



Indigenous people of Peru and the Andes believed Her then, we believe her today. Pachamama – mother of the earth and time, uniting the gifts of the seas, winds, earth and sun. Peruvian cuisine has been touched and influenced by European, Chinese and predominantly Japanese flavors for many years, which today is Nikkei.



Tasting menu

Explore the journey of Peruvian flavours

82
Per person



Ceviches

Fresh fish cured in lime juice

Classic Peruvian Ceviche 17
Dorada – Leche de Tigre – Peruvian choclo corn – ají limo – onion

Spicy Coconut & Jalapeño Ceviche 16
Sea bass – Leche de Tigre – coconut – jalapeño – cancha

Nikkei Tuna Ceviche 17
Yellowfin tuna – Leche de Tigre – ponzu – avocado – crispy sweet potato

Mango Ceviche 17
Dorada – mango Leche de Tigre – cherry tomato – fresh mango

Vegeterian Ceviche 12
Tomato – cucumber – cancha – tomato Leche de Tigre – onion

Mistura de Ceviches 66
A platter of 4 Pachamama ceviches 78
A platter of all 5 Pachamama ceviches

Crudos

Raw fish / meat

Tuna Tartare Nikkei 16
Yellowfin tuna – avocado emulsion – acevichado emulsion – soy sauce – crispy cracker

Beef Tataki 17
Seared beef tenderloin – avocado cream – wakame salad – grapefruit pearls – yakiniku sauce – garlic chips

Tacos

(3 pcs)

Pulled Beef Tacos 13
Slow cooked beef – ají panca – avocado – tomatillo salsa verde

Yellowfin Tuna Tacos 12
Avocado – smoked ají panca aioli – tamarind jam – crispy wonton

Crispy Aubergine Tacos 11
Fried aubergine with katakuriko – avocado – honey anticucho sauce – crispy quinoa

Entradas para Compartir

Starters to Share

Guacamole 10
Avocado – corn tortilla chips

Edamame 8
Steamed with Salt 9
Garlic Spicy Glazed

Gambas Picante 14
Tiger prawns tempura – honey and chipotle mayonnaise glaze

Calamares Fritos 13
Crispy squid – ají amarillo emulsion

Octopus & Chorizo Croquetas (4 pcs) 12
Takoyaki sauce – spring onions – katsuobushi

Chipotle Pork Ribs 16
Chipotle & yuzu glaze – spiced cashew nuts

Grilled Corn Bites 12
Grilled corn – Peruvian Huancaína cheese sauce

Kale Salad 10
Goji berries – dried cranberries – candid walnuts – manchego cheese – passion fruit & miso dressing

Spicy Cucumber Salad 9
Apple – jalapeño – almonds

Watermelon Salad 10
Watermelon – feta cheese – yuzu juice – lime oil – basil

Pescados y Mariscos

Fish & Seafood

Wild Sea Bass Ají Shiso 30
Pan fried sea bass fillet – ají shiso salsa

Miso Glazed Grilled Black Cod 38
Fennel & pea shoot salad – dashi beurre blanc – spicy herb oil

Pulpo 32
Grilled octopus – warm quinoa salad – sweet potato purée – tomatillo – Peruvian chillies – cured egg yolk

Salmón a la Brasa 28
Grilled salmon fillet – red and yellow anticucho sauce – padrón peppers – crispy salmon skin

Nikkei Grill

Vegeterian Truffle Risotto 18
Portobello mushroom – truffle – yuzu butter – fried enoki mushroom

Pollo a la Brasa 28
Corn fed chicken breast – yuca potato – saikyo miso sauce – crispy spinach

Lamb Chops 250g (New Zealand) 34
Ají Panca – kale – ají amarillo emulsion

Beef Tenderloin 250g 34
Chili & garlic marinade – crispy sweet potato garnish

Marbled USDA Choice Sirloin 250g (USA) 39
Chimichurri sauce

Wagyu Sirloin 100g (Japan, Grade A5) 50
Truffle aioli – chimichurri sauce

Mixed Grill Platter 91
Beef Tenderloin 200g – Marbled USDA Choice Sirloin 200g (USA) – Lamb Chops 200g (New Zealand) Truffle aioli – chimichurri – ají amarillo emulsion

Acompañantes

Sides

Yuca Potato Fries with ají amarillo aioli 8

Sweet Potato Fries with Sriracha mayonnaise 8

Asparagus with Teriyaki glaze 9

Tomato Salad 7

Smoked Yuca Potato Mash 7