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TABLE

MAYMANTA

ORIGEN PERÚ



Maymanta is a gastronomic journey that delves into the flavours that define the new Peruvian cuisine with Mediterranean touches. A proposal that invites us to travel an exotic route through the palate that goes from the Andes and the Pacific, to end up in the Mediterranean and its freshness.

Located on the panoramic rooftop terrace of the Hotel Aguas de Ibiza, it offers haute cuisine based on respect for the product and love for traditional Peruvian flavours, under the creative and attentive eye of Chef Omar Malpartida.

An inspiring cuisine that transports us through the senses to distant and unknown lands, fusing the best of both worlds in Ibiza.

SHARE OPTION I

- Duration of service: **90-120 min.**
- Minimum service: **12 people.**
- **Service seated at the table.**

65€

Premier drinks package included in the price



WELCOME DRINK

Pisco Sour

TAPEO (1 personal tapeo)

Croqueta Limeña, Poulard, creamy parmesan and yellow aji.
Peruvian corn pancake, prawn tartar, yuzu and avocado.

STARTER (1 starter for every two people)

Ceviche criollo catch of the day, tiger milk with peppers and rocoto, crunchy corn.
Grilled duck anticucho, marinated in aji panca pepper, cumin butter.

MAIN (1 Main course for two people)

Stir-fried sirloin steak, sirloin steak and wok vegetables, Peruvian Asian demi glace, crispy yellow potato.
Goat cheese and loche pumpkin ravioli, creamy sage and yellow aji.

DESSERT (1 Dessert every two people)

100% cocoa, moist banana sponge cake, hazelnut and chocolate foam, cocoa nibs and chocolate, caramelised cocoa nibs, red fruits.
Pineapple, pisco and coconut, sponge cake and grilled pineapple, coconut foam, basil and lemon ice cream.

- The prices shown are per person including VAT.
- All diners must choose the same menu.
- All food allergies must be informed at least 10 days prior to the event.
- Products subject to seasonality

SHARE OPTION II

- Duration of service: **90-120 min.**
- Minimum service: **12 people.**
- **Service seated at the table.**

75€

*Premier drinks package included
in the price*



WELCOME DRINK

Pisco Sour

TAPEO *(1 personal tapeo)*

Croqueta Limeña, Poulard, creamy parmesan and yellow aji.

Peruvian corn pancake, prawn tartar, yuzu and avocado.

Patacones marineros, crispy plantain, wok seafood in american sauce, seaweed salad.

Oyster and aguachile, citrus, avocado, cucumber, coriander.

STARTER *(1 starter for every two people)*

Ceviche criollo catch of the day, tiger milk with peppers and rocoto, crispy corn.

Grilled duck anticucho, marinated with aji panca, cumin butter.

Nikkei tuna tiradito, ponzu tiger's milk, avocado and yuzu cream, crispy nori.

Andean root vegetables, grilled potatoes in cheese sauce, mint and huacatay.

SHARE OPTION II



MAIN *(1 main per two persons)*

Stir-fried sirloin steak, sirloin steak and wok vegetables, Peruvian Asian demi glace, crispy yellow potato.

Goat cheese and loche pumpkin ravioli, creamy sage and yellow aji.

Grilled ceviche, grilled catch of the day, reduction of its juices, white wine, yellow aji.

Chaufa bachiche, rice and vegetables sautéed in a wok, crispy porchetta, spicy maracuya charsiu.

DESSERT *(1 dessert for every two persons)*

100% cocoa, moist banana sponge, hazelnut and chocolate mousse, caramelised cocoa nibs, red fruits.

Pineapple, pisco and coconut, sponge cake and grilled pineapple, coconut foam, basil and lemon ice cream.

Torrija apicaronada, three milks, ice cream and fig honey, pumpkin and sweet potato brioche.

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MAYMANTA EXPERIENCE

- Duration of service: **120-150 min.**
- Minimum service: **12 people.**
- **Service seated at the table.**

85€

*Premier drinks package included
in the price*



WELCOME DRINK

Pisco Sour of chicha morada and hibiscus flower.

TAPEO *(1 Tapeo to choose)*

Croqueta Limeña, Poulard, creamy parmesan and yellow aji.

Peruvian corn pancake, prawn tartar, yuzu and avocado, beluga caviar.

Seafood patacones, crispy plantain, wok seafood in american sauce, seaweed salad.

Oyster and aguachile, citrus, avocado, cucumber, coriander.

STARTER *(1 Starter to choose from)*

Maymanta ceviche, fish and seafood of the day, avocado tiger's milk and marine chlorophyll, chili lime, sweet potato in orange syrup.

Grilled duck anticucho panca aji marinade, cumin butter.

Nikkei tuna tiradito, ponzu tiger's milk, creamy avocado and yuzu, crispy nori.

Causa limeña of yellow potato, braised octopus, kalamata olive aioli, spicy chalaquita.

MAYMANTA EXPERIENCE



MAIN *(1 Main course of your choice)*

Stir-fried sirloin steak, sirloin steak and wok vegetables, Peruvian asian demi glace, crispy yellow potato.

