

COLD DISHES

WARM <u>SCALLOPS</u> with foam L.D.T. (6 units) 🍷	24,00€
<u>TIMBAL</u> of TUNA with PASSION FRUIT and PINEAPPLE	19,00€
<u>TIMBAL</u> of SALMON with PASSION FRUIT and PINEAPPLE	18,00€
<u>OYSTER</u> COATED in our L.D.T. (unit)	7€
<u>PRAWN</u> TIMBAL with CILLI PEPPER	17,00€
<u>SEA BASS</u> TATAKI with YELLOW AJÍ HONEY and SESAME	19,00€
BALFEGO TUNA TARTAR	26,00€
<u>SCALLOPS</u> TIRADITO with YELLOW TRUFFLED CHILLI	18,00€

OUR CAUSAS

La causa is a Peruvian dish prepared with yellow potatoes mashed with crushed chili pepper

CAUSA TUNA NIKKEI	CAUSA CHILLI PRAWN 🍷	CAUSA OLIVE OCTOPUS 🍷
18,00€	17,00€	20,00€

OUR TIRADITOS*

El tiradito es un plato peruano de pescado crudo, cortado en forma de sashimi.

TIRADITO SEA BASS	TIRADITO TUNA	TIRADITO OCTOPUS	TIRADITO SALMÓN
18,00€	19,00€	22,00€	18,00€

OUR CEVICHE*

Ceviche is a dish of raw fish or seafood cut into small pieces and marinated in Leche de Tigre

CEVICHE FISH	CEVICHE PRAWN	CEVICHE SQUID
24,00€	24,00€	23,00€

<u>CEVICHE</u> 4 FLAVORS 🍷	38,00€
<u>CEVICHE</u> SALMON and TAMARIND	25,00€
<u>CEVICHE</u> MIXED 🍷	26,00€
<u>CEVICHE</u> VEGETARIAN 🍷	18,00€
<u>CEVICHE</u> VEGAN 🍷	18,00€

* LECHE DE TIGRE a elegir: CLÁSICA 🍷, AJÍ 🍷, ROCOTO 🍷, NIKKEI, OLIVO 🍷, APALTADO 🍷, MAYA.

HOT DISHES

<u>BEEF TIRADITO</u> in TAMARIND and SMOKED CHILI SAUCE	25,00€
<u>SHRIMP CHUPE</u>	22,00€
<u>FRIED CALAMARI</u> with AVOCADO MOUSSE and SWEET POTATO 🌱	23,00€
<u>MIXED JALEA</u>	24,00€
<u>MUSSELS</u> drowned in GREEN CURRY and COCONOUT sauce (200g) 🌱	23,00€
<u>SCALLOPS</u> seared with JALAPEÑO SAUCE (4 units) 🌱	25,00€
<u>HOT CEVICHE</u> (200g) 🌱	25,00€
<u>PARMESAN SCALLOPS</u> (6 units) 🌱	25,00€
<u>FETUCCINE</u> with SHRIMP, COCONOUT and CURRY	22,00€
<u>FETUCCINE</u> with CRAB	25,00€
<u>FETUCCINE</u> with SEAFOOD	24,00€
<u>FETUCCINE</u> VEGETARIANS	20,00€
<u>SEAFOOD CHAUFÀ RICE</u>	27,00€
<u>SEAFOOD WOK RICE</u>	27,00€
<u>JUMBO SHRIMP</u> in PASSION FRUIT 🌱	30,00€
<u>JUMBO SHRIMP</u> in OUR SAUCE 🌱	30,00€
<u>JUMBO SHRIMP</u> in BLACK SAUCE 🌱	32,00€
<u>FRIED BASS</u> (600gr) with POTATO and AVOCADO MOUSSE 🌱	32,00€
<u>CHI JAU SEA BASS</u>	(2 Persons) 36,00€
<u>KAM LU SEA BASS</u>	(2 Persons) 38,00€
<u>CHICKEN AJÍ</u> 🌱	26,00€
<u>LOMO SALTEADO</u>	32,00€
<u>SMOKED THAI DUCK</u> with ROSEMARY	40,00€
<u>PRAWN</u> with SWEET POTATO and JALAPEÑO JELLY	26,00€
<u>BEEF TENDERLOIN</u> in HOUSE SAUCE	30,00€
<u>GRILLED OCTOPUS</u> in CURRY and HONEY SAUCE	30,00€

OUR DESSERTS

Finish the meal with a whim
in the form of a homemade dessert.

