



## PAKTA MENU

*Autumn menu*

*Nikkei Japanese and Peruvian Inspiration*

**Squid** sashimi with purple corn

**Sea urchin** nigiri with dashi shoyu

Sirloin steak nigiri of **chilean wagyu beef**

**Cod fish** soba

Lettuce kimchi with **baby squid**

**Mackerel** shimesaba with sake kasu

**Seasonal mushrooms** with oriental “escabeche” sauce

**Hamachi** usuzukuri with yuzu “leche de tigre”

**King crab** in chicken “escabeche” sauce

**Sweet potato** with ají

**Meagre fish** ceviche with goji and green tangerine “leche de tigre”

**Palamós prawn** toast

**Eel** “canape”

*Pure Japan*

**“Rubia gallega” beef** tataki with potato chips  
and chifero ponzu

*Pure Perú*

**King crab** causa with rocoto “acevichada” sauce

**Kimchi** maki causa with octopus and Botija  
olive mayonnaise

**Bone marrow** tofu with **sea urchin**

*The Tuna*

Crunchy cornet of **tuna belly**

*To Finish*

Grilled **sweetbread** causa

*El Ají*

Peruvian **quail** stew

*Desserts*

**Fig leaf** kakigori

**Fig** mochi

**Kombu** ice cream with **nori** chips

Our **“chocoteja”**

*120€ per person*

*Vat Included*

\*The same menu will be served per table.



## AYCHA MENU

*Autumn menu*

*Nikkei Japanese and Peruvian Inspiration*

**Squid** sashimi with purple corn

**Sea urchin** nigiri with dashi shoyu

Sirloin steak nigiri of **chilean wagyu beef**

**Cod fish** soba

Lettuce kimchi with **baby squid**

**Mackerel** shimesaba with sake kasu

**Seasonal mushrooms** with oriental “escabeche” sauce

**Hamachi** usuzukuri with yuzu “leche de tigre”

**King crab** in chicken “escabeche” sauce

**Sweet potato** with ají

**Meagre fish** ceviche with goji and green tangerine “leche de tigre”

**Palamós prawn** toast

**Eel** “canape”

*Pure Japan*

**“Rubia gallega” beef** tataki with potato chips  
and chifero ponzu

*Pure Perú*

**King crab** causa with rocoto “acevichada” sauce

**Kimchi** maki causa with octopus and Botija  
olive mayonnaise

**Bone marrow** tofu with **sea urchin**

*The Tuna*

Crunchy cornet of **tuna belly**

*To Finish*

Grilled **sweetbread** causa

*Chilean Wagyu Beef*

**Aged rib eye steak** \*150 g. (per person)

### *Desserts*

**Fig leaf** kakigori

**Fig** mochi

**Kombu** ice cream with **nori** chips

Our **“chocoteja”**

*150€ per person*

*Vat Included*

\*The same menu will be served per table.