

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, avocado

Tacos crocantes Nikkei

Salmon, sriracha & yuzu

Tostada de Berenjena

Aubergine, avocado & tamarind

Gyoza de Wagyu y aji

Wakame salad, bergamot & Macha sauce

CRUDOS & SUSHI

Ceviche Criollo

Sea bass, Aji Amarillo, Leche de Tigre, peruvian corn

Atun y Tomate

Blue fin tuna, cured melon & tomato water

Ceviche de alcachofas

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

Pez limon

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

Tataki de Salmon

Kizami wasabi, ponzu & mustard

Tartar de Otoro

Tuna belly, caviar & avocado

Atún trufado

Bluefin tuna, truffle ponzu,
quinoa furikake & black truffle

Sashimi plato de Nina

Chu-toro tuna, Scottish salmon, hamachi,
red prawn*, Hokkaido scallop*

Salmon Uramaki

Aji Panca, avocado, rocket & sweet soya

Ebiten Maki

Prawn tempura, scallop tartare, mango & kimchi mayo

Lomo saltado roll

Wagyu beef, asparagus, king oyster mushroom
& truffle aioli

Negitoro Peruano

Bluefin tuna, smoked aji panca & quinoa

El jardín futomaki

Roasted pumpkin, tofu, huacatay sauce

VEGETALES Y CEREALES

Ensalada de maiz

Grilled & crispy corn, chilli & pomegranate

Ensalada de espinacas y pepino

Baby spinach, cucumber, toasted sesame

Yuca frita

Crispy yuca fries, manchego & sriracha mayo

Col asada con salsa miso

Charred spring cabbage, cashews,
coriander & Manchego

Papa seca con coliflor

Dehydrated peruvian potatoes, Aji Amarillo & cauliflower

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 & chilli

Dorada en escabeche

Grilled seabream, 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, kombu, wasabi furikake

Ojo de bife a la Parrilla

Ribeye, sweet corn aioli, baby corn & coriander

Costillas BBQ al chipotle

Flamed grill pork ribs, coffee & chipotle glaze,
jalapeno jam

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.