



PAKTA MENU

Summer menu

Nikkei Japanese and Peruvian Inspiration

Barnacles with white soy sauce

Squid nigiri with “purple chicha”

Sirloin steak nigiri of **chilean wagyu beef**

Lettuce kimchi with **baby squid**

Mackerel shimesaba with sake kasu

Seasonal tomato with yellow aji
and lettuce juice vinaigrette

Homemade **botarga** with cantaloupe

King crab in chicken “escabeche” sauce

Sweet potato with aji

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

Ceps mushrooms with its “escabeche” sauce

The Tuna

Crunchy cornet of **tuna belly**

To Finish

Grilled **sweetbread** causa

El Aji

Peruvian **quail** stew

Desserts

Fig leaf kakigori
Fig mochi

Plum with umeboshi and tarragon

Our “**chocoteja**”

120€ per person
Vat Included

AYCHA MENU

Summer menu

Nikkei Japanese and Peruvian Inspiration

Barnacles with white soy sauce

Squid nigiri with “purple chicha”

Sirloin steak nigiri of **chilean wagyu beef**

Lettuce kimchi with **baby squid**

Mackerel shimesaba with sake kasu

Seasonal tomato with yellow aji
and lettuce juice vinaigrette

Homemade **botarga** with cantaloupe

King crab in chicken “escabeche” sauce

Sweet potato with aji

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

Ceps mushrooms with its “escabeche” sauce

The Tuna

Crunchy cornet of **tuna belly**

To Finish

Grilled **sweetbread** causa

Chilean Wagyu Beef

Aged rib eye steak, pak choi with kimchi panca, coriander
emulsion sauce and pickles *150 g. (per person)

Desserts

Fig leaf kakigori
Fig mochi

Plum with umeboshi and tarragon

Our “**chocoteja**”

150€ per person
Vat Included

*The same menu will be served per table.