

MAYMANTA

ORIGEN PERÚ

WHEN THE PERUVIAN HIGHLANDS, COAST AND JUNGLE JOIN THE IBIZAN PANTRY TO GIVE RISE TO NEW FLAVORS.

After 4 years in the Ibicencan market, we want to pay tribute to the best selling dishes, the most requested, the ones that surprised and caused more than one satisfaction to our guests.

THE EMBLEMATIC

OF MAYMANTA ORIGIN PERU

SOURDOUGH BREAD WITH JOSPER

SMOKED CORN BUTTER

CORN BUTTER AND ORANGE HONEY

5€ P/P

TAPEO

MARROW AND BEEF | 22€

Grilled marrow and entraña with fermented chilli chimichurri, anticuchera sauce, focaccia in garlic butter and smoked rosemary.

FOOTPADS (X2) | 17€

Crispy plantain, creamy avocado, seafood curry, Peruvian rocoto, pickles.

CORN AND SHRIMP | 16€

Corn pancake, seaweed and yuzu mayonnaise, fried shrimps, prawn tartar and beluga caviar.

OYSTER | 9€

Citrus emulsion of chilli, cucumber, avocado and seaweed air.

LIMEÑA CROQUETTE (X2) | 12€

Traditional Peruvian stew "aji de pulara", creamy cheese and yellow chilli with onion ash.

CEVICHERA ROUTE

CEVICHE CRIOLLO | 32€

Fish of the day, squid chicarrón, Maymanta tiger's milk, sweet potato, aji limo and Peruvian corn.

MARKET CEVICHE | 32€

Seafood and fish of the day, leche de tigre de rocoto, roasted piquillo peppers, onion, Ibicencan pumpkin in orange syrup and aji charapita chilli.

TIRADITO CANTA RANA | 29€

Hamach and scallops, Ibiza citrus, extra virgin olive oil, capers, fresh avocado, pickled grapes, parmesan, rocket and toasted pine nuts.

CAUSA ISLEÑA | 28€

Traditional Causa limeña with Ibicencan potato, sea pesto, wok seafood of the day, salmon roe chalaquita and creamy avocado.

GRILLED

GRILLED CEVICHE | 17€

Fish of the day on grilled banana leaf, sour orange sauce, lime, aji amarillo, chicha de jora (corn ferment), spring onion, coriander and crunchy cassava.

GRILLED T-BONE STEAK

Grilled frisona or rubia gallega a la brasa, potatoes confit and braised in huancaína sauce, chilli chimichurri.

TO CHOOSE

From Friesian cow | 14€.

Each 100 g.
"14 days of maturation".

From Galician blonde | 16€.
Each 100g.

"21 days of maturation".

OCTOPUS, MOLE AND AVOCADO | 32€

Anticucho of octopus, aji panca and rocoto mole, grilled avocado and cucumber salad, watercress and rocoto spheres.

WOK

STIR-FRIED SIRLOIN | 38€

Traditional wok stir-fried sirloin steak, beef glace, smoked onions and tomatoes, aji amarillo tatemado, crispy Peruvian yellow potato, served with rice and corn.

ITALOPERUVIAN CHAUFA | 28€

Prawns, basmati rice, mushrooms, chifa style wok sautéed peppers, crispy porchetta, glazed in tamarind charsiu sauce and Peruvian chillies.



SPECIALITIES

HUANCAINA RAVIOLI | 29€

Ricotta filling, toasted pine nuts in huancaína sauce, parmesan foam and fresh huacatai.

DUCK SARTÉN (MIN. 2 PERSONS) | 35€

Mellow duck and loche pumpkin rice, confit and seared duck leg, Magret in cumin butter, foie gras and radish and coriander salad.

specialities

DESSERTS

LUCUMA PANACOTTA | 17€

With coffee and panela syrup, crispy rice pudding.

QUILLABAMBA CHOCOLATE | 16€

Our chocolate and milk sphere, hazelnut foam, 85% chocolate cream, cocoa nips, candied bananas in soya syrup and our 72% chocolate sauce.

TORRIJA APICARONADA | 17€

With the flavours of our picarones limeños, pumpkin flaky brioche, honey and fig ice cream with pistachios, sweet roasted sweet potato cream and lemon meringues.

