

COLD DISHES

FISH TARTAR — 19,00€

PRAWN TIMBAL with CILLI PEPPER — 20,00€

TIMBAL of SALMON / TUNA with PASSION FRUIT and PINEAPPLE — 20,00€

OYSTER COATED in our L.D.T. (unit) — 8,00€

SEA BASS TATAKI with YELLOW AJÍ HONEY and SESAME — 21,00€

SCALLOPS TIRADITO with YELLOW TRUFFLED CHILLI — 20,00€

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
20,00€	19,00€	22,00€

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
20,00€	19,00€	23,00€	19,00€
con LDT de ají amarillo	con LDT Nikkei	con LDT de olivo	con LDT de cítrica

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
26,00€	25,00€	23,00€

CEVICHE 4 FLAVORS — 39,00€ 🍷

CEVICHE SALMON and TAMARIND — 27,00€

CEVICHE MIXED — 28,00€ 🍷

CEVICHE VEGETARIAN — 21,00€ 🍷

CEVICHE TUNA NIKKEI — 26,00€ 🍷

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

HOT DISHES

BEEF TIRADITO in TAMARIND and SMOKED CHILI SAUCE — 28,00€

LOMO SALTEADO — 35,00€

SMOKED THAI DUCK with ROSEMARY — 41,00€

BEEF TENDERLOIN in HOUSE SAUCE — 32,00€

CHICKEN AJÍ — 26,00€ 🍷

PARMESAN SCALLOPS (6 units) — 27,00€ 🍷

WARM SCALLOPS with LDT (6 units) — 26,00€

FRIED CALAMARI with AVOCADO MOUSSE and SWEET POTATO — 24,00€ 🍷

MIXED JALEA — 27,00€

MUSSELS drowned in GREEN CURRY and COCONOUT sauce (200g) — 24,00€ 🍷

SCALLOPS seared with JALAPEÑO SAUCE (4 units) — 25,00€ 🍷

HOT CEVICHE (200g) — 28,00€ 🍷

CHAUFA RICE — 32,00€

SEAFOOD WOK RICE — 32,00€

FETUCCINE with SHRIMP, COCONOUT and CURRY — 23,00€

FETUCCINE with CRAB — 26,00€

FETUCCINE with SEAFOOD — 26,00€

FETUCCINE VEGETARIANS — 22,00€

FIED BASS (600gr) with AVOCADO mousse and FRIES — 34,00€ 🍷

CHI JAU SEA BASS — (2 persons) 38,00€

KAM LU SEA BASS — (2 persons) 36,00€

GRILLED OCTOPUS in CURRY and HONEY SAUCE — 36,00€

JUMBO SHRIMP in PASSION FRUIT — 35,00€ 🍷

JUMBO SHRIMP in OUR SAUC — 36,00€ 🍷

JUMBO SHRIMP in BLACK SAUCE — 38,00€ 🍷

OUR DESSERTS

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

THREE MILK CAKE — 12,00€

PASSION FRUIT MOUSSE — 12,00€

CHEESE MOUSSE — 12,00€

THE WINES

OUR REDS

BIBERIUS TEMPRANILLO D.O Ribera del Duero — 6,00€(glass)/29,00€

SELVANEVADA COUPAGE D.Oca Rioja — 7,00€(glass)/30,00€

FAMILIA COMENGE RESERVA D.O Ribera del Duero — 60,00€

10 BY FRAN YESTE CRIANZA D.Oca Rioja — 40,00€

CAURO VENTUM GARNACHA D.O Bullas — 45,00€

FAMILIE PERRACHON PINOT NOIR A.O.C Borgogne — 50,00€

SON PRIM SYRAH V.T Mallorca — 55,00€

SA FORANA ULL DE LLEBRE V.T Menorca — 42,00€

OPHIUSA V.T Formentera — 52,00€

ENTRESIJO MONASTRELL PIE FRANCO D.O Jumilla — 58,00€

LA LOBITA TINTO FINO SORIA D.O Ribera Del Duero — 50,00€

OUR WHITES

VALDECUEVAS Verdejo D.O RUEDA — 5,00€(glass)/25,00€

CEPADO GODELLO D.O Valdeorras — 6,00€(glass)/28,00€

ALTURIS Pinot Grigio D.O.C.G FRIULI — 8,00€(glass)/38,00€

S-NAIA SAUVIGNON BLANC D.O Rueda — 7,00€(glass)/30,00€

LAWSON'S DRY HILLS SAUVIGNON BLANC New Zealand — 60,00€

DOMAIN SAINT ANTOINE VIELLE VIGNES A.O.C Chablis — 70,00€

FELIZ FELIX MARINA ALBILLO MAYOR D.O Ribera del Duero — 40,00€

10 BY FRAN YESTE VIURA Y MALVASÍA D.Oca Rioja — 45,00

BESTIA PARDA VERDEJO OAK BARREL D.Oca Rioja — 65,00

RAMÓN DO CASAR TREIXADURA D.O Ribero — 38,00

ES BLANC CHARDONNAY V.T Mallorca — 36,00

SA FORANA PREMSAL BLANC Y CHARDONAY V.T Menorca — 39,00

CAN RIC BLANCO MALVASÍA Y MUSCAT V.T Ibiza — 35,00

CASA DE LA ERMITA VIOGNIER D.O Jumilla — 44,00

ROBERT WEIL RIESLING Alemania — 62,00

OUR ORANGES FOR SPICY FOOD

ORANGE-UTAN INZIULA Y ZIBIBBO Italia Inziola — 33,00€

EL ROMANO ORANGE MACABEO V.T Valencia — 36,00€

OUR PINKS

PARTICULAR ROSÉ GARNACHA D.O Cariñena — 5,00€(copa)/26,00€

LISA ROSÉ I.G.P MEDITERRANÉE — 6,00€(copa)/29,00€

CHÂTEAU LA COSTE Aix-En-Provence (BIO) — 42,00€

LA GRANDE BAUQUIERE Côtes Provence (BIO) — 36,00€

OUR SPARKLINGS

IVETTE RESERVA BRUT Glera D.O.P.G PROSECCO — 6,00€(copa)/30,00€

BELSTAR Prosecco D.O.C — 8,00€(copa)/39,00€

COLIN ALLIANCE BRUT A.O.C Champagne — 20,00€(copa)/85,00€

LIEBERT REIGNIER ROSÉ BRUT A.O.C Champagne — 80,00€

BEERS & SOFT DRINKS

CERVEZA DE BARRIL ALHAMBRA (500ml) — 5,00€

CERVEZA DE BARRIL ALHAMBRA (250ml) — 3,50€

CERVEZA BOTELLÍN ALHAMBRA VERDE — 3,50€

CERVEZA BOTELLÍN CORONA — 3,50€

CERVEZA BOTELLÍN TOSTADA SAN MIGUEL — 3,50€

CERVEZA BOTELLÍN SIN GLUTEN — 3,50€

BOTELLIN RADLER — 3,50€

CERVEZA BOTELLÍN SIN ALCOHOL — 3,50€

COCACOLA — 3,50€

COCACOLA ZERO — 3,50€

AQUARIUS LIMON — 4,00€

SPRITE — 3,50€

NESTEA — 4,00€

TÓNICA THOMAS HENRY — 3,50€

REFRESCO POMELO THOMAS HENRY — 3,50€

REFRESCO DE MANGO THOMAS HENRY — 3,50€

GINGER BEER THEOMAS HENRY — 3,50€

NATURALS ALCOHOL FREE

CHICHA MORADA (0,0) — 6,00€

CHICHA ANDINA (0,0) — 6,00€

LIMONADA (MOJITO) — 6,00€

NARANJADA — 6,00€

MARACUYADA (PORN STAR) — 6,00€

SANGRÍA & VERMOUTHS

COPA DE SANGRIA DE TINTO — 10,00€

COPA DE SANGRIA DE CAVA — 10,00€

SANGRÍA DE CAVA (1L) — 40,00€

SANGRÍA DE TINTO (1L) — 35,00€

VERMUT PREPARADO ROJO — 8,00€

VERMUT PREPARADO BLANCO — 8,00€

GIN TONIC DE LA CASA — 12,00€

GIN TONIC PREMIUM — 14,00€

APEROL SPRITZ — 10,00€

FINAL TOUCHES

OUR COFFEES & INFUSIONS

CAFÉ SOLO — 2,00€

CAFÉ CON LECHE — 3,00€

CAPUCCINO — 4,00€

AMERICANO — 3,00€

CAFE BOMBOM — 4,00€

TE MATCHA — 4,00€

FRUTOS ROJOS — 3,00€

TE NEGRO — 3,00€

TE VERDE — 3,00€

MANZANILLA — 3,00€

ROIBOS — 3,00€

POLEO MENTA — 3,00€

TE CHAI — 3,00€

FROZEN DRINKS

FROZEN DE MARACUYÁ, MENTA Y LIMA — 6,00€

FROZEN DE LIMÓN Y MENTA — 6,00€

FROZEN DE CAFÉ — 6,00€

FROZEN DE COCO — 6,00€

FROZEN DE MATCHA — 6,00€

THE COCKTAILS

- 1 **PISCO SOUR TRADITIONAL:** PISCO BARSOL QUEBRANTA, lime, simple syrup, egg white, Angostura bitters — 12,00€
- 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. — 15,00€
- 4 **EXPRESSO MARTINI A LA MEXICANA:** OJO DE DIOS coffee mezcal, coffee liqueur, cold brew coffee, chocolate bitters — 15,00€
- 5 **BLOODYTXEF:** MEZCAL OJO DE TIGRE, tomato juice, lime, spicy rocotó sauce and oyster sauce — 15,00€.
- 6 **DARK & STORMY:** KRAKEN RUM, lime, simple syrup, ginger beer, bitter old fashion. — 15,00€
- 7 **PALOMA:** ESPOLÓN REPOSADO TEQUILA, lime, grapefruit syrup, grapefruit soda. — 15,00€
- 8 **MARGARITA CLÁSICA:** ESPOLÓN REPOSADO TEQUILA, cointreau, lime, simple syrup.— 14,00€
- 9 **MARGARITA DE MEZCAL:** OJO DE TIGRE MEZCAL, cointreau, lime, simple syrup. — 15,00€
- 10 **MOSCOW MULE:** Titos vodka, lime, lime syrup, Angostura, ginger beer. — 14,00€
- 11 **MEXICA MOULE:** MEZCAL REPOSADO, mix lemon grapefruit, agave, yellow pimineto, top ginger beer — 15,00€
- 12 **NEGRONI:** Vermouth CINZANO 1757, CAMPARI, GIN KM1. — 12,00€
- 13 **BIHOTZA:** WHITE RUM, aperol, elderflower, hibiscus infusion. — 14,00€
- 14 **TAPECHE DE DIOS:** MEZCAL OJOS DE DIOS, red curry honey, lime, pineapple fermentation, lemon beer — 15,00€
- 15 **PORN STAR:** VODKA TITOS, passion fruit, almond, top cava. — 14,00€
- 16 **CACTUS:** GIN, verdejo, cucumber, basil, grapefruit, agave — 14,00€
- 17 **MOJITO** — 14,00€

RECOMMENDATIONS OUT OF THE MENU, ASK OUR CREW

**COCKTAIL OF THE WEEK
SPECIAL COCKTAILS**