Goat cheese and loche pumpkin ravioli, creamy sage and yellow aji.

Grilled ceviche, grilled catch of the day, reduction of its juices, white wine, yellow chilli.

Chaufa bachiche, rice and vegetables sautéed in the wok, crispy porchetta, spicy passion fruit charsiu.

POSTRE *(1 dessert of your choice)*

100% cocoa, moist banana sponge, hazelnut and chocolate mousse, caramelised cocoa nibs, red fruits.

Pineapple, pisco and coconut, sponge cake and grilled pineapple, coconut foam, basil and lemon ice cream.

Torrija apicaronada, three milks, ice cream and fig honey, pumpkin and sweet potato brioche.

Lucuma panacota, 75% chocolate namelaka, coffee syrup, chocolate and corn crisp.

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- Products subject to seasonality

MAYMANTA EXPERIENCE LOUNGE & CENA

- Duration of service: **30 min.**
- Minimum service: **20 people.**
- **Service seated at the table.**

101€

*Premier drinks package included
in the price*



LOUNGE

WELCOME DRINK

Pisco sour

TAPEO (4 Tapeos to choose from)

Oyster and aguachile, citrus, avocado, cucumber, coriander.

Causa limeña of yellow potato, crab salad, rocoto, avocado tartar.

Smoked octopus carpaccio, kalamata olive aioli, fried caper, fresh dill.

Amazonian ceviche, catch of the day, palm heart, tree tomato tiger's milk, roasted chestnut

Traditional beef tartare, Peruvian chilli tabasco and parmesan foam.

Anticucho of grilled prawns, aji panca pepper marinade, cumin butter, lulo pico de gallo, tomato and Peruvian chilli.

Torreznos with avocado tartar and seasonal tomato.

Limeña croquette, octopus, creamy parmesan and yellow aji.

Veal ravioli in coriander and mint sauce.

MAYMANTA EXPERIENCE LOUNGE & CENA

- Duration of service: **90 min.**
- Minimum service: **20 people.**
- **Service seated at the table.**

DINNER

STARTER *(1 starter of your choice)*

Ceviche Maymanta, fish and seafood of the day, avocado leche de tigre and marine chlorophyll, aji limo and marine chlorophyll, chili lime, sweet potato in orange syrup.

Grilled duck anticucho, aji panca marinade, cumin butter.

Causa limeña of yellow potato, braised octopus, kalamata olive aioli, spicy chalaquita.

MAIN *(1 Main course to choose from)*

Stir-fried sirloin steak, wok sirloin and vegetables, Peruvian Asian demi glace, crispy yellow potato.

Goat cheese and loche pumpkin ravioli, creamy sage and yellow aji.

Grilled ceviche, grilled catch of the day, reduction of its juices, white wine, yellow aji.

Chaufa bachiche, rice and vegetables sautéed in the wok, crispy porchetta, spicy passion fruit charsiu.

DESSERT *(1 Dessert to choose)*

100% cocoa, moist banana sponge, hazelnut and chocolate mousse, caramelised cocoa nibs, red fruits.

Pineapple, pisco and coconut, sponge cake and grilled pineapple, coconut foam, basil and lemon ice cream.

Lucuma panacota, 75% chocolate namelaka, coffee syrup, chocolate and corn crisp.

- *The prices shown are per person including VAT.*
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BEVERAGE PACKAGES

Improve your experience

PREMIER

(included in the menu price)

WHITES

Verdeo.

D.O. Rueda. Verdejo

Viñas del Vero.

D.O. Somontano. Macabeo y Chardonnay

RED WINES

Conde de Valdemar.

D.O. Rioja. Tempranillo

Viñas del Vero.

D.O. Somontano. Cabernet Sauvignon y Merlot

CAVA

Comte del Subirats Brut Nature

D.O. Cava

Included

If you want to extend the service 30 minutes:
+ 10€ per person

PLUS

WHITES

Palacio de Bornos.

D.O. Rueda. Verdejo

Pazo de Mariñán.

D.O. Monterrei. Albariño y Godello

RED WINES

Paco García.

D.O. Rioja. 6 meses.

Carramimbre Roble

D.O. Ribera del Duero. Cabernet Sauvignon.

CAVA

Duc de Foix Brut.

D.O. Cava.

Supplement +3€ per person

If you want to extend the service 30 minutes:
+ 13€ per person

*A choice between a white wine and a red wine.
Drinks packs include water, soft drinks and beer.
All our prices include VAT.*

PREMIUM

WHITES

Bardos

D.O. Rueda. Verdejo

Polvorete Godello

D.O. Bierzo. Emilio Moro

RED WINES

Bardos Altura Crianza

D.O. Ribera del Duero. Tempranillo

Hacienda Lopez de Haro.

D.O. Rioja

CAVA

Cygnus Brut Reserva

D.O. Cava

Supplement +9€ per person

If you want to extend the service 30 minutes:
+ 19€ per person

MAYMANTA

ORIGEN PERÚ

Book your event: eventos@aguasdeibiza.com
www.aguasdeibiza.com
[@maymantaibiza](https://www.instagram.com/maymantaibiza)