

MIENTRAS ESPERA
While you wait

Guacamole 14 VG GF
Avocado, tomato salsa, lime juice, red chilli

Pimientos del Padron 8 VG GF
Padron peppers, sweet miso, sesame seeds

Edamame Picante 7 VG
Young soya beans, rocoto sauce, tomato salt

APERITIVOS
Appetizer

Arroz Crujiente con Atun Picante 13 GF
Crispy rice, tuna tartar, spicy miso

Harumaki de Gambas 13
Japanese spring rolls, nobashi prawns, shiso-ponzu salsa

Nikkei Gyoza 13
Japanese dumplings, pork belly, prawns, red pepper-ponzu

Chicharron de Gambones 16
Fried argentinian prawns, gochujang emulsion, truffle dressing

Calamar Crujiente Arequipeño 15 GF
Crispy baby squids, mint sauce, crispy quinoa

Chicharron con Kimchi BBQ 15
Pork belly, burnt tomato salsa, kimchi barbecue

Taco de Salmon Ahumado 14
Smoked salmon, huancaína, yuzu, chives

Taco de Cangrejo Concha Blanda 16
Softshell crab taco, sweet gochujang emulsion, smoked paprika

Taco de Setas a la Brasa 13 V
Oyster mushrooms, panca, avocado puree, coriander cress

KUSHIYAKI BROCHETAS
Grilled Skewers (2 Pieces)

Pollo Teriyaki 12
Chicken thighs, teriyaki, seaweed, spring onion

Solomillo de Res 14 GF
Beef fillet, panca, greek yoghurt, coriander

Setas con Picante Miso 10 VG GF
Portobello mushrooms, panca, miso, puffed crispy corn

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ULUWATU PLATTER

Selección de Crudos 45

Selection of 3 crudos from Raw Bar - Chef selection

CRUDO
Raw Bar

Tiradito de Lubina Nikkei 16 GF
Seabass, yellow tomato, sweet potato, peruvian corns

Sashimi Aderezado de Pez Limon 18
Yellowtail, yuzu-soy, cherry tomatoes, sliced red onions, truffle oil

Uluwatu Ceviche de Atun 18
Yellowfin Tuna, sesame, orange, peruvian corns

Tataki de Atun 17
Seared yellowfin tuna, aji amarillo, dashi, nori

Tataki de Res 15
Seared black angus sirloin, chimi-yaki, panca dip

ENSALADAS
Salads

Uluwatu Quinoa 13 VG
Tricolor Quinoa, pomegranate, spring onions, crispy corn

Tartar Exotico 14 VG
Confit tomato, avocado, mango, shiso dressing

Ensalada de Col Rizada 14 V
Leaf cabbage, red chili, goat cheese "MontesdeOca", nuts

Origin of our Produce **Fish:** Spain/Netherlands/Norway/Vietnam/India **Meat:** Spain/Uruguay/Uk
Prices in euros, tax is included
Service is not included
If you have allergies or dietary enquiries please speak to our staff prior to ordering.
V: Vegetarian VG: Vegan GF: Gluten Free

MAR
Fish & Seafood

Salmon Teriyaki 22
Salmon, smoked purple puree, teriyaki, hijiki

Chicharron de Pulpo 30
Octopus, aji amarillo, coriander, yuzu, lemon oil

Gambones Argentinos Aji-Limon 20
Grilled argentinian wild prawns, lemon, coriander ali oli

Toban yaki de Bacalao negro y Arroz 38
Black Cod, aji amarillo miso, PDO Calasparra rice

Salmon Picante 22
Salmon, warm yellow potato puree, aji amarillo, peashoots

TIERRA
Poultry & Meat

Pollo Aji Miso 19 GF
Grilled chicken thighs, garlic miso, aji amarillo yogurt

Lomo alto a la Parrilla (320g) 28
Grilled rib-eye, chimichurri, truffle teriyaki

Solomillo Picante 32
Grilled beef fillet, spicy tomato salsa, crispy sweet potato

Carrillada de Res Teriyaki 25
Braised beef cheek, teriyaki, smoked purple potato puree

Chuletas de Cordero Picante Miso (2 Piezas) 24 GF
Smoked lamb chops, aji panca miso, crispy rice pearls

ACOMPAÑANTES
Sides

Berenjena Miso 10 VG GF
Fried aubergine, sesame, sweet-sour miso

Pure Ahumado de Papa Lila 10 V GF
Smoked purple potato puree

Papas Bravas Peruanas 10 V
Baby potatoes, aji crema, ocopa

Arroz Chaufa 10 V
Japanese rice, sriracha, eggs, peas, sweet corn

Queso Fundido 12 GF
Baked argentinian style cheese, anchovy-tomato pesto



MENU DEGUSTACION

Set Menu

75

Guacamole VG GF

Avocado, tomato salsa, lime juice, red chilli

Solomillo de Res GF

Beef fillet skewers, panca, greek yoghurt, coriander

Chicharron de Gambones

Fried argentinian prawns, gochujang emulsion, truffle dressing

Sashimi Aderezado de Pez Limon

Yellowtail, yuzu-soy, cherry tomatoes, sliced red onions, truffle oil

Tiradito de Lubina Nikkei GF

Seabass, yellow tomato, sweet potato, peruvian corns

Ensalada de Col Rizada V

Leaf Cabagge, red chili, goat cheese "MontesdeOca", nuts

Salmon Picante

Salmon, yellow potato puree, aji amarillo, peashoots

Carrillada de Res Teriyaki

Braised beef cheek, teriyaki, smoked purple potato puree

Arroz Chaufa V

Japanese rice, sriracha, eggs, peas, sweet corn

Selección de Mochis V GF

Chef choice mochi selection

Montaña de Coco Batukaru V

Semi-frozen banana parfait, cashews praline, coconut granita

Crema Brulee de Maracuya V GF

Passion fruit creme brulee, pineapple sake, dulce de leche

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