



## TO SHARE

### Portobello and Sourdough

Mini burgers with golden portobello mushrooms, served on sourdough bread, fresh chimichurri and cashew tartar sauce. A play of textures and flavors designed for sharing. (vegan) · 38

### Beetroot ribbons

Delicate layers of beetroot filled with cashew cheese and sunflower seeds, served with a beetroot sorbet. Fresh and delicate. (vegan · gluten-free) · 34

### Roasted Sweet Potato Hummus

Made with roasted sweet potatoes, black lime, and chickpeas, served with a macha sauce made with almonds, seeds, and chili peppers, accompanied by naan bread. Flavorful, ideal for sharing. (vegetarian · gluten-free) · 32

### Gyozas Limaná

Gyozas filled with mushrooms and garden vegetables, served with a lemongrass-infused ponzu sauce. Delicate, aromatic, and bursting with umami. (vegan · gluten-free) · 36

### Sea or Land Nigiri

Sea: seared silverside fish, crispy quinoa, oriental sauce, and Creole salsa. Land: sautéed mushrooms marinated in black apple reduction. The Nikkei spirit in every bite. (dairy-free · gluten-free) · 36

## SALADS

### Mushroom and Ginger Bowl

Japanese lettuce, mushrooms, and fresh vegetables, accompanied by a ginger dressing. A vibrant and refreshing combination. (vegan · gluten-free) · 38

### Harvest from the Garden

Lettuce and beets from our garden, accompanied by seasonal vegetables and tzatziki sauce. Freshness and flavor inspired by today's harvest. (vegetarian · gluten-free) · 38

## CEVICHES, TIRADITOS AND MORE



### Coconut Ceviche

A plant-based take on Peruvian ceviche, with fresh coconut, giant corn, avocado, and sweet potato purée. Fresh, vibrant, and surprising. (vegan · gluten-free) · 34

### Corvina & Almonds

Sea bass carpaccio from the northern coast of Peru, accompanied by caramelized chestnuts, grapes, and almond tiger's milk. Delicate, elegant, and unforgettable. (dairy-free · gluten-free) · 57

### Ceviche 3 Ajíes

Northern sea bass in tiger's milk made with rocoto, yellow and limo peppers. Three personalities, one intensity. (dairy-free · gluten-free) · 69



## PASTA AND GRAINS

### Pad Thai Limaná

Stir-fried rice noodles with pak choi, tofu, mung beans, cashews, and toasted almonds, tossed in an aromatic Thai sauce. Fresh, vibrant, and full of toasted notes. (vegan · gluten-free) · 48

### Pistachio Pesto

Homemade gluten-free pasta with zucchini, basil pesto, mint, Parmesan cheese, and toasted pistachios. Fresh and aromatic. (vegetarian) · 45

### Andean Trigotto

Slow-cooked Andean grains with huacatay, cushuro, turmeric, and mushrooms. Creamy, delicate, and full of character. (vegan) · 46

## VEGETABLES

### Golden Mushrooms and Black Garlic

Golden mushrooms, portobello, and lion's mane, on a leek purée, with hints of black garlic sauce and caramelized onions. Deep, comforting, and full of umami. (vegan · gluten-free) · 59

### Eggplant Lasagna

Roasted eggplants from our garden, with cashew cream and tomato sauce, finished with cherry tomatoes and toasted pine nuts. A comforting, plant-based version of a great classic. (vegan · gluten-free) · 49

### Loche Gnocchi in 5 Textures

Made with the emblematic loche squash from the northern coast of Peru and accompanied by five expressions of this extraordinary ingredient. Delicate and full of character. (vegan · gluten-free) · 49

## FISH

### Corvina and Kimchi

Seared corvina from the northern coast of Peru, served with kimchi, yucca macerated in purple corn, and a sweet Amazonian chili sauce. A play of delicate and intense flavors. (dairy-free · gluten-free) · 79

### Paiche Masato

River fish from the Amazon region, cured and served with masato cream –an ancestral fermented cassava drink–, sachaculantro, cashews, and nuts. A pure expression of the Amazon. (dairy-free · gluten-free) · 79

### Highland Trout

Trout from Lake Arapa, with Andean herbs, quinoa, native potatoes, and a delicate olluco sauce. Authentic Andean flavors. (dairy-free · gluten-free) · 75

### Sparkling Wine Risotto with Cured Paiche

Creamy sparkling wine risotto, topped with house-cured Amazonian paiche, caramelized apples, and fresh thyme. A delicate balance between freshness and sweet notes. (gluten-free) · 68

