



terrat

FULL MOON MENU

with 1 coctel included @65€

PIQUEO

(to share)

Rice croquettes with northern duck: sweet croquettes of rice with duck and foie

Tequeño creole with sautéed loin: crunchy roll stuffed with sautéed beef and vegetables, accompanied by lettuce heart and tarí sauce

Razor cebichera: Galician razor, minced cebichera tomato, ginger and corn

Nikkei rocoto scallop: scallop with light rocoto cream, pickles, nori and hazelnut oil

CEBICHES

(to share)

Classic cebiche: fish of the day, classic tiger milk, sweet potatoes, corn and cancha corn

Tiradito of scallops, tupinambur and herring: slices of cured scallop, herring roe, cebichera cream of tupinambur and scallops with coriander oil

PRINCIPAL

Bao chalaco of fish of the day: steamed bao bread with fried fish, Creole sauce and rocoto mayonnaise (1 unidad por persona)

Bao charsiú of Iberian ham: steamed bao bread with secret roasted in charsiú sauce, pickles, and cucumber

DESSERT

Mango passion: mango and mint salad with passion fruit hail, strawberry, and soursop foam