<u>THREE MILK CAKE</u>	8,00€
<u>PASSION FRUIT MOUSSE</u>	8,00€
<u>CHEESE MOUSSE</u>	8,00€

THE WINES

OUR REDS

<u>CAURO VENTIUM</u> Garnacha D.O. BULLAS	8,00€(glass)/40,00€
<u>VILANO BLACK</u> 9 Meses tempranillo D.O. RIBERA DEL DUERO	6,00€(glass)/30,00€
<u>SELVANEVADA</u> Tempranillo Mazuelo y Graciano D.OCA RIOJA	6,00€(glass)/30,00€
<u>DIEZ by FRAN YESTE</u> Crianza tempranillo D.OCA RIOJA	40,00€
<u>WISBA WHISKY BARRAL</u> 18 Meses tempranillo VT. CASTILLA Y LEÓN	65,00€
<u>MATÍAS RICCIPELLI</u> Malbec Patagonia (ARGENTINA)	90,00€

OUR WHITES

<u>VALDECUEVAS</u> Verdejo D.O RUEDA	6,00€(glass)/30,00€
<u>VECRIMA</u> Godello D.O. MONTERREI	6,00€(glass)/35,00€
<u>CAN RICH BLANC DE IBIZA</u> Malvasia Amfora V.T IBIZA	40,00€
<u>DIEZ YESTE</u> Viura Y Malvasia D.OCA RIOJA	35,00€
<u>ALTURIS</u> Pinot Grigio D.O.C.G FRIULI	6,00€(glass)/30,00€
<u>MAR DE ENVERO TROUPE</u> Albariño D.O. RIAS BAIXAS	6,00€(glass)/30,00€
<u>GYOTAKU PINOT</u> Muscat, Gewurstraminer, Riesling A.O.C. ALSACE (FRANCIA-BIO)	45,00€
<u>ROBERT WEIL</u> , Riesling Kabinet (ALEMANIA)	50,00€
<u>CLAVIUS</u> Verdejo Natural V.T. CASTILLA Y LEÓN	50,00€
<u>RAMON DO CASAR</u> Treixadura D.O. RIBEIRO	35,00€
<u>NOSTRU</u> Catarrato D.O.C. TERRE DE SICILIE (ITALIA-BIO)	6,00€(glass)/30,00€
<u>MIRENE BISKAIKO</u> Txakolina 100% HONDARRIBIA ZURI	35,00€

OUR PINKS

<u>PEREGRINO ROSE</u> Prieto Picudo D.O LEON	6,00€(glass)/30,00€
<u>NOOH ROSE</u> 0% Alcohol FRANCIA (ALCOHOL FREE WINE)	30,00€
<u>GURDOS ROSE</u> Prieto Picudo D.O LEON	7,00€(glass)/35,00€

OUR SPARKLINGS

<u>BELSTAR PROSECCO</u> Glera D.O.P.G PROSECCO	6,00€(glass)/30,00€
<u>IVETTE CAVA BIO</u> Xarello Macabeo y Perallada D.O CAVA	8,00€(glass)/40,00€
<u>BRIMONTCURT CHAMPAGNE</u> Pinor Noir y Chardonnay A.O.C CHAMPAGNE	75,00€
<u>MAISON DEVAUX ROSÉ</u> Chardonnay y Pinot Noir Grand Reserve A.O.C CHAMPAGNE	85,00€
<u>BRIMONT CURT BLANC DE BLANC</u> Chardonnay A.O.C. CHAMPAGNE	80,00€

