

◆ 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