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# LOUNGE & DINNER

**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.



# MAYMANTA EXPERIENCE

LOUNGE & DINNER

## OPTION 1

- Duration of service: 150 min.
- Minimum service: 15 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 (in the middle)

Limeña Croquette, Poulard, creamy parmesan and aji amarillo.  
Peruvian corn pancake, prawn tartar, yuzu and avocado, beluga caviar.

### STARTER (1 to choose)

Maymanta ceviche, fish and seafood of the day, avocado tiger's milk and marine chlorophyll, aji limo, sweet potato in orange syrup.  
Anticucho of grilled sirloin steak, marinated with aji panca chilli, cumin butter.

### MAIN (1 to choose)

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

### DESSERT

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

- The prices shown are per person including VAT.
- All diners must choose the same menu.
- All food allergies must be informed at least 15 days prior to the event.
- Products subject to seasonality.

# MAYMANTA EXPERIENCE

LOUNGE & DINNER

## OPTION 2

- Duration of service: 150 min.
- Minimum service: 15 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 (in the middle)

Patacones marineros, crispy plantain, wok seafood in american sauce.  
Oyster and aguachile, citrus, avocado, cucumber, coriander.

### STARTER (1 to choose)

Nikkei tuna ceviche, ponzu tiger milk, fresh avocado, aji limo, kiuri, nori.  
Causa limeña of crab, potato and carrot, changurro, caviar and beluga, rocoto mayonnaise, creamy avocado.

### MAIN (1 to choose)

Grilled ceviche, grilled catch of the day, reduction of its juices, white wine, ají yellow chilli.  
Chaufa bachiche, wok sautéed rice and vegetables, crispy porchetta, spicy passion fruit charsiu.

### DESSERT

Torrija apicaronada, tres leches, ice cream and fig honey, pumpkin and sweet potato brioche.

- The prices shown are per person including VAT.
- All diners must choose the same menu.
- All food allergies must be informed at least 15 days prior to the event.
- Products subject to seasonality.

# BEVERAGE PACKAGES

Improve your experience

## PREMIER

### 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

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

# 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.

# MAYMANTA

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Book you event: [eventos@aguasdeibiza.com](mailto:eventos@aguasdeibiza.com)

[www.aguasdeibiza.com](http://www.aguasdeibiza.com)

[@maymantaibiza](https://www.instagram.com/maymantaibiza)