

# TASTING MENU

# THE JOURNEY

## STEP 1: JAPAN AND THE ANDES

Red quinoa, wakame seaweed, onion, avocado, edamame, dressed with ceviche-style sauce made of mashed sesame.

## STEP 2: THE PACIFIC

Mussel with mint, limo chili and ginger slush, leche de tigre cream made of seafood, crispy sweet potato strings.

## STEP 3: MARCONA AND PARMA

Raw razor clam covered by ceviche-style grilled parmesan cream, huacatay cream, mashed sweet potato, onion and ito togarashi.

## STEP 4: EL CALLAO AND CHICLAYO

Sea scallop with anticucho sauce, chiclayana-style small corn tortilla, sachatomate chutney and flying fish eggs.

## STEP 5: LIMA AND MADRID

The liquid Peruvian chicken stew croquette.

## STEP 6: PIURA AND TERUEL

Black tamal made from corn, scarlet shrimp tail slightly blowtorched, ceviche-style sauce made of its head and thin layers of melanosporum truffle from Teruel.

## STEP 7: MOLLENDO AND EL MISTI

Smoked ceviche made of sea bass, mussel, and scallop with an aji panca, pisco and Japanese soya base.

## STEP 8: CHEPÉN

Duck breast with a Chepén-style sauce made of its bones, broad beans mousseline, orange peel cream with botija olive and candied kumquat.

## STEP 9: SURCO

Beef breast stewed huatia surcana-style served with tubers in different textures.

## STEP 10: THE CONVENT

Lima Sigh, varied petit fours, coffee, or herbal tea.

**65€/PAX**

Without drinks

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**90€/PAX**

With pairing and  
gastronomic water NUMEN