

MISTURA

XPU-HA

CALIENTA BOCAS

MISTURA GUACAMOLE 20

Avocado dip with king crab meat, grapefruit, and chips

OSTRAS DE ENSENADA 6

Ensenada oysters, mango tiger's milk, salmon caviar, mezcal, and chives oil

CAUSA DE POLLO 16

Shredded chicken, potato purée, aji limo dressing, avocado, black garlic alioli

YUCAS BRAVAS 14

Fried Yuca with egg vinaigrette, black garlic, oregano, crispy chorizo, chile pasilla, and rocoto

ANTICUCHO DE POLLO 16

Charcoal-grilled chicken skewers, oregano, cumin Peruvian sauce

MAZORCA A LA PARRILLA 8

Charcoal-grilled corn on the cob, parmesan, lime mayonnaise, cilantro

CANGREJO REAL A LA CUSQUEÑA 18

King crab meat on the shell, spicy mayo, salmon roe, and fresh herbs

ANTICUCHO DE BUEY 20

Charcoal-grilled bife skewers oregano, cumin peruvian sauce

ENSALADAS Y SOPAS

ENSALADA DE ZANAHORIA EN TEPACHE 19

Fermented carrot tepache salad with greek yogurt, passion fruit, and fennel

CHUPE DE MAÍZ QUEMADO CON AJÍES 14

Corn soup with ajíes, miso, pork belly, olive oil

ENSALADA MISTURA 21

Yellow beets salad with grilled pineapple, avocado, feta, cilantro mojo dressing, and purslane

ENSALADA CHIFA NIKKEI 24

Confit duck leg, watermelon, hoising, cashews, thai basil and cilantro

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.

PRICES ARE IN US DOLLARS AND DO NOT INCLUDE 15% SERVICE CHARGE.

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CEVICHE Y TIRADITOS

MISTURA CEVICHE 20

Avocado, sweet potato, cucumber, and leche de tigre palteado

CEVICHE NIKKEI 22

Catch of the day with tamarind and tentsuyu tiger's milk, quinoa, corn, and wasabi ice cream

HOT CEVICHE AMAZÓNICO 24

Flame torch-cooked white fish with quinoa, ají vinaigrette, and platano macho chips

TIRADITO DE ATÚN AHUMADO 24

Smoked red tuna tiradito with white mole, coconut tiger's milk, fresh herbs,

TIRADITO LIMEÑO 22

Catch of the day tiradito with tropical fruits, local fresh herbs, passion fruit, and aji amarillo dressing

ARROCES Y PASTAS

EMPANADILLAS CON MOJO CANARIO Y PARMESANO 21

Steamed dumplings, kimchi bolognese, mojo canario and parmesan cheese

AEROPUERTO DE PATO PEQUINÉS 28

Chinese-style fried rice, crispy peking duck, peruvian root vegetables

RABO DE BUEY CON ARROZ CALDOSO 28

Braised oxtail, rice, parmesan, goat cheese, gravy sauce

LOMO SALTADO... RAMEN JAPONÉS CON CORAZÓN LATINO 21

Japanese Ramen with a Latin Heart... with noodles, egg, ají panka, miso, beef and peruvian roots

A LA PARRILLA

TAMAL DE LUBINA AL VAPOR 32

Catch of the day steamed in banana leaf, yellow ají, and truffle oil dressing

BIFE ANCHO DE BUEY CON SALSA ANTICUCHO 36

Black angus with anticucho sauce, and espresso potato confit

PANCETTA MISTURA CON COCO 30

Slow-cooked pork belly, fermented carrot in maracuya masato, and coconut mole