

Chef Francys's cuisine celebrates the great classics of Peruvian tradition, while exploring the fascinating influences of Nikkei – where Japanese style meets the soul of Peru. A harmonious fusion, enhanced by a contemporary perspective and refined touches that elevate the experience to the standards of **Fine Dining**.

Sevi was born in 2022 in a small venue in Novoli, before moving to the heart of the San Jacopino district, expanding its vision and welcoming an ever-growing audience.

Our goal is to bring to **Florence** a new interpretation of signature **Peruvian cuisine**, where authentic flavors blend with modern techniques and gourmet pairings, in line with the international recognition our country is gaining.

Sevi has been awarded two “Duemappamondi” by **Gambero Rosso** and selected by **Forbes** as one of the “**100 most innovative restaurants in Italy**” – accolades that celebrate our commitment to culinary research and excellence.

	MAR	23	CEVICHE CLASSICO Amberjack, leche de tigre, ají limo, marinated onion, coriander, Peruvian corn.
		23	CEVICHE AHUMADO Sashimi of amberjack, smoked leche de tigre, marinated onion, ají amarillo, sweet potato leaves, avocado.
		23	CEVICHE MISTO Amberjack, squid, octopus, leche de tigre, marinated onion, ají limo, coriander, Peruvian corn, crispy fried calamari.
		22	CEVICHE NIKKEI Tuna, oriental-style leche de tigre, soy sauce, sesame, avocado, coriander.
		25	Oyster Tasting Gillardeau (3pcs) Three Versions of Leche de Tigre
	TAPAS	15	BAO CON CHICHARRON Steamed bun, pork belly, Japanese lime & togarashi mayo, cucumber chalaquita.
		17	POLPO AL PANKO Marinated crispy octopus, anticuchera mayo, spiced panko, lime gel, togarashi.
		17	SEVI TACOS Wheat flatbread, beef chuck roll, chili sauce, avocado, onion salad.
		18	ANTICUCHOS Marinated and seared beef heart, ají panca sauce, chimichurri, choclo corn, potatoes, huancaína sauce.
		18	PULPO ANTICUCHERO Marinated and seared octopus, ají panca sauce, chimichurri, potatoes, onion salad, and huancaína sauce.
	WOK	25	LOMO SALTADO Beef tenderloin bites, double-cooked yellow potatoes, onion, tomato, ají amarillo, soy sauce, and coriander, served with white rice.
	SIGNATURE	25	ASADO DE MI ABUELA Slow-cooked beef cheek, chicha de jora, ají panca, potato purée, served with white rice.
		25	ARROZ CON MARISCOS Creamy seafood rice, finished with octopus, shrimp, calamari, bell peppers, and coriander.
		25	SUDADO Miso-glazed sea bass, seared yakitori-style, served with a fragrant fish broth infused with ají amarillo and chicha de jora, leche de tigre foam, and crispy yuca.
	YAKITORI	26	PLUMA IBERICA Premium marbled cut of Iberian pork, grilled yakitori-style.
		26	OJO DE BIFE Argentinian ribeye, grilled yakitori-style, with smoked chimichurri.
	CONTORNI	6	POTATO PURÉE
		5	WHITE RISE
		6	PAPAS Y CHOCLO WITH BUTTER AND AJÍ PANCA
		6	CAULIFLOWER TEXTURES
	DESSERTS	9	TRES LECHES Sponge cake soaked in three kinds of milk, topped with “queso helado Arequipeño” foam.
		9	TIERRA DE LUCUMA Lucuma ice cream, crumble, dehydrated meringue.
		9	CREMOSO AL MARACUJA Passion fruit mousse, hazelnut crumble, mango gel.



Menu with Allergen Information

-  1 Gluten
-  2 Crustaceans
-  3 Eggs
-  4 Fish and fish products
-  5 Peanuts and peanut products
-  6 Soy and soy products
-  7 Milk and dairy products
-  8 Tree nuts and nut products
-  9 Celery and celery products
-  10 Mustard and mustard products
-  11 Sesame seeds and sesame products
-  12 Sulphur dioxide and sulphites
-  13 Lupin and lupin products
-  14 Molluscs and mollusc products

Ceviche classico	4, 9	Lomo saltado	1, 6, 9, 14
Ceviche ahumado	4, 9, 11	Asado de mi abuela	7, 9
Ceviche misto	4, 9, 14	Arroz con mariscos	1, 2, 4, 6, 7, 9, 12, 14 *
Ceviche nikkei	1, 4, 6, 9, 11, 14	Sudado	4, 6, 9
Degustazione ostriche	4, 9, 11	Pluma Iberica	1, 6 *
Bao con chicharron	1, 3, 6, 7	Ojo de Bife	1, 6 *
Polpo al panko	1, 6, 11, 12, 14	Tres leches	1, 3, 7
Sevi tacos	1, 3, 6, 7, 12, 14	Tierra de lucuma	1, 7
Anticuchos	1, 3, 6, 7, 12, 14	Cremoso alla maracuya	1, 7, 8
Polpo anticuchero	1, 6, 7, 14		

* Disponibile anche in versione senza glutine su richiesta