

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 Ibizencan 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.

OUR BREAD

OF MAYMANTA ORIGIN PERU

SOURDOUGH BREAD

Finished with josper, garlic butter, smoked in rosemary from Ibiza.

HOUSE BUTTER

- Sobrasada, rocoto, garlic and rosemary
- Yellow chili, orange honey and cinnamon

6€ P/P

CREOLE TAPEO

BITES TO SHARE

CAUCASIAN OYSTER | 9€

French oyster No. 2, lemon, mint, turmeric and yellow chili bell pepper

SEAFOOD AVOCADO | 14€

Seafood aguachile, avocado and green tomatillo, grilled padron peppers, seaweed and apple air.

CORN AND RED SHRIMP PANCAKE | 16€

Peruvian corn blini, ibicanco red shrimp tartare, beluga caviar, fried shrimp, yuzu and seaweed mayonnaise and chili spheres.

PATACONES (X2) | 17€

Crunchy plantain, seafood curry, coconut milk and rocoto, avocado and traditional chalaquita

LIMEÑA CROQUETTE (X2) | 14€

Creamy octopus cream, yellow chili, grana padano and onion ash.

MARROW AND TARTARE | 26€

Sirloin tartare, yolk and dijon emulsion, grilled marrow, chili chimichurri and pickles.

CEVICHERA ROUTE

A ROUTE THROUGH THE CEVICHERÍAS OF PERU

CEVICHE 100% PERÚ | 38€

The maximum expression of traditional northern Peruvian ceviche, with the best of Spanish local products.

CEVICHE CARRETILLERO | 32€

Mixed ceviche, octopus chicharrón and cancha, rocoto tiger milk, roasted peppers and sweet potato.

CEVICHE KONISHI (NIKKEI) | 34€

Fresh tuna, ibicencan citrus ponzu and pisco, kiuri, nori, fresh avocado and ají lime

GRILLED CEVICHE | 34€

Ventresca on corn leaves, orange, lemon and chicha de Jora oil sauce, creamy yellow chili, cilantro, aji limo and yucca chips.

TIRADITO OF HEIGHT | 31€

Zamburiñas, tiger's milk mint and huacatay, limeña cause, cancha and chifle

CAUSA AND CRAB | 32€

Limeña cause of potato and carrot, changurro, beluga caviar, rocoto, mayonnaise and avocado

SMOKE POINT (EMBERS AND WOK)

BRAISED AND SMOKED IN OUR JOSPER

ANTICUCHERO OCTOPUS | 34€

Grilled octopus, traditional romesco sauce, avocado tatemado and pico de gallo

MUNIÈRE RAY AND MISO | 36€

Grilled skate, creamy yellow chili and miso maniere, creamy black garlic and squid ink, piparra and fried garlic.

ANTICUCHO PACHIKAY | 29€

Candied pork belly, chifero (chili pepper), pickled turnip and ginger, mashed sweet potato and star anise.

SAUTÉED SIRLOIN STEAK | 42€

Sirloin steak and wok vegetables, tatemada onion, crispy yellow potato, asian demi glace and rice with corn

SPECIALTIES

THE THERE AND THE THERE, GASTRONOMIC GLOBALIZATION

CORN AND MUSHROOM PIE | 29€

Mushroom ragout, red wine and purple corn, creamy corn cake and watercress chalaquita.

TAGLIATELLE - SHRIMP CHUPE | 36€

Black tagliatelle, ibicencan shrimp chupe, huacatay sour cream and parmesan cheese

NORTHERN SEAFOOD RICE | 32€/P/P

Wok seafood Arrisotado, loche squash, aji amarillo, saffron, pisco, coriander, fresh radish criolla and avocado

MOUNTAIN GNOCCHI | 34€

Potato gnocchi, Iberian chorizo beurre blanc and grilled street chicken

OUR WHOLE PIECES

ACCORDING TO MARKET

T-BONE STEAK IN JOSPER SAUCE

Origin: Germany

To choose from:

Friesian, 30 days of maturation - 140€ x Kg

Rubia Gallega, 45 days of maturation - 160€ x Kg

SEA CUTLET | 16€ - 100GR

Grouper with garlic butter, traditional chimichurri or with lemon and anticuchero sauce

ENTAILS | 35€ - 180GR

With josper, cumin butter and chili chimichurri.

GUARNITIONS

GOOD ACCOMPANIMENTS

CHAUFA | 14€

Wok stir-fried rice and vegetables with Cantonese flavors
crispy potatoes

CRISPY POTATOES | 9€

Peruvian yellow potatoes in double cooking

RICE WITH CORN | 9€

Basmati and Peruvian corn in garlic butter

WOK VEGETABLES | 14€

Sautéed in oriental sauce and sesame oil

SWEET POTATO PUREE | 12€

In orange honey, butter and star aniseed

PATACONES | 9€

Fried banana in two cookings



DESSERTS

THE SWEET WAIT

CHOCOLATE LUCUMA AND COFFEE | 17€

Lucuma Coulant, Crunchy Chocolate Tile, Cancha and Coffee with Garrapiñados (caramelized sugar and caramelized coffee).

CHILI CHEESE CAKE | 16€


Mato and Fresh Blue Cheese, Yellow Hot Pepper and Passion Fruit Marmalade

100% CHOCOLATE | 17€

The Best of Latin American Chocolate in Textures and Percentages

CITRUS SIGH | 17€

Passion Fruit Dulce de Leche, Fruit Salad, Tangerine and Yuzo Gel, Meringue, Yoghurt Foam, Red Fruit Powder





KIDS MENU

THINKING ABOUT OUR LITTLE TRAVELLING PARTNERS

MOSTRITO | 22€

Wok chaufra rice, vegetables and pieces of grilled chicken or bacon confit.

SPAGHETTI WITH TOMATO SAUCE | 19€

With our homemade tomato sauce, parmesan cream and basil cream.

SAUTÉED TAGLIATELLE | 24€

Spaghetti and wok sirloin steak, vegetables in meat sauce and soy sauce.

FISH AND CHEESE | 24€

Grilled sea bass, parmesan sauce and mashed sweet potato or french fries

