

# CEVICHE

Tender Fish cooked with Lime Juice. Traditionally goes with “Leche de Tigre”, Onion, Cilantro & Chili



**MANCOREÑO** 53  
Black Mangrove Cockles & Scallops Ceviche

**LENGUADO** 61  
Lemon Sole Simply cooked in Lime Juice, Chili “Tiger Milk”, Red Onion, Cilantro, Iceberg Lettuce, Sweet Potato & Corn

**MIXTO SUREÑO** 61  
Lemon Sole, Octopus, Scallops & Squid, Red Onion, Red Chili, Sweet Potato & Corn cooked Green “Tiger Milk”

**MERCADO** 59  
Two Textures. Fish of the Day cooked with Yellow Chili “Tiger Milk”. Crisp Baby Calamari, Mixed Chilis, Sweet Potato & Corn

**PARRILLERO** 69  
Warm with Bass & Shrimp, Scallops, Charcoal cooked in Yellow Chili “Tiger Milk” Crisp Yuca & Mochero Chili

**GALÁCTICO** 61  
Lemon Sole, Bull Crab & Scallops cooked in Lime Juice & Sea Urchin “Galactic Milk”

**CHICANO** 53  
Tuna, Scallops & Jalapeño “Tiger Milk”

**ALTAMAR** 57  
The Original with Sea Bass, Scallops, “Mochero” Chili, Ginger & Lime Juice

## ROMPEBOCAS

**SPRING ROLLS “EL MERCADO”** 40  
Shrimps, Suckling Pig, Crab, Vermicelli & Satay Sauce

**PAPAS RELLENAS LIMEÑAS** 35  
Big Fatty Potato Croquettes with River Shrimps Octopus, Squid & Scallops

**RONDA DE CONCHAS** 45  
Scallops in Ceviche Style, Bloody Mary with Avocado Slices & Chalaquita Style with Creole Onion Relish

**CONCHAS A LA PARMESANA** 48  
Roast Scallops with Pisco, Cream Cheese & Grana Padano

**TACO DE ATÚN ESCABECHADO** 36  
Roasted Grilled Tuna Marinated as the old Days

**PULPO MIXTO** 51  
Two Style Octopus with Lemon, Majoram, Extra Virgin Olive Oil & Pendolino Olives Cream

**TACO ANTICUCHERO** 35  
Sea Bass, Avocado, Black Beans & Yellow Chili

## SANDWICHES



**HAMBURGUESA DE LANGOSTINOS** 17  
Roast Shrimp Burger with Sriracha Mayo, Onion Tempura & Tomato

**HAMBURGUESA DE ATÚN** 19  
Hand Cut & Grilled Tuna Burger with Avocado, Miso-Hoisin Mayo & Japanese Cucumber

**ASIÁTICO** 18  
Lacquered Pork Belly, Hoisin & Pickles

**PEJERREY LA PERLA** 15  
Crispy Battered Small Silverside Fish with Avocado, Andean Chili-Cheese Sauce & Creole Onion Salad

**EL CUBANITO** 17  
Lacquered Pork Belly, Fried Banana & Quail Eggs

## tiraditos

Tender Fish Cut into Thin Slices Cooked in Lime Juice & Traditionally “Leche de Tigre”

**pacífico** 51 Tuna & Scallop  
Pacific Tiradito with Avocado & Pomegranate

**amazonian** 49 Lemon Sole, Scallops, Clams & Chilli Palm Tree “Tiger Milk”

**clásico** 49 Lemon Sole in the Natural Way Cooked with Lime Juice & Rocoto “Tiger Milk”

**nikkei** 47 Yellow Fin Tuna cooked in Japanese Flavours, Lime Juice & Sesame Oil

**apaltado** 53 “Cantarranita” Style from Barranco Market. Fish of the Day, Scallops, Avocado & “Chalaquita” Chilis Sauce

**limeño** 55 Lemon Sole, Salmon & Shrimps cooked in Sea Urchin “Galactic Milk”

**sugoi** 47 Grilled Seared Salmon with Kiuri, Japanese Pearl Rice & Yuzu-Hondashi Juice

## causas

Mashed Yellow Andean Potatoes Mixed with Local Chilis, Lemon & Olive Oil Filled with Mix-Up Seafood. Not Spicy, Creamy & Sometimes Stunning

