

# TASTING MENU

# FUSION

## STEP 1:

### SCALLOPS AND MUSSELS

Scallop, coconut, turmeric, onion, green mango, coriander and chili charapita cream. Mussel, squid and prawn ceviche cream with mint, limo chili and ginger sorbet and sweet potato strings.

## STEP 2:

### JAPANESE-ANDEAN SALAD

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

## STEP 3:

### KOREAN-PERUVIAN-SPANISH SAAM

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

## STEP 4:

### PACHAMANQUERO CEVICHE

Prawns, baby squid, octopus, mussels and scallops cooked in wok, with cubed sea bass, on a huacatay tiger's milk base.

## STEP 5:

### PERUVIAN OCTOPUS AND POTATO TERRINE

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

## STEP 6:

### A LO MACHO STYLE WILD SEA BASS

Wild sea bass in a macho sauce with a rocoto, beer, shellfish, cream and Parmesan base, accompanied by shellfish and fried yucca balls coated in cañihua and amaranth flakes.

## STEP 7:

### NORTHERN STYLE DRIED PIGS CHEEKS

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

## STEP 8:

### DESSERTS

Petit fours.  
Textured lucuma.

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€65/P.P. No drinks included.

€90/P.P. With wine, NUMEN  
gastronomic water and coffee.