



Appetisers

Traditional Edamame • 5,50€

Boiled & salted edamame.

Chifa Edamame • 7,50€

Wok fried edamame with katsuboushi & chifa sauce.

Duck Gyozas • 14€ / 6 pcs.

Duck confit & yellow chili pepper sauce gyozas.

Seafood Gyozas • 13,50€ / 6 pcs.

Seafood & nikkei ponzu sauce gyozas.

Veggie Gyozas • 12€ / 6 pcs.

Vegetarian gyozas with mashed potatoes and citrus.

Pancetta Sandwich • 6€

Pancetta sandwich with chifa mustard, pickles and criolla salad.

Garlic Clams • 10€

Garlic razor clams with rocoto paste, Huacatay Oil & shisho powder.

Wok stir-fried Prawns • 9€

stir-fried Prawns with yellow Chilly pepper.

Seafood Stuck • 9€

Peruvian traditional seafood stock.

Bar

Traditional Ponzu Oysters • 5,00€

Oysters with traditional Ponzu sauce, Ikura and Huacatay oil.

Nikkei Ponzu Oysters • 5,00€

Oysters with nikkei ponzu sauce, crispy fried fish skin & green onion

Batayaki Razor Clams (4 pcs.) • 9€

Razor clams with Chalaca rocoto, cilantro & Huacatay oil.

Ceviche • 17€ (1/2 portion • 9€)

Traditional sea bass ceviche.

Funky Ceviche • 22€

Catch of the day, Tiger's milk (Yellow chili pepper based), sweet potatoes, chulpe corn, crispy fried seafood, octopus and corn.

Nikkei Tuna Ceviche • 18€ (1/2 ración 9,50€)

Tuna, Tiger's milk, avocado, sweet potatoes, cilantro sprouts & rocoto.

Pulpo al olivo • 17,50€

Octopus, calamata olive paste, avocado, crunchy rice and olive powder.

Tiradito (Peruvian Sashimi) • 15,50€

Pesca del día con ají amarillo, polvo de Shisho y emulsión de huacatay.

Tiradito Azul (Peruvian Sashimi) • 17€

Blue fish with Nikkei Ponzu sauce, sweet potato crunchies, corn, huacatay oil & radish sprouts.

La Causa Limeña • 16€

Layered potato puree with seafood and octopus.

Maki Sushi

Ceviche Maki • 17€ / 8 pcs. • 9€ / 4 pcs.

Shrimp tempura, Avocado, white fish, Acevichada sauce, Negui & yellow chili pepper paste & Shichimi.

Chifa Maki • 19€ / 8 pcs. • 10€ / 4 pcs.

Wok fried vegetables, beef sirloin, Chifa sauce, green onions & Foie.

Vegetarian Maki • 14€ / 8 pcs. • 8€ / 4 pcs.

Beet, cucumber, mango, avocado, sweet potato crunchies & yellow chili pepper paste.

Spicy tuna Maki • 16€ / 8 pcs. • 9€ / 4 pcs.

Tuna, Kimchi mayonnaise, Tempura flakes and sesame mix.

Salmon Maki • 17€ / 8 pcs. • 9€ / 4 pcs.

Shrimp tempura, avocado, salmon, mango, Shisho powder & Tare sauce.

Tempura Maki • 17€ / 8 pcs. • 9€ / pzas.

Avocado, salmon, asparagus, Kimchi mayonnaise, chives & lime.

Nigiri Sushi

Scallop Nigiri • 7€ / 2 pcs.

Scallops, Shrimp tartare, Kimchi mayonnaise.

Tuna Nigiri • 7€ / 2 pcs.

Tuna, Nikkei Sauce, Sesame mix & green onions.

Salmon Nigiri • 6€ / 2 pcs.

Salmon, Chalaca Rocoto & Mango & Tare Sauce.

Ceviche nigiri • 6€ / 2 pcs.

Catch of the day, Ceviche sauce & yellow chili pepper paste.

Sirloin Nigiri • 7€ / 2 pcs.

Beef sirloin, Chifa sauce, sauteed chives & Shisho powder.

Main Course

Iberic Pancetta Ramen • 10,00€

Chufa rice, seafood, beef or vegetables • 17€

Creamy seafood & pumpkin rice • 17€

Peruvian Stir-fried noodles with sautéed seafood, beef or vegetables • 17€

Pancetta Okonomiyaki • 19€

Seafood Okonomiyaki • 19€

Sautéed beef sirloin • 21€

Beef sirloin Batayaki with Huancayo-Style Potatoes • 21€

"Catch of the day" Batayaki with Huancayo-Style Potatoes • 18€

Desserts

Quinoa brownie with coconut, lemongrass and sesame seeds • 6,50€

Cheesecake & Huacatay • 6,50€

Creamy chai tea & Lucuma (eggfruit) sorbet • 6,50€

Lime & sake sorbet • 4,50€

Kid's menu

• White fish with vegetables and boiled potatoes • 7€

• Broaster chicken with jasmine rice and vegetables • 7€

• Noodles with bolognese or huancaina sauce • 7€

• Hamburger with an oriental bun and chips • 7€

• Chaufita (chicken & rice) & vegetables • 7€