

# MAYMANTA



**WELCOME TO MAYMANTA, WELCOME TO PERU!**

Origin as the core of our gastronomic philosophy

**Omar Malpartida** takes us on an express tour of Peru's coast, mountains, and jungle. Our proposal features cevicherías, picanterías and Amazonian barbecues, utilizing the Mediterranean influence as a culinary allied.

*Omar Malpartida*



## "THE BEST WAY TO START"

### GRILLED YELLOW PEPPER BRIOCHE BREAD

8 €

Garlic and rosemary butter.

Yellow chili and orange honey butter..



## TAPEO CRIOLLO

"SNACKS TO SHARE"

### THE OYSTHER OF ☺ (1 unit)

8 €

French Oyster N°2 / Padrón Pepper Aguachile / Seaweed Air / Coriander Oil

### CORN AND RED SHRIMP

16 €

Peruvian corn blini / red shrimp tartar / crispy shrimp / ceviche mayonnaise / beluga caviar

### LIMA CROQUETTE (2 units)

12 €

Creamy chicken / yellow chili / parmesan / onion ash

### BONE MARROW & TARTAR (4 units)

16 €

Sirloin / crystal bread / egg yolk emulsion / grilled bone marrow / chili chimichurri / Peruvian Tabasco gel

### TRUFFLED CAUSE (2 units)

16 €

Ibizan potato / Yellow chili / Truffle / Mayonnaise / Black garlic ceviche / Octopus and avocado tartar / Squid cracklings

## CEVICHE ROUTE

*"A ROUTE THROUGH THE CEVICHERIAS OF PERU"*

### PIURA CEVICHE

28€

Traditional Ceviche: Catch of the day / yuca / zarandaja / limo chili / lime juice / chifles / roasted sweet potato

### LIMA CEVICHE

29 €

Mixed seafood ceviche / rocoto tiger's milk and roasted peppers / octopus corn / cancha chulpi / sweet potato puree / fresh lettuce

### PACHAMANQUERO CEVICHE

29 €

Fish of the day / mint and huacatay tiger's milk / cucumber / seaweed air salicornia / green chili

### GRILLED CEVICHE

28 €

Fishing on corn husks / acevichada of orange, lemon and chicha de jora / creamy yellow chili / crispy yuca

### TIRADITO A LA HUANCAÍNA

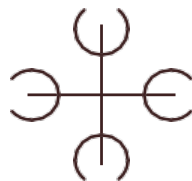
26 €

Fish of the day / Huancaína tiger's milk / cassava puree / crispy chulpi

### TARTAR KONISHI (NIKKEI)

28 €

Tuna belly / citrus and pisco ponzu / kiuri / nori cookie / avocado / katsuobushi gel



## GRILLS, WOKS AND SPECIALTIES

*"Smoky Peruvian flavors expressed in our homemade woks"*

### FROM THE SEA

OCTOPUS ANTICUCHERO (GRILLED) 34 €

Grilled octopus / traditional romesco sauce / charred avocado / pico de gallo / chalaquita

SEA STEAK (200 gr.) 32 €

In a yellow chili and miso menier sauce / capers / chili and pickled piparra chimichurries / accompanied by yellow potatoes

GNOCCHI & CAVIAR 42 €

Ibizan potato gnocchi / rocoto beurre blanc / Iberian chorizo oil / beluga caviar / cheese foam

SEAFOOD CHAUFA RICE (WOK-COOKED) 32 €

Wok stir-fries / pachikay omelet / char siu shitakes / pickles



## FROM THE EARTH

*"HERE AND THERE, GASTRONOMIC GLOBALIZATION"*

### CHOCLO AND OXTAIL CAKE

26 €

Peruvian savory corn cake / Oxtail stew in red wine / Creole chili chalaquita

### GRILLED CHICKEN

32 €

½ grilled coquelet chicken / fried yellow potatoes sautéed in garlic and parsley / duo of Andean sauces

### CHIFERA SKEWER (GRILLED)

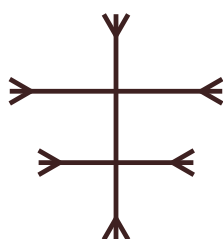
28 €

Candied bacon / peppers / pak choi / spicy Chinese dressing / panca chili / sweet potato puree

### LOMO SALTADO (WOK-COOKED)

36 €

Traditional wok-stir-fried sirloin / charred onion and tomato / crispy yellow potato / Asian demi-glace / rice with corn



## OUR WHOLE PIECES

*Accompanied by Peruvian yellow potato and sauce of your choice*

### JOSPER STEAK

- Friesian: 30 days of maturation.

105 €/KG

### STEAK EYE (300 gr.)

42€

Grilled Argentinean cut / Ibiza salt

### SEA STEAK (500 gr. FISH OF THE DAY)

P.S.M.

Josper-cooked with garlic butter / anticuchera sauce and lemon / herb chimichurri

### GRILLED LOBSTER (500 gr.)

P.S.M.

In a yellow chili pepper meniere sauce or garlic butter and chili chimichurri.

## SIDES

*"GREAT FLAVORS TO ADD"*

### CHAUFA RICE

12 €

Wok-fried rice and vegetables with flavors Cantonese.

### GRILLED SWEET POTATO

6 €

In Orange Honey

### RICE WITH CORN

6 €

Basmati and Peruvian corn in Garlic Butter.

### WOK-COOKED VEGETABLES

6 €

Sautéed in oriental sauce and Sesame Oil

### CRISPY POTATOES

6 €

Peruvian Yellow Potato, double cooked.



## DESSERTS

*"THE SWEET WAIT"*

|                                                                                             |             |
|---------------------------------------------------------------------------------------------|-------------|
| <b>CHOCOLATE 100%</b>                                                                       | <b>17 €</b> |
| Textures and percentages of Chocolate / Caramelized Nips / Chocolate Foam                   |             |
| <b>SUMMER MERINGUE</b>                                                                      | <b>17 €</b> |
| Crunchy Meringue / Creamy Passion Fruit and Citrus /<br>Seasonal fruits stir-fried in a wok |             |
| <b>MAZAMORRA – PANNA COTTA</b>                                                              | <b>17 €</b> |
| Purple corn panna cotta / Apple and pineapple tartar / Rice pudding foam /<br>Cinnamon tile |             |



## CHILDREN'S MENU

*"THINKING OF OUR LITTLE TRAVEL COMPANIONS"*

|                                                                                    |             |
|------------------------------------------------------------------------------------|-------------|
| <b>LITTLE MONSTER</b>                                                              | <b>16 €</b> |
| Fried rice with wok-cooked vegetables / Grilled chicken chunks or candied<br>bacon |             |
| <b>SPAGHETTI WITH TOMATOES</b>                                                     | <b>16 €</b> |
| With our homemade Tomato Sauce / Parmesan Cream                                    |             |
| <b>SAUTÉED NOODLES</b>                                                             | <b>22 €</b> |
| Wok Spaghetti and Sirloin / Vegetables in Soy and Meat Sauce                       |             |
| <b>FISH AND CHEESE</b>                                                             | <b>22 €</b> |
| Grilled sea bass / Parmesan Sauce / Mashed Sweet Potatoes or French Fries          |             |



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MAYMANTA