



## TO START

Barnacles with white soy sauce gelatin, parsley oil and umibudo (unit)	6,7€
Squid nigiri with bottarga (unit)	5,9€
Sea cucumber nigiri with ume shoyu and green shiso (unit)	6,1€
Sirloin steak nigiri of chilean wagyu beef with miso sauce (unit)	6,8€
Crunchy cornet of tuna belly (unit)	7,5€
Palamós prawn toast (unit)	6,5€
Amélie oyster with yellow ají juice (unit)	5,8€
Chalaca sauce with bouchot mussels and yucca chips	12,5€

## JAPANESE INSPIRATION

Seasonal tomato with yellow ají and lettuce juice vinaigrette	9,2€
Octopus salad with peruvian ollucos, edamame and kimchi	18,5€
King crab sashimi with “acevichada” mayonnaise	36€
Tuna belly sashimi with egg yolk sauce	30,8€
“Rubia gallega” beef tataki with potato chips and chifero ponzu	29€

## PERUVIAN INSPIRATION

Wild meagre fish ceviche with almond “leche de tigre”, sweet potato puree, quinoa and coriander	23,5€
Wild meagre fish ceviche with masato “leche de tigre”, glazed sweet potato, onion, canchita serrana and coriander oil	24€
Wild meagre fish classic ceviche with glazed sweet potato, onion, canchita serrana and coriander	23€
King oyster mushroom tiradito with panca ají and soy sauce	10,5€

\*Extra rice 3€

\*Extra soba sauce 3€

VAT INCLUDED

## CAUSAS

Salmon maki causa with aburi sauce (unit)	5,8€
King crab maki causa with rocoto "acevichada" sauce (unit)	6,5€
Octopus maki causa with kimchi and Botija olive mayonnaise (unit)	5,5€
Fried causa with chicken and huacatay (unit)	4€
Grilled sweetbread causa (unit)	4,2€

## STREET FOODS

Mushroom gyoza with chifera sauce (unit)	2€
Suckling pig gyoza with chifera sauce (unit)	2,5€
Shrimps siu mai with "anticuchera" and "ají amarillo" sauce (unit)	4€
Fish of the day "sanguchito" with "acevichada" mayonnaise (unit)	6,2€

## TO SHARE

Homemade soba of shiitake with yuzu sobatsuyu sauce*	12,5€
Roasted aubergine with sesame cream, panca ají and katsuobushi	11,5€
Ceps mushrooms with its "escabeche" sauce	18,5€

## TO FINISH

Red mullet with yellow ají "escabeche" nikkei sauce, broccoli and pak choi	24€
El Ají: Quail gyoza, grilled quail breasts with its spicy peruvian stew and rice*	20,5€
Chilean Wagyu Beef: Aged rib eye steak, pak choi with kimchi panca, coriander emulsion sauce and pickles (minimum 200 g)	100 g/20€

\*Extra rice 3€

VAT INCLUDED

\*Extra soba sauce 3€



## KANMI

Wild strawberries mochi (unit)  
2,5€

Green pinecone Kakigori  
6,2€

Humita with coffee toffee and chocolate  
ice cream with cinnamon  
8,5€

Our "chocoteja"  
Chocolate creamy and chocolate sorbet  
7,2€

Green tea tiramisu with Nikka whisky  
12€

Sweet potato "picarones" with figs and cinnamon honey  
7,8€