

## ◆ NIGIRIS ◆

**Pobre**  
Wagyu skirt steak,  
quail egg, chalaca and lomo  
saltado sauce 19

**Anticuchero**  
King salmon, anticuchera sauce,  
avocado and potato thread 19

**Crocante**  
Crispy squid in sushi rice,  
tuna belly, avocado, salmon roe  
rocoto-panela sauce 19

**Nigiri Tasting**  
A selection of two  
of our nigiris 27



## TIRADITO

The spirit of Japanese sashimi  
Peruvian Style

### Nikei

Ahi tuna, passion fruit leche de tigre,  
and honey nikei sauce 19.5

### Verde

King salmon, creamy jalapeño  
avocado leche de tigre, chalaca 19.5

**Tiradito Cuatro Estaciones**  
Ahi tuna in rocoto leche de tigre  
Halibut in artichoke leche de tigre  
King salmon in avocado leche de tigre  
Tombo tuna in aji amarillo leche de tigre 43

## ENSALADAS

### Quinoa Salad

Seasonal organic tomatoes, organic  
Peruvian quinoa, burrata cheese  
and basil dressing 19

### Plancha Veggie

Grilled seasonal vegetables,  
glazed with pachicay sauce, lime  
juice and garlic chips 19

## EMPANADAS

Beef 15      Chicken 14  
Choclo 14      Mushroom 14

**Empanada Tasting**  
A tasting of four empanadas 26

## PIQUEOS

**Croqueta de Chupe**  
Oregon Bay shrimp croquettes,  
rocoto cream and uchukuta 17

## CEBICHE

### Clásico

Catch of the day in a classic leche de tigre,  
with red onion, habanero, corn, sweet potatoes 19.5

### California

Salmon, shrimp, avocado, in creamy  
aji amarillo leche de tigre, topped with  
crispy purple tortilla 19.5

### Nikei

Ahi tuna, red onion, japanese cucumber, daikon,  
avocado, nori, in a tamarind leche de tigre 19.5

### Veggie

Seasonal vegetables, avocado, onions,  
habanero in rocoto and choclo leche de tigre 16

### Mixto

Catch of the day, shrimps, calamari,  
octopus, in rocoto leche de tigre 19.5

### Cebiche Tasting

A selection of our most popular cebiches:  
Clásico, Mixto, and Nikei 35

### Cebiche 4 Estaciones

Halibut in artichoke leche de tigre  
Tombo tuna in aji Amarillo leche de tigre  
Salmon in avocado leche de tigre  
Ahi tuna in rocoto leche de tigre 49

### Bandeja de Cebicheria

Cebiche clásico, tiradito la mar,  
causa limeña and nigiri anticuchero 69

## EXPERIENCIA CEBICHERA

Prefix menu

### Nikei

Clásico cebiche, causa limeña,  
ahi tuna nigiri, tiradito la mar

### Comida callejera

Octopus, catch of the day and Corazón

### Chifa

Fried rice with seafood, lomo saltado,  
scallops in aji Amarillo sauce

### Postres Peruanos

Alfafores, chicha sorbet  
and picarones

\* 69 p/p Entire table has to commit



## CAUSA

Whipped potatoes topped with  
seafood or vegetarian ingredients

### Limeña

Dungeness crab, avocado, salmon caviar,  
quail egg, and creamy aji amarillo sauce 17

### Nikei

Ahi tuna tartar, avocado, nori,  
and rocoto cream 15.5

### Vegetariana

Seasonal vegetable salad and  
aji amarillo 13

### Causa Tasting

A selection of each of our causas 29

## ANTICUCHOS

### Carne

Sirloin, fingerling potatoes,  
corn, and polleria sauce 21

### Pescado

Catch of the day, yucca, corn,  
and rocoto cream 22.5

### Pollo

Chicken, sweet potato, chalaca,  
and huacatay cream 16

### Corazón

Beef hearts, fingerling potatoes, corn  
and rocoto, carretillero sauce 19

### Pulpo

Octopus, potato, garlic, olive aioli,  
piquillo pepper and arugula salad 29

### Anticucho Tasting

Catch of the day, beef, chicken, and  
aji panca anticuchera sauce 34  
\*add pulpo 49

## ENTRÉS

## ARROCES DE LA MAR

### Arroz la mar

Shrimp, clams, mussels, calamari, catch of  
the day, vegetables and arborio rice 35

### Arroz Norteño

Jumbo shrimps and wok fried rice with aji  
amarillo, vegetables, black beer, cilantro, topped  
with chalaca and aji amarillo leche de tigre 45

### Quinoa Chaufa (vegetarian)

Wok-fried quinoa, bell peppers,  
seasonal vegetables, and fried egg 25  
\*add seafood 9

## MAR Y TIERRA

### Plancha Marina

Prawns, calamari, catch of the day, seasonal  
vegetables, aji panca and lime 37

### Casuela de Pulpo

Grilled Spanish octopus, glazed with chimichurri  
sauce on purple potato stew  
and watercress salad 79

### Lomo Saltado

Traditional Peruvian style beef  
tenderloin, tomatoes, cilantro, garlic, soy  
and oyster sauce, potatoes, and rice 37

### Salmon la mar

Grilled wild salmon, shrimp, seasonal vegetables,  
mushrooms, aji panca and coconut milk 33

### Conchitas Picantes

Grilled diver scallops, ajies and coconut  
milk sauce, served on black lentil tacu-tacu  
and sautéed garlic leaf 35