Cold Starters	regular	inclusive
Classic Ceviche	26	$\sqrt{}$
Fish of the day, Peruvian tiger milk, sweet potato puree, red onion, coriander, Peruvian corn, chulpe corn and plantain chips		
Nikkei Ceviche	32	$\sqrt{}$
Fresh tuna, Nikkei tiger milk, avocado puree, red onion, shimeji mushroom, cucumber, red radish, sesame oil, white sesame seeds and spring onion		
Seafood Ceviche	34	$\sqrt{}$
Mix seafood (prawns, octopus, and squid), yellow tiger milk, avocado toast, red onion, green oil, sweet potato pure, chulpe corn ground, red radish, fried quinoa, chalaquita, ikura, spring onion.		
Tuna Tiradito	32	$\sqrt{}$
Fresh tuna, avocado puree, nikkei sauce, red onion, togarashi, white sesame seeds and sesame oil		
Vegetarian Tiradito	24	$\sqrt{}$
Watermelon, coconut sauce, avocado, shimeji mushroom, red onion red radish, green oil, toast pineapple	1,	

Nikkei Makizushi (sushi rolls)	regular	inclusive
Acevichado	28	$\sqrt{}$
Filled with furai prawns and avocado. Topped with fish of the day, acevichada sauce, togarashi and spring onion.		
Grilled	28	$\sqrt{}$
Filled with furai prawns and cream cheese. Topped with beef, nikkei chimichurri, sweet potato strings. Served with nikkei ponzu		
Spicy	24	$\sqrt{}$
Filled with fresh tuna and avocado. Topped with spicy mayo, spring onion, tare, and rice cracker		
Inca maki	24	$\sqrt{}$
Filled with cream cheese, avocado and tuna, dusted with toasted panko. Topped with octopus Peruvian tartare,		

chulpe corn ground and spring onion.

Sashimi	regular	inclusive
Flores Sashimi Plater	62	$\sqrt{}$
Reef fish, fresh tuna, octopus, prawns, ikura, soy sashimi sauce, gari and wasabi		
Hot Starters		
Papita Rellena	28	$\sqrt{}$
Potato pure, mix seafood (prawns, octopus, and squid), yellow chili sauce, avocado puree, chalaquita.		
Beef Tiradito	36	$\sqrt{}$
Marinated meat with anticuchera sauce, toast quinoa, yellow chili sauce, avocado puree		
Anticuchos		
Beef or chicken marinated with anticuchera sauce, sweet potato chips, yellow chili, salted Peruvian corn, spring onion, plantain chips and green oil.		
Beef Chicken	36 26	$\sqrt{}$
Vegetarian Anticuchos	22	$\sqrt{}$
Mushroom, sweet potato chips, chimichurri, plantain chips,		

sauteed Peruvian corn.

Hot plates	regular	inclusive
Meloso of seafood (contains alcohol)	45	$\sqrt{}$
Mix seafood, arborio rice, Peruvian mother sauce, sour cream, edamame, Peruvian corn, parmesan cheese and avocado puree.		
Peruvian roasted chicken - For 2 person (contains alcohol)	45	$\sqrt{}$
Baby chicken with Peruvian marination, french fries, green salad, yellow chili sauce, chimichurri.		
Lamb chops	60	$\sqrt{}$
Lamb chops with panca marination, sweet potato strings, green oil, plantain chips		
Peruvian Lomo Saltado	60	$\sqrt{}$
Beef marinated with lomo saltado sauce, red onion, tomato, coriander, spring onion, french fries and white rice.		
Striploin	60	$\sqrt{}$
Striploin cooked on the grill with Peruvian tacu-tacu (mix of rice and beans) and lomo saltado sauce		

Sides	regular	inclusive
Steamed rice	12	
Sauteed Peruvian corn with smoked oil and butter	12	
Mixed grilled vegetables zucchini, mushrooms, carrots, and broccoli	12	
French fries	12	$\sqrt{}$
Sweet potato fries	14	$\sqrt{}$
Sauteed edamame with nikkei butter compound butter with shoyu, garlic, ginger, and spring onion	15	
Sauces		
Yellow chili sauce yellow Peruvian chili, garlic, oregano, vinegar, and mint	10	
Smoked nikkei chimichurri	10	$\sqrt{}$
Traditional chimichurri	10	
Carretillero spicy sauce rocoto chili, red onion, spring onion, garlic, and vinegar.	10	
Ocopa sauce creamy sauce with huacatay, yellow Peruvian chili, peanuts, and garlic.	10	

Desserts	regular	inclusive
Arroz con Leche and Tonk Peruvian style rice pudding, dulce de leche, caramelized macadamia nuts, crispy meringue	18	
Inca Coffee Bean	18	$\sqrt{}$
Coffee Sponge, Milk chocolate and coffee cremeux, coffee praline paste, cold infused coffee mousse, milk chocolate shell.		
Guava and Seeds	18	$\sqrt{}$
Pink Guava sorbet, pink guava sauce, black sesame cremeux, black sesame crumble, black sesame tuile.		
Selection of ice cream and sorbet - one scoop	11	$\sqrt{}$
Chocolate Ice Cream, Vanilla Ice Cream, Pistachio Ice Cream Raspberry sorbet, Lemon sorbet, Coconut sorbet		
Exotic Fruit platter Our selection of freshly cut fruits	18	$\sqrt{}$

## **Beverages**

Waters	regular	inclusive
BONAQUA Still 500ml BONAQUA Still 1.5L San Pellegrino 750 ml Sparkling Acqua Panna 750 ml Still	3 4 7 7	$\sqrt{}$ $\sqrt{}$ 3 3
Soft Drinks		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic, Soda	5	$\sqrt{}$
The Blend of Peruvian Soul & Japanese Craft		
<b>Kyoto Mist</b> Tequila silver, elderflower & honey syrup, lime, lychee, matcha green tea, Sparkling water	14	$\sqrt{}$
Paloma Peruana	14	$\sqrt{}$
Vodka, grapefruit, lime, pink salt  Pisco Punch Verde  Pisco, green tea syrup, pineapple, lime	14	$\sqrt{}$
Canned Fruit Juices		
Apple / Orange / Pineapple / Grapefruit / Peach / Mixed	5	$\sqrt{}$
Fresh Fruit Juices		
Orange / Pineapple / Watermelon / Papaya / Mixed	10	5
House Wines		
By the glass	10	$\sqrt{}$
Beers		
Carlsberg Lion Singha Corona	10 10 11 16	$\sqrt{}$ $\sqrt{}$ $\sqrt{}$

Drinks marked with a tick are included in Dine Around All Inclusive and Half Board Plus package.

Regular Price corresponds to guests on Half Board Package, Inclusive Price corresponds to guests on Half Board Plus and Dine Around All Inclusive Package.

Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.

## Tea & Coffee

	regular	inclusive
Pot of House Tea English breakfast, Earl Grey, Darjeeling, Vanilla Bourbon, Camomile, Jasmine Green, Sencha Green	7	
Espresso	5	$\sqrt{}$
Double Espresso	8	$\sqrt{}$
Cappuccino	8	$\sqrt{}$
Latte	8	$\sqrt{}$
Hot / Cold Chocolate	7	$\sqrt{}$
Frappé	5	$\sqrt{}$

<sup>\*</sup> please inform your waiter about sugar and milk preference