Sevi

Chef Francys Salazar's cuisine explores the roots of Peruvian tradition through a contemporary language made of refined techniques, global influences, and constant research.

Each dish is conceived as a meeting point between memory and innovation, a journey that blends authenticity and creativity in a fine dining key.

Recognized by Gambero Rosso with two Duemapppamondi and selected by Forbes among the 100 most innovative restaurants in Italy, Sevi reaffirms its commitment to research and gastronomic excellence.

MAR

24 **CEVICHE CLASSICO**
Meagre fish, leche de tigre, ají limo, marinated onion, coriander, Peruvian corn.

25 **CEVICHE AHUMADO**
Meagre sashimi, smoked leche de tigre, chalaquita, aji amarillo, sweet potatoes, avocado.

25 **CEVICHE MISTO**
Ombrina, gamberi, polpo, