

NAVAJAS



STARTER

€3 each

NAVAJAS A LA CHALACA

razor clams, salsa rocoto, passionfruit gel, kelp caviar

€62

4 COURSE SAZON MENU

€40

+ WINE PAIRING

CEVICHE DEL DIA

chef's choice

•

BERENJENAS BBQ

aubergines, aji panca, smoked yogurt, peanuts, padron peppers

•

PESCADO ANDINO

glazed hamachi, coriander andino rice, ginger & yuzu foam

QUINOTTO DE HONGOS

teriyaki glazed mushrooms, quinoa, aji amarillo saffron egg emulsion

•

POSTRE SAZON

chef's choice

EXTRAS

€30

HANGER STEAK

300 grams, chimichurri salsa

€10 per person

CHEESE PLATTER

a selection of Dutch cheeses with Peruvian-flavored confitures

* Vegetarian options available for entire menu.

* Please be advised some of our dishes may contain dairy or gluten traces. In case of allergies please inform the waiter.



STARTER

€3 each

NAVAJAS A LA CHALACA

razor clams, salsa rocoto, passionfruit gel, kelp caviar

€83

6 COURSE MENU DE DEGUSTACION + WINE PAIRING

€60

CEVICHE DEL DIA

chef's choice

•

PULPO AL OLIVO

potato causa, octopus, botija caviar

•

BERENJENAS BBQ

aubergines, aji panca, smoked yogurt, peanuts,
padron peppers

•

PESCADO ANDINO

glazed hamachi, coriander andino rice, ginger &
yuzu foam

•

IBERICO PERUANO

iberico rib eye, jalapeño-tomatillo salsa,
rocoto-strawberry jam

•

POSTRE DEL CHEF

chef's choice

EXTRAS

€30

HANGER STEAK

300 grams, chimichurri salsa

€10 per person

CHEESE PLATTER

a selection of Dutch cheeses with
Peruvian-flavored confitures

* Vegetarian options available for entire menu.

* Please be advised some of our dishes may contain dairy or gluten traces. In case of allergies please inform the waiter.