

FRESH CUISINE

- Niqqei Salad** ●●●● 10.00
Sweet potato, prawns with yellow bell pepper
- Quinoa Salad** ● 10.00
Seasonal vegetables and bitter orange dressing
- Tuna Tataki** ●●●● 18.00
With papaya chutney and pickles
- Peruvian Ceviche** ●●●● 16.00
Raw fish Peruvian style marinated with lemon juice, vegetables and "aji"
- Leche de tigre apaltada** ●●●● 16.00
King prawns marinated in ceviche juice, fruits sorbet and avocado

WARM CUISINE

- Toasted Gyozas** ●●●● 10.00
Oriental dumplings in sweet soy sauce
- Batayaki Scallops** ●●●● 15.00
Grilled with oriental butter, garlic, panca red hot pepper and lime
- Lomo saltado** ●●●● 19.00
Sautéed Iberian Pork with yellow "aji". China, Japan and Peru in one wok
- Bife ancho** ●●●● 16.00
American Angus cut cooked at low temperature with an infusión of soy and mirin
- Sanguche criollo (2 units)** ●●●● 13.00
Famous Peruvian sandwich of sautéed meat and creole sauce

SUSHI NIQQEI

- Gastón Uramaki** ●●●● 16.00
Prawn Roll in panko, avocado and cream cheese, with smoked butter fish, anticuchera sauce and camote chips
- Tuna Nigiri with glazed chorizo perro (2 units)** ●●●● 6.00
Japanese rice ball
- Quail Egg Nigiri with truffle (2 units)** ●●●● 5.00
Japanese rice ball
- Seaweed Sobrasada Nigiri (2 units)** ●●●● 5.00
Japanese rice ball

SWEET CUISINE

- Suspiro de Limeña** ●●●● 6.00
- Cheese Cake** ●●●● 6.00
- Smoked Chocolate Mousse** ●●●● 6.00

FOR KIDS

- Macaroni Bolognese** ● 7.00
- Grilled Chicken breast with mashed potatoes** ● 8.00

Allergens

All prices include I.G.I.C

Our seafood products are frozen at least 24 hours prior to its consumption and at -20 degrees Celsius

Gluten	Dried fruits	Molluscs	Sesame
Soy		Lupins	Fish
Dairy	Sulphur dioxide and sulphites	Egg	Mustard
Celery		Peanuts	Crustaceans