We are the summary of life, character, passion, and will.

I come from a family where food is joy—where flavor and tradition come together.

What started as a small ceviche stand in Mercado de Prosperidad is now a dream come true.

Now, I invite you to experience the culinary richness that Peru has to offer in this space, and to enjoy it with us.

Chef Jowee

TO SHARE

Yuca Fries – 12
Fried cassava sticks / Peruvian sauces

Steamed Mussels – 18
Mussels sautéed in wok / yellow chili sauce / beer

Corn with Cheese – 13
Grilled corn / melted cheese / yellow chili sauce

Anticuchos – 16
Grilled beef heart skewers / corn / potato

Patacones with Pork Belly – 15
Mashed plantains / avocado / wok-seared pork belly

Ceviche Wings – 15
Crispy chicken wings / ceviche-style sauce / limo chili salsa

Quinoa Salad – 15
Avocado / tomato / zarandaja beans / cheese / sesame dressing

Ceviche Maki Roll – 17
Panko shrimp / avocado / ceviche sauce

CAUSAS (Chilled Mashed Potato Layers)

Traditional – 15
Shredded chicken / avocado / quail egg

Nikkei – 15
Tuna tartare / soy sauce / rocoto cream

Shrimp – 15
Shrimp salsa / avocado / botija olive sauce

CEVICHES

Classic – 24
Sea bass / cancha corn / Andean corn / sweet potato / classic leche de tigre

House Style – 24
Sea bass / shrimp / mussels / passion fruit & yellow chili leche de tigre

Carretillero Style – 26
Sea bass / shrimp / crispy squid / plantain chips / rocoto leche de tigre

Northern Style – 25
Sea bass / octopus / zarandaja beans / cilantro leche de tigre

Nikkei – 23
Tuna / avocado / wakame / Nikkei leche de tigre

"From the Shell of the Sea…" – 35
Mussels / scallops / razor clams / sarsa criolla

TIRADITOS (Thin Sliced Fish)

Andean – 21
Tuna / quinoa salsa / huacatay leche de tigre

Classic – 20
Sea bass / avocado / tapioca crackers / yellow chili leche de tigre

Octopus in Olive Sauce – 22
Octopus / extra virgin olive oil / botija olive leche de tigre

Bread & appetizer service – €2.5 per person

WOK

Lomo Saltado – 24
Wok-seared beef / spring onion / soy sauce / fries

Octopus Anticuchero – 26
Charred octopus / smashed potatoes / huancaína sauce / pickled salsa criolla

Chaufa Rice – 22
Soy sprouts / ginger / egg / pork and shrimp

Stir-Fried Noodles – 22
Udon noodles / vegetables / beef and shrimp

MAINS

Duck Rice – 26
Duck breast / cilantro rice / loche squash / chicha jora

Ají de Gallina – 19
Creamy shredded chicken stew / Peruvian chili base / parmesan / pecans

Pork Belly with Mashed Yuca – 23
Crispy pork belly / mashed cassava / salsa criolla

La Pollada – 18
Marinated chicken / cabbage salad / signature sauce

Crispy Fish – 20
Fried fish bites / yuca fries / tartar sauce

Entrecôte – 28
Grilled steak / Andean potatoes / chimichurri

Catch of the Day – 28
Grilled fish / house sauce / rice

WDESSERTS
Picarones (Peruvian doughnuts) – 9
Alfajor Ice Cream Sandwich – 9
Lucuma Ice Cream – 7
Passion Fruit Pie – 7

SIDES
White Rice – 3.5
French Fries – 5
Patacones – 5
House Sauce – 0.70
Bread – 1

DRINKS
Still Water – 3
Sparkling Water – 3
Chicha Morada (Purple Corn Drink) – 5
Emoliente (Herbal Infusion) – 5
Lemonade – 5
Chicha Jora (Fermented Corn Beer) – 5
Inca Kola – 4
Soft Drinks – 3
(Coca-Cola, Zero, Fanta, Aquarius, Fuztea)

PISCO COCKTAILS
Classic Pisco Sour – 10
Passion Fruit Sour – 11
Chilcano – 11
Pisco Punch – 11

BEERS
Pilsen – 5
Cuzqueña – 5
Mahou (Double or Longneck) – 4
Non-alcoholic / 0.0 – 4
Gluten-free – 4
Tinto de Verano (Red wine spritz) – €4.5

10% additional service charge on terrace seating