapace, and crowned with Melanosporum truffle sheets.

THE ITALIAN NIKKEI MUCHAME €19

Inspired by Callao's traditional muchame, we bring to the table a fresh red tuna, cured ling fish roe, katsuo-bushi (dried thin slices of bonito fish), all served over a salad of onion, semi-dried Italian tomato, limo chili, and fresh avocado; with miso-passion fruit sauce and Sardinian carasau bread.

THE QUINOA, THE WAKAME, AND THE ROCOTO €17

May we suggest a salad—a salad with Japanese hints of a red quinoa base, wakame, diced rocoto, onion, avocado, and edamame; dressed with mashed sesame and leche de tigre ("tiger's milk"), finished off with a yucca starch pearl biscuit with coriander.

CHAPTER 3

Ceviche without chili is like a kiss without tongue /// Time passed, and without realizing it, they no longer felt lost. Just like desire, which burns outwards from the inside, they felt ever more attracted by their people.

The youngest of the group, hopelessly in love, wished to steal a kiss from the fish. The fish replied, "wait, I'm missing my chili".

TAMPU'S CLASSIC ½ €13 €24

Sea bass, cancha corn, and huancaína potato, it closely echoes the taste and texture of an unconventional ceviche; yet, this is how the chef ate it during his childhood—from a wheelbarrow in a poor district of Lima in the '80s.

**This can be ordered with sweet potato purée instead of huancaína potato.*

THE AMAZON ½ €13 €24

Sea bass with leche de tigre ("tiger's milk"), made with the two pillars of taste of jungle gastronomy: charapita chili, served with onion; and a nest of green plantain, stuffed with fresh avocado and green mango.

THE PACHAMANQUERO ½ €14 €26

Inspired by underground-made traditional Andean dish—hence it's name in Quechua, "pacha" (ground) and "manca" (food). The shellfish is wok-sautéed and deglazed with lime juice; the resulting sauce is gathered to marinate the diced raw sea bass, and everything is then placed over a huacatay leche de tigre ("tiger's milk") with mashed camote potato, cured beans, choclo corn, rocoto, and purple potato chips.

THE SMOKED FLAVORS €20

Sea bass, mussel, and scallop with leche de tigre ("tiger's milk"), smoked in aji panca, pisco, and Japanese soya; accompanied with mashed French purple potato, golden yuca sheets, and pickles—wok-sautéed with baby corn, limo chili, and coriander.

NIKKEI TIRADITO €24

Red tuna in sashimi, sliced over leche de tigre ("tiger's milk") which was cooked in mashed sesame and rocoto, algae ceviche, lotus roots chips, cream of avocado and onion, tomato, and edamame salad.

CHAPTER 4

The crazy chef /// Once the sought-after peace arrived, with such guiding imagination which followed the man of culinary dreams through a new world of tasty wonders, where the birds and the meat danced in the wok to the orders of the crazy chef.

...and this is how El Perú de Miguel Valdiviezo came about: slowly, with the mosaic of his strange creations.

THE DUCK, THE BEANS, AND THE ORANGE €25

Inspired by the classic Chepén-style duck, may we offer a lightly-golden duck breast, soaked in the sauce of its bones—Chepén-style—accompanied by a Peruvian broad bean mousseline, orange peel cream, Botija olive cream, and candied kumquat.

THE PATITA CON MANÍ €21

We dare to adapt this classic Creole stew with deboned pig trotter—pressed and browned; served with crushed ratte potato with black garlic and Chinese onion; topped with a small salad of onion, baby corn, radish, and mint.

THE RED MULLET THAT ATE THE TACU-TACU €25

Two-textured red mullet, Creole-style steamed loin, and cured spines and scales. The dish is dehydrated and fried until it crunches, and then served with soft-heart tacu-tacu elaborated with large farm-sourced beans and wrapped in souffléed wild black rice. On the side, an onion sarza criollo, lablab bean, and the sauce from the preparation of the steamed red mullet.

THE BLONDE GIRL WHO FELL IN LOVE WITH THE PERUVIAN BOY WHO ATE FOIE AND LIVED HAPPILY EVER AFTER €29

Galician blond loin tagliata, DRY AGED—matured for 40 days, served golden (rare) served with caramelized choclo corn with Cusqueña Negra (dark lager), mashed potato with huacatay, golden cured beans, cream of pumpkin with yellow chili, and browned foie.

IVA INCLUDED

CHAPTER 5

The journey comes to an end /// Now that our tale comes to an end, with the sound of the wok sizzling, our travelers return to their homes. Upon waking up, they'll never know if their voyage was a dream, or if it was—indeed—real.

THE CHICKEN AJÍ ½ €11 €20

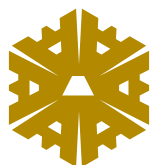
Returning to the most traditional of recipes from colonial cuisine; made of chicken, just as it always was, with nuts, onion, garlic, yellow chili, bread, milk, and parmesan. As a result, traditional cuisine offers this delicious cream with chicken pieces, served with potato slices and white rice.

THE JUMPING TENDERLOIN ½ €14 €26

From Chinese immigrants to Perú, we witness the birth of this emblematic Creole dish made with Avila yearling veal. Wok-sautéed with onion, tomato, yellow chili strips, and de-kernelled choclo corn. Using the power of the wok and its flame, the white wine vinegar, and Japanese soy sauce, we achieve the taste of characteristic jumping tenderloin, served with fried potatoes and white rice. (Portion: 300g of meat).

AVILA YEARLING VEAL BREAST, COOKED SURCANA-STYLE ½ €15 €28

Taking the breast of our yearling (with denomination of Origin) and cooking it following traditional methods, from a huatia surcana, we strain the stew, we separate the sauce from the meat, we finish cooking the breast in the oven for a light lacquering, and we serve it—decorated with its bone and tubercles in various textures: mashed violet potato; golden-brown yam and yucca; sweet potato chips; and crunchy yucca and coriander starch. Accompanied with sarza criolla with choclo corn and white rice. (Portion: 300g of meat).



TAMPU

PERÚ by

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