**CABO BLANCO** 43  
Roast Shrimps, Tuna, Crab & Kimchi

**TUMBESINA** 43  
Rolled & filled with Deep Fried Shrimps, Crab, Avocado, Coral Mayo & Onion Relish

**ORIGINAL** 43  
Filled with Crab, Shrimps, Tomatoes, Avocado, Cocktail Sauce, Quail Eggs & Pendolino Olives

**LIMEÑA** 46  
Deep Fried Fish of the Day, Roast Shrimps, Creole Emulsion & Avocado



# SUSHI MAN



**TATAKI DE ATÚN 48** Grilled Tuna, Kiuri & Avocado in Hondashi Sauce

**SAN DIEGO ROLL 52** Smoked & Fresh Salmon, Cream Cheese, Deep Fried Shrimps, Avocado & Mango

**SASHIMI A 55** Lemon Sole, Yellow Fin Tuna & Salmon

**ROLL IKAMAKI 47** Deep Fried Squid, Batter Fish of the Day & Scallops Ceviche Sauce

**TUNA-CANGREJO ROLL 53** Yellow Fin Tuna Tataki, Fried Crab, Salmon Caviar & Avocado

## WOOD GRILL

### **CONCHAS DEL GRIEGO 48**

Grilled Scallops with Bubbling  
Pisco-Yellow Chili Butter

### **CHITA CEVICHERA 60**

Braised Whole Grouper  
with Yellow Chili Tiger Milk

### **PULPO A LA PARRILLA 55**

Grilled Octopus with Smoky Flavours,  
Parsley Aioli, Pendolino Olives Cream,  
Native Potatoes & Mushrooms

### **LANGOSTINOS VIETNAM 57**

Vietnamese Style Grilled Shrimps  
with Confit Potatoes, Red Peppers  
& Basmati Rice in Red Curry Stew

### **CONCHAS REGGIANA 47**

Burnt Butter Scallops with Grana Padano,  
White Wine & Confit Garlic

### **UÑAS DE CANGREJO ASADAS 54**

Grilled Bull Crab Claws with Tartare  
& Cocktail Sauce

### **TUNA PEPPER STEAK 65**

with Miso-Honey-Soy Sauce,  
Cherry Tomatoes, Grilled Vegetables  
& Roast Potatoes

### **MERO & LANGOSTINOS SELVÁTICOS 62**

Grilled Sea Grouper & Shrimps  
with Amazonian Curry

### **CACHETE DE MERO 59**

Grouper Cheek Grilled, Confit Potatoes  
& Grilled Vegetables Salad

### **LENGUADILLO**

### **O CABRILLA ENTERA 69**

Whole Grilled Lemon Sole or Grouper  
with Garlic Butter, Grilled Vegetables Salad  
& Genovese Pesto

### **AZTEC SCALLOPS 45**

with Jalapeños & Mezcal Butter

## SALADS & VEGETABLES

### **LIMEÑÍSIMA 25**

Mixed Organic Lettuce, Avocado,  
Tomatoes, Beetroot & Palm Heart

### **BRASA DE VEGETALES 29**

Organic Grilled Vegetables with Olive Oil,  
Balsamic Vinegar & Genovese Pesto

## DEEP FRIED

### **CHICHARRÓN DE LANGOSTINOS 63**

Crispy Shrimps with Coral Mayo  
& Spice Lemon Sauce

### **TEMPURA MIXTA 59**

Crunchy Squid & Shrimp Tempura  
with Asiatic Dips

### **JALEA 67**

Fish of the Day, Calamari  
& Shrimps



### **CHICHARRÓN NORTEÑO 43**

Lemon Sole Egg Cup with Avocado,  
Tartar Sauce & Onion Salad Relish

### **ARREBOZADO DE PEJERREY 43**

As the Old Days.  
Crispy Small Silverside Fish with Yuca,  
Tartar Sauce & Creole Onion Salad



## Soups & Waters



### **Parihuela Chalaca 55**

Bull Crab, Shrimps, Scallops & Baby Clams  
cooked in Chilis, Black Beer  
& White Wine

