

MENU PARRILLA

FROM 2 PERSONS

*A Celebration Around the Fire –
quality ingredients, grilled with
skill and tradition.*

GRILLED MEATS

Grilled ribeye steak with miso
butter.

Anticucho-style glazed ribs.

Selection of chorizos,
longanizas, and artisan blood
sausage from jalón.

SIDES

French fries or rosemary
roasted potatoes.

Nikkei chimichurri or
traditional pebre.

Padrón peppers with
batayaki.

fresh seasonal salad.

Ash-roasted tortillas
(cooked in embers).

40€ PP

DRINKS AND DESSERT NOT
INCLUDED.

**COCINA
NIKKEI**

MEAT SELECTION

TO START

Peruvian ceviche	22€
Smoked "negra" carpaccio (black fish carpaccio)	18€
Usuzukuri (thinly sliced sashimi-style fish)	18€
Beetroot tartare	12€
Avocado tiradito	16€
Fish yakitori	12€
Chicken yakitori	12€
Nikkei burger	12€

GRILL: MEATS

Ribeye steak (500 g)	45€
Skirt steak (300 g)	21€
Beef tenderloin (180 g)	24€
Slow-cooked pork ribs (300 g)	19€
Anticucho-style chicken	18€
Braised beef cheeks	22€
Charcoal-grilled "negra" with batayaki sauce	20€
Homemade cured meats (chorizo criollo, longaniza, blanquet)	5€ c/u

SIDE DISHES

Grilled potatoes (2 pcs)	6€
French fries	5€
Yakimeshi (Japanese fried rice)	8€
Pink tomato & piparra pepper salad	8€
Nikkei chimichurri	3€
Chilean pebre	3€
Padrón peppers	5€
Sopaipillas (fried dough bread)	3€
Mashed potato & cassava	8€
Wok-fried vegetables	8€

DESSERTS

Suspiro Limeño

Classic Peruvian dessert. Homemade dulce de leche with cinnamon, port wine meringue, tuile, lime zest, and edible flowers.

11€

Montgó 150

Brownie with two-flavor cream cheese, pisco sour gel, and lime ice cream

11€

Crema Volteada

Peruvian egg yolk flan with caramel sauce, fresh grapes, and almonds.

11€

Picarones

Sweet potato and pumpkin fritters. Served with homemade fig syrup.

11€