



## PAKTA MENU

*Summer menu*

*Nikkei Japanese and Peruvian Inspiration*

**Barnacles** with white soy sauce

**Sea cucumber** nigiri with ume shoyu  
and green shiso

Sirloin steak nigiri of **chilean wagyu beef**

**Deep sea red crab** claws with its dashi

**Monkfish liver** with romesco and panca ají sauce

**Seasonal tomato** with yellow ají  
and lettuce juice vinaigrette

Homemade **botarga** with cantaloupe

Nikkei **chilcano**

**Sweet potato** with ají

**Meagre fish** ceviche with almond “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 Ají*

Peruvian **quail** stew

Grilled **mochi**

*Kanmi*

**Green pinecone** kakigori

**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

**Sea cucumber** nigiri with ume shoyu  
and green shiso

Sirloin steak nigiri of **chilean wagyu beef**

**Deep sea red crab** claws with its dashi

**Monkfish liver** with romesco and panca ají sauce

**Seasonal tomato** with yellow ají  
and lettuce juice vinaigrette

Homemade **botarga** with cantaloupe

Nikkei **chilcano**

**Sweet potato** with ají

**Meagre fish** ceviche with almond “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)

Grilled **mochi**

*Kanmi*

**Green pinecone** kakigori

**Plum** with umeboshi and tarragon

Our “**chocoteja**”

*150€ per person*

*Vat Included*

\*The same menu will be served per table.