

APERITIVOS

Guacamole con crocantes

Avocado, corn tortillas

Pimientos de padrón

Padron peppers

Costillas de maíz

Grilled corn ribs, cotija cheese, sour cream glaze

Cangrejo tempura

Soft shell crab, chipotle & honey sauce

Chicharrón de calamari

Crispy baby calamari, huancaína sauce

Tacos de res

Slow cooked beef, aji ancho, tomatillos, avocados

Tostada de Setas

Forest mushrooms, smoked corn puree & manchego

CRUDOS & SUSHI

Ceviche classica

Sea bream, "leche de tigre", white corn, red onion & aji rocoto

Atún nikkei

Yellow fin tuna, soy, sesame seeds, avocados & sweet potatoes

Ceviche de alcachofas

Baby artichoke, coriander & miso "leche de tigre", pumpkin

Pez limon

Yellow tail tiradito, daikon, shiso oil, coconut & jalapeño

Tiradito de salmón

Cured salmon, aji amarillo, maracuja, yuzu & flor de Jamaica

Atún trufado

Blue fin tuna, truffle ponzu, quinoa furikake & black truffle

Sashimi plato de Nina

Chu-toro tuna, Scottish salmon, hamachi, red prawn, hokkaido scallop

California roll

Snow crab, cucumber, avocado & acevichado

Lomo saltado roll

Wagyu beef, asparagus, king oyster mushrooms & truffle aioli

Atún picante roll

Blue fin tuna, smoked aji panca, quinoa

El jardín futomaki

Roasted pumpkin, tofu, huacatay sauce

VEGETALES Y CEREALES

Ensalada de maiz

Grilled and crispy corn, chilli & pomegranate

Ensalada de espinacas y pepino

Baby spinach, cucumber, toasted sesame

Yuca frita

Crispy yuca fries, manchego & sriracha mayo

Berenjena a la brasa

Miso glazed aubergine

Quinoa chaufa

Egg fried quinoa, edamame & soy sauce

PESCADOS Y MARISCOS

Polpo a la parrilla

Octopus, sweet potatoes, chorizo & tomatillo salsa

Langostino tigre a la parrilla

Tiger prawn, aji rocoto & yuzu butter

Salmón a la brasa

Teriyaki, broccoli and chilli

Salmonete en escabeche

Grilled red mullet, sweet & sour vegetables

Bacalao nero

Miso glazed black cod

AVES Y CARNE

Pollo a la parilla

Corn fed baby chicken, huacatay & miso

Chuletas de cordero

Lamb chops, anticucho sauce

Pato a la brasa

Grilled duck breast, Korean BBQ glaze

Anticucho de Wagyu

Japanese Wagyu A5, soya, combu, wasabi furikake

Bife de ancho

Dry aged sirloin, Peruvian spice rub & chimichurri

Please note that allergen cross-contamination is possible during preparation. Raw or undercooked fish is processed fresh per EC 853/2004 regulations. *Asterisk indicates prefrozen. Kindly inform our staff of any allergies or intolerances.