### **Chupe de Langostinos 61**

Arequipa Style Soup with Shrimps,  
Broad Beans, Quail Eggs  
& Andean Goat Cheese

### **Sudado Chorrillano 62**

Sea Grouper Stew in White Wine,  
Beer Spices & Chilies

# Tacu Tacu

## *A Lo Macho* 65

with a Spicy Stew of the Fish of the Day, Scallops, Squid, Shrimps, Bull Crab & Yellow Chili

## *Amelcochado* 69

made of White Corn Purée with Creamy Shrimps Chili Stew

## *Limeño* 59

with Mashed Cannellini Beans, Sauté Sirloin Steak, Red Onions, Mixed Chilis Beer & Coriander

## CHAUFA

### *CAPÓN* 52 The Classic One.

Mixed Seafood, Scrambled Eggs, Asiatic Greens, Soy Sauce & Smoky Flavours

*FUSIÓN* 55 Roast Belly Pork, Shrimps, Squid, Octopus, Scrambled Eggs, Soy Sauce & Toast Bananas

*YASAI* 39 Wok-Fried Organic Vegetables with Hoisin & Farmed Egg Frittata

*ORIENTAL* 59 Lacquered Chinese Duck, Shiitake Mushroom, Pak Choy & Sichuan Pepper



## RICES

*Marisquero* 53 Classic One. White Fish of the Day, Squid, Mussels, Scallops, Shrimps & Braised Peppers

*Atamaladito Selvático* 55 Fish of the Day, Scallops, Cockles, Shrimps & Creole Onion Salad

*Socarrat* 58 Bomba Rice “Socarrat” with Squid, Octopus Scallops & Shrimp

*Verde Piurano* 67 North Peruvian Coriander-Black Beer Rice with Sea Bass, Scallops & Cockles

## Pastas

### **Spaghetini con Langosta** 69

Spaghetini with Roasted Lobster, Green House Tomatoes & Zucchini

### **Tallarín Chifero** 54

Wok-Fried Chinese Noodles Capon Style with Smoky Sirloin Steak, Shrimps, Octopus, Squid & Scallops

### **Raviol de Langostinos** 53

with Shrimps, Squid & Broad Beans in Yellow Chili & Andean Cheese Coral Sauce

### **Spaghetini Vongole** 46

Homemade Pasta with Vongole, Clams, White Wine & Pecorino

### **Spaghetti Mercado** 55

with Basil Pesto, Grilled Skirt Beef & Shrimps

## today's fish catch

### **Curry Thai** 63

Roast Fish of the Day with Homemade Green Curry, Fried Bananas & Lemongrass Rice

### **Pesca a la Parrilla** 57

Charcoal Fish of the Day, Genovese Pesto Chimichurri of Cherry Tomatoes & Mashed Potatoes

### **Saltado Anconero** 55

Wok Fried Tuna Steak with Hoisin & Asiatic Flavors

### **Lenguado Vietnam** 67

Crisp Deep Fried Lemon Sole in Vietnamese Crab Curry & Coconut Rice

### **Salmón Laqueado** 59

Roast Fish of the Day with Cockles, Scallops & Creole Chimichurri Sauce

### **Pesca Picante de Cangrejo** 67

Peruvian Spicy Stew from the North of Lima. Crispy Fish of the Day, Shrimps & Bull Crab Stew of Yellow Chili Creamy Sauce

### **Chita a la Chorrillana** 70

Grouper Stew with Escabeche Sauce, Mochero Chili & White Wine

## new peruvian traditions

### **Picante de Mariscos** 58

Bull Crab, Scallops, Squid & Shrimps in Yellow Chili, Beer & White Wine Stew

### **Arroz con Pato** 67

from the North of Perú. Duck Stew in Beer with Green Chili Rice & Avocado Salad

### **Ají de Gallina** 45

Classic Dish from Lima. Chicken Stew in Yellow Chili & Spices with Roast Potatoes, Aspitia Olives & Farm Egg

### **Seco Norteño** 67

North Peruvian Stew with Sea Bass, Scallops & Banana Majado

### **Entraña a lo Pobre** 55

Breaded Flank Skirt with Coriander Sauce, Fried Egg, Beans Tacu Tacu & Grilled Banana