



MENUS

GROUPS

EVENTS

COCKTAIL

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.

COCKTAIL

- Duration of service: **60 min.**
- Minimum service: **25 people.**
- **Standing service.**

60€

Premier drinks package included in the price



WELCOME DRINK

Chilcano of pisco and passion fruit

SNACK

Crispy rice, creamy cheese and rocoto.

COLD APPETIZERS

Causa Limeña with yellow potato, braised octopus, kalamata olive aioli, spicy chalaquita.

Prawn Tartar with palm heart, Amazonian aioli and tree tomato.

Quinoa Solterito, creamy avocado, feta cheese, miso vinaigrette, mustard and honey.

HOT APPETIZERS

Grilled sirloin steak Anticucho, aji panca pepper marinade, cumin butter, chilli chimichurri.

Chicharrón bread, brioche, crispy bacon at low temperature, creamy yoghurt, rocoto and citrus salad.

Croqueta Limeña, Poulard, creamy parmesan and yellow aji amarillo.

Beef gyozas, coriander and wine sauce, rocoto caviar.

- *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*

COLD COCKTAIL

- Duration of service: **60 min.**
- Minimum service: **25 people.**
- **Standing service.**

80€

Premier drinks package included in the price



WELCOME DRINK

Chilcano of pisco and passion fruit

SNACK

Crispy rice, creamy cheese and rocoto.

COLD APERITIVES *(4 appetizers of your choice)*

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

Corn pie, mushroom ragout, watercress salad.

Prawn Tartar with palm heart, Amazonian aioli and tree tomato.

Tiradito amazonico, catch of the day, palm heart, tiger's milk of tree tomato, roasted chestnut.

Quinoa Solterito, creamy avocado, feta cheese, miso vinaigrette, mustard and honey.

STATION 1 *(1 station of your choice)*

Oyster Station with 4 different cold preparations (+ 8 €).

Ceviche Station, a variety of ceviche to choose from.

Cheese and cold meats station, seasonal fruits, dried fruits and jams.

SWEET *(1 sweet of your choice)*

Alfajores, dulce de leche de maracuy.

Black forest, sponge cake and chocolate mousse, caramelised nibs, freeze-dried red fruits and nuts.

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PERUVIAN ASIAN COCKTAIL

- Duration of service: **90 min.**
- Minimum service: **35 people.**
- **Standing service.**

72€

Premier drinks package included in the price



WELCOME DRINK

Lime and wasabi Pisco Sour

SNACK *(1 snack of your choice)*

Crispy nori, kiupe sauce (ginger, soya and sesame).
Seaweed crisp with yuzu aioli.

COLD APPETIZERS

Nikkei salmon ceviche, ponzu, lime, fresh chives, avocado.

Usuzukuri of tuna belly, yuzu lime lemon, creamy avocado and wasabi, candied tomato chimichurri.

Beetroot Causa limeña, braised octopus, kalamata olive aioli, spicy chalaquita.

HOT APPETIZERS

Crispy bacon bao, spicy passion fruit charsi, pickled cucumber, mint.

Marinated duck anticucho with aji panca chilli, tamarind, agave honey, sesame chimichurri, garlic and mint.

Sweet potato millefeuille with duck jerky and mandarin teriyaki.

SWEETS *(2 sweets of your choice)*

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

Alfajor with dulce de leche and matcha tea.

Wok fruit in passion fruit syrup.

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PERU MEDITERRANEAN COCKTAIL

- Duration of service: **90 min.**
- Minimum service: **35 people.**
- **Standing service.**

82€

Premier drinks package included in the price



WELCOME DRINK

Pisco Sour with Basil, mint and Ibicencan herbs

SNACK *(1 Snack of your choice)*

Andalusian Gazpacho and spicy tomato crisp.
Grilled spicy chorizo sausage.

COLD SNACKS

Fish of the day ceviche, parmesan tiger's milk, fried caper, basil oil, spicy rocoto spheres and watercress.

Causa limeña of beetroot, wok prawns in yellow chilli pickle, brussel sprouts.

Quinoa solterito, creamy avocado, feta cheese, miso vinaigrette, mustard and honey vinaigrette.

HOT APPETIZERS

Croqueta Limeña, Poulard, creamy parmesan and aji amarillo.

Andean tubers, grilled potatoes in cheese sauce, mint and huacatay.

Lomo saltado, sirloin steak and wok vegetables, Peruvian asian demi glace, crispy yellow potato.

PERU MEDITERRANEAN COCKTAIL

- Duration of service: **90 min.**
- Minimum service: **35 people.**
- **Standing service.**



STATION

Iberian cold meats and cheese station:

Paletilla Ibérica, Longaniza, Chorizo picante (spicy sausage).
Idiazábal cheese, Mahon cheese (Balearic Islands), Spanish goat cheese.
3 varieties of artisan grilled breads.
Tree tomato jam.
Nuts, extra virgin olive oil, garlic butter.

SWEETS *(2 sweets of choice)*

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

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

Rice pudding, hazelnut foam.

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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

Sangre de Toro

D.O. Cataluña. Cariñena y Garnacha tinta

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

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

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

OPEN BAR

BEVERAGE OPTION I

Beefeater (Gin)
Absolut (Vodka)
Brugal (Ron)
JW Red Label (Whisky)
Jose Cuervo (Tequila)

Price 40€
(2 hours)

(Sup. 12€ extra hour per person)

BEVERAGE OPTION II

Bombai Sapphire (Ginebra)
Grey Goose (Vodka)
Havana 7 (Ron)
JW Black Label (Whisky)
Herradura añejo (Tequila)

Price 55€
(2 hours)

(Sup. 17€ extra hour per person)

Sparkling/non-carbonated water, beer and soft drinks included.

*All our prices are inclusive of VAT.
Open Bar options must be booked for a minimum of 2 hours.*

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