BEER & SOFT DRINKS

<u>DRAFT BEER</u>	5,50€	<u>COCACOLA ZERO</u>	3,50€
<u>BOTTLE BEER ALHAMBRA VERDE</u>	3,50€	<u>SPRITE</u>	3,50€
<u>BOTTLE BEER CORONA</u>	3,50€	<u>NESTEA</u>	4,00€
<u>BOTTLE BEER TOSTADA SAN MIGUEL</u>	3,50€	<u>TONIC THOMAS HENRY</u>	3,50€
<u>BOTTLE BEER ALCOHOL FREE</u>	3,00€	<u>GRAPEFRUIT TONIC THOMAS HENRY</u>	3,50€
<u>BOTTLE BEER GLUTEN FREE</u>	3,00€	<u>MANGO TONIC THOMAS HENRY</u>	3,50€
<u>BOTTLE BEER RADLER</u>	3,50€	<u>GINGER BEER THOMAS HENRY</u>	3,50€
<u>AQUARIUS LIMON</u>	4,00€	<u>WATER K.M. 0</u>	3,00€(500ML)/5,00€(1L)
<u>COCACOLA</u>	3,50€	<u>NATURAL LEMONADE</u>	4,50€

OUR SANGRÍA

<u>SANGRÍA CAVA (1L)</u>	50,00€
<u>RED SANGRÍA(1L)</u>	40,00€
<u>GLASS SANGRIA CAVA</u>	10,00€
<u>GLASS RED SANGRIA</u>	10,00€
<u>APEROL SPRITZ</u>	10,00€

THE COCKTAILS

- 1 **PISCO SOUR TRADITIONAL:** PISCO BARSOL QUEBRANTA, lime, simple syrup, egg white, Angostura bitters. 13,00€
- 2 **PISCO SOUR MORADO:** PISCO BARSOL QUEBRANTA, chicha morada (purple corn), lima, syrup and bitter 13,00€
- 3 **WHISKEY SOUR:** BOURBON WILD TURKEY 101, lime, simple syrup, egg white bitter old fashion. 16,00€
- 4 **EXPRESSO MARTINI A LA MEXICANA:** OJO DE DIOS coffee mezcal, coffee liqueur, cold brew coffee, chocolate bitters 18,00€
- 5 **BLOODYTXEF:** MEZCAL OJO DE TIGRE, tomato juice, lime, spicy rocotó sauce and oyster sauce. 18,00€
- 6 **DARK & STORMY:** KRAKEN RUM, lime, simple syrup, ginger beer, bitter old fashion. 18,00€
- 7 **PALOMA:** ESPOLÓN REPOSADO TEQUILA, lime, grapefruit juice, grapefruit soda. 18,00€
- 8 **MARGARITA CLÁSICA:** ESPOLÓN TEQUILA ,cointreau, lime, simple syrup. 16,00€
- 9 **MARGARITA DE MEZCAL:** OJO DE TIGRE MEZCAL , cointreau, lime, simple syrup. 18,00€
- 10 **MOSCOW MULE:** Titos vodka, lime, simple syrup, Angostura, ginger beer. 18,00€
- 11 **MEXICAN MULE:** MEZCAL REPOSADO, mix lemon grapefruit, agave, yellow pimineto, top ginger beer 18,00€
- 12 **NEGRONI:** Vermouth CINZANO 1757, CAMPARI, GIN KM1. 14,00€
- 13 **BLACK COFFEE NEGRONI:** VERMOUTH and COFFEE infusion, campary gin and coffee liquor. 16,00€
- 14 **BIHOTZA:** WHITE RUM, aperol, elderflower, hibiscus infusion. 18,00€
- 15 **DE LA MAR:** CACHACA (Sugar cane alcohol), smoky, lemon, purple flower, top ginger beer. 18,00€
- 16 **TAPECHE DE DIOS:** MEZCAL OJOS DE DIOS, red curry honey, lime, pineapple fermentation, lemon beer 18,00€
- 17 **PORN STAR:** VODKA TITOS, passion fruit, almond, top cava. 16,00€
- 18 **CACTUS:** GIN, verdejo, cucumber, basil, grapefruit, agave 16,00€

RECOMMENDATIONS OUT OF THE MENU, ASK OUR CREW

COCKTAIL OF THE WEEK
SPECIAL COCKTAILS