



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



CREOLE TAPEO

MARROW AND BEEF | 22€

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

FOOTPADS (X2) | 17€

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

CORN AND SHRIMP | 16€

Corn pancake, seaweed, mayonnaise, yuzu, 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 crackling, Maymanta tiger's milk, sweet potato, aji limo and Peruvian corn.

MARKET CEVICHE | 32€

Seafood and catch of the day, rocoto tiger's milk, roasted piquillo peppers, onion, Ibicencan pumpkin in orange syrup and "charapita chilli".

TIRADITO CANTA RANA | 29€

Hamachi 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 | 34€

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

GRILLED T-BONE STEAK

Grilled Frisona or rubia gallega, potatoes confit and braised in huancaína sauce and 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€

Octopus anticucho, aji panca and rocoto mole, grilled avocado, cucumber chalaquita, watercress and rocoto spheres.

WOK

STIR-FRIED SIRLOIN | 38€

Traditional wok stir-fried sirloin steak, beef glace, onion, smoked tomato, tatemado yellow chili and crispy Peruvian yellow potato served with rice and corn.

ITALO-PERUVIAN FRIED RICE | 28€

Prawns, basmati rice, mushrooms, wok stir-fried chifa peppers, crispy porchetta, glazed in char siu tamarind sauce and Peruvian chillies.



SPECIALITIES

HUANCAINA RAVIOLI | 29€

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

DUCK PAN (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.

DESSERTS

LUCUMA PANNA COTTA | 17€

With coffee syrup, panela and crispy rice pudding.

QUILLABAMBA CHOCOLATE | 16€

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

“TORRIJA APICARONADA” | 17€

With the flavours of our picarones from Lima, pumpkin brioche puff pastry, honey, fig ice cream with pistachios, sweet roasted sweet potato cream and lemon meringues.

