



## BITES

### **MUSSELS** ..... €4.5/each

Mussels, squid and prawn ceviche cream, peppermint, limo chili and ginger sorbet and sweet potato slices.

### **SMALL SCALLOPS** ..... €6.5/each

Small scallops, coconut, turmeric, onion, green mango, coriander and charapita chili cream.

### **SEA SCALLOP** ..... €6/each

Sea scallop, old fashioned sauce, corn pancake, tamarillo and tobiko.

### **"PERUVIAN-KOREAN-SPANISH" SAAM** ..... €9/2 pieces

Lettuce, dried Iberian bacon chunks, mussels and chalaca with smoked tiger's milk with ají panca, soy sauce and pisco.

### **LITTLE SANDWICH "CHINESE-CREOLE"** ..... €7/each

Chinese-style steamed homemade bread, wok-fried pork with soy sauce, 5-spice powder, Chinese onion and Creole sarza.

### **PERUVIAN CHICKEN STEW LIQUID CROQUETTE "PERUVIAN-SPANISH"** ..... €4.5/each

Peruvian chicken stew rolled up in panko breadcrumbs.

### **RICE BOMB WITH DUCK** ..... €4.5/each

All the northern flavor of rice with duck, huancaína, and criolla in one bite.

## SEAFOOD STARTERS

### **CLASSIC CEVICHE** ..... ½ €15 ..... €25

Sea bass, with cancha corn, sweet potato and choclo.

### **AMAZONIAN CEVICHE** ..... ½ €15 ..... €25

Sea bass, in turmeric and charapita chili tiger's milk, accompanied by potato stuffed with avocado and green mango.

### **PACHAMANQUERO CEVICHE** ..... €26

Prawns, squid, octopus, mussels, wok-fried clams, cubed sea bass marinated in smoked lime juice, in Huacatay tiger's milk with sweet potato, corn, beans and rocoto.

### **PERUVIAN SASHIMI** ..... €25

Red tuna, sesame and rocoto ceviche sauce, with wakame, minced onion, tomato and edamame, avocado cream, and lotus root chips.

### **PERUVIAN OCTOPUS AND POTATO TERRINE** ..... €26

Wok-fried octopus with anticuchera salsa raspberry and limo chili sauce, with a mashed potato terrine stuffed with avocado, red wine honey, botija olive cream and raspberry.

## EARTHLY (VEGETABLE) STARTERS

### **JAPANESE-ANDEAN SALAD** ..... €19

Organic Peruvian red quinoa, wakame, edamame, avocado, rocoto, and onion with a ceviche-style dressing of sesame puree.

### **YELLOW POTATO WITH SERRANA CREAM** ..... €16

Peruvian yellow potato freshly made with Huancaína cream, ayacucho japchi, and arequipeño llatan sauce.



# FUSION

Peruvian cuisine is said to be one of the richest and most varied of all the cuisines in the world.

Throughout our history, influences from overseas shaped a cuisine that was rich since its creation, the use of chicha de jora as a sacred drink, the guinea pig as an animal to raise and eat, the alpaca, vicuña and guanacos, which in addition to serving as food, also provided wool for clothing and as transport pack animals, river shrimp, fish along our coastline and the "heavenly" way of drying it and river fish were the main source of protein for the empire, tubers such as olluco, oca, mashua, yacon, sweet potato and of course the potato, the most important of all; were the source of carbohydrates that gave energy to all the inhabitants of the empire.

Africans, Mozarabs, Spanish, Italians, French, Chinese, and Japanese are just some of the main influences that comprise our traditional recipes, which is already complex in themselves, resulting in our wide and varied culinary repertoire.

## MAIN POULTRY DISHES

### **PERUVIAN CHICKEN STEW** ..... ½ €14 ..... €22

### **DUCK MAGRET IN CHEPÉN SAUCE** ..... €28

Duck magret in chepén sauce (duck bones, ají panca, yellow pepper, dark beer, blond beer, coriander, anise, pisco and orange juice). Orange peel butter, candied kumquat, bottled olive cream and bean mousseline.

### **POUSSIN PACHAMANCA** ..... €28

A 400/500g spicy dish cooked like baked pachamanca, wrapped in banana leaves, accompanied by spicy, creamy beans, papa ratte, choclo corn and cheese.

## MAIN SEAFOOD DISHES

### **"ITALIAN-PERUVIAN" GNOCCHI** ..... €22

Warm gnocchi in basil tiger milk, wok-fried squid with candied rocoto, Italian bacon, crispy parmesan and botija olive cream.

### **HOT TIGER PRAWN CEVICHE COOKED ON HOT STONE** ..... €28

Prawns, ají panca, orange, beer, pisco, onion, coriander and sweet potato puree.

### **A LO MACHO STYLE SEA BASS** ..... €32

Wild sea bass a lo macho style on a rocoto, beer, seafood, cream and parmesan base, accompanied by seafood and fried cassava balls rolled in cañihua and amaranth flakes.

VAT INCLUDED

## MAIN MEAT DISHES

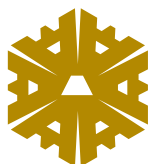
**SAUTÉED TENDER LOIN** ..... ½ €16 ..... €27

**NORTHERN STYLE  
DRIED PIGS CHEEKS** ..... €24

Iberian pork cheek stewed in the same way as on the Peruvian north coast, with chili peppers, corn beer and cilantro, accompanied by a small salad of lablab beans.

**A BLONDE GIRL FELL IN  
LOVE WITH THE PERUVIAN  
BOY, THEY ATE FOIE AND  
AND LIVED HAPPILY EVER AFTER** ..... €32

Galician beef tagliata Dry aged for 40 days, lightly cooked, with sautéed choclo corn with cuzqueña black beer, mashed potato with huacatay, fried beans, pumpkin cream, aji amarillo and foie.



# TAMPU

PERÚ by

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