

# TASTING MENU

# EVOLUCIÓN

## STEP 1: SCALLOPS AND MUSSELS

## STEP 2: NORTHERN-STYLE MASHED YUCA

Golden-brown mashed yuca, served with a chicha de jora, ají panca, ají amarillo, and cilantro reduction, infused with northern flavors, topped with Spanish smoked eel and ají amarillo jam.

## STEP 3: NORTHERN GREEN CEVICHE

Sea bass, baby squid, mussel, king scallop and octopus ceviche, topped with ají limo and cilantro leche de tigre, served with cancha, zarandajas, crispy plantain and avocado ice cream.

## STEP 4: SCARLET SHRIMP TARTARE

Chifa-style marinated scarlet prawn tails, served on a warm chupe-infused cream made from prawn heads and thickened with rice, served with fava beans, corn, crispy rice noodles, feta cream cheese and sweet potato purée.

## STEP 5: SELVASIA

Sea bass steamed in a base of sake, turmeric, ají charapita, white miso, Thai seafood sauce, and leche de tigre. Served with stir-fried Chinese vegetables, jungle-style tacacho, tamarillo chutney and cocona jungle salsa.

## STEP 6: CREOLE PORK STEW WITH ICA-STYLE LIME BEAN MASH

Creole-style Iberian pork cheek stew with Peruvian peppers, chicha de jora, onion, vinegar, and oregano, served with Ica-style lima bean mash and dehydrated black olives, seasoned in my grandmother's traditional Marcona style.

## STEP 7: DESSERTS

The land of the Inca.  
Petit fours.

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€65/PER PERSON

+ €30 Wine pairing selected by our chef and sommelier.