

# Raw bar & Ceviceria

Small dishes from the raw bar, served as starter-sized bites or snack portions. Perfect to share or enjoy alone.

## Ostra

Oyster with Pomelo margarita granita served with smoked pepper salt.

4.5  
per piece

## Sea Bass Ceviche Aji Amarillo

Sea bass served with Yellow Chifa leche de tigre, cancha corn, and habanero chili.

15

## Tuna Bites

Fresh tuna served with yuzu juice, avocado, patacon, Caribbean spices, and miso mayo.

17.5

## Smoked Duck Breast

Duck breast served with tomatoes and green peppers.

13

Please inform our staff of any dietary requests.  
All prices are stated in euros and include VAT.



# Vegetable plates & Greens

Vegetable dishes, from the cold kitchen and grill section, served as starters and side dishes to share or not to share.

## Beets & Roots Tartare

8

Charcoal-roasted colorful beetroot with red chimichurri.

## Calabaza, Quinoa & Mole Bowl

15

Roasted butternut pumpkin served with green mole, red quinoa, and cashews.

## Aguacate Grillado

11

Roasted avocado served with coriander oil, red onions, cherry tomatoes, lemon sea salt, and totopos.

## Patacones & Salsa

7

Fried green plantain, tomatoes, red onions, coriander, and lime juice.

## From The Grill

Bites from the grill section,  
served with sauces & condiments.

Wagyu Bite A5 30gr

35

Vieiras - Scallops 150 gr

24

Langostino U2 1 pc

35

# COCKTAILS



## Chichén Itzá

smokey, rich, tingle

16

Bruxo X Espadin-Barril • Noilly Prat Dry • Peach • Jalapeño

We recommend to try with : Roasted Pumpkin or Octopus



## Qurikancha

dry, funky, crispy

15

Pisco Waqar • Ancho Reyes • Guaraná • Lemongrass • Beetroots

We recommend to try with : Beets & Roots Tartare or Tuna Bites



## La Carreta

silky, clear, grapy, smooth

16

Courvoisier VSOP • Grappa Nonino Di Merlot • Rosemary

We recommend to try with : Scallop Aguachile or Carabinero Crudo



## Tiwanaku & Puma Punku

nutrition, funky, solid

16

Horse With No Name • Amaro Montenegro • Chicha Morada

We recommend to try with : Aged "Simenthaler" Tartare  
or Ceviche Aji Amarillo





## Chimichiurita green, sharp, sour

9/16

Ocho Blanco • Cointreau • Chimichurri

We recommend to try with : Grilled Meat



## Batida creamy, funky, coconutty

15

Cachaça Novo Fogo Silver • Coconut Water • Condensed Milk

We recommend to try with : Torta de Maiz Nuevo or Crema de Coco

## MOCKTAILS



## Inti dry, funky, crispy

12

Martini Vibrante • Guaraná • Lemongrass • Beetroots

We recommend to try with : Beets & Roots Tartare or Tuna Bites



## Freeachiuria green, sharp, sour

6/14

Seedlip Spice 94 • Lyre's Orange Sec • Chimichurri

We recommend to try with : Grilled Meat

## Aditaba creamy, funky, coconutty

12

Lyre's White Cane Spirit • Coconut Water • Condensed Milk

We recommend to try with : Torta de Maiz Nuevo or Crema de Coco

