TASTING MENU

INNOVATIVE FLAVORS

APPETIZER
Cuttlefish, huacatay, and rocoto.

1. STEAMED MUSSELS
Mussels steamed in a miso and yellow chili toffee sauce.

2. TIGER PRAWNS
Ceviche-style tiger prawn tails with passion fruit, pisco, and ají amarillo sauce.

3. NIKKEI CAUSA WITH TUNA BELLY
Yellow potato causa, red Balfegó tuna belly, cured egg yolk cream in soy, edamame with piscoteriyaki, smoked rocoto chili cream, and pickled baby corn.

4. COD "MALARRABIA"
Confit cod loin nestled on a malarrabia-style stew of cod tripe and zarandajas from coastal Piura.

5. QALA PHURK'A
Seared Iberian pork shoulder served over a carapulcra sauce, with Galician potato confit and a hint of vanilla.

6. CHEESE AND DESSERT
Three Spanish cheeses served with a Peruvian chili preserve:

- Montbrú from Barcelona (goat).
- Payoyo from Cádiz (goat and sheep).
- Idiazabal from the Basque Country (sheep).

The Land of the Inca

€70 / PER PERSON

€100 / WITH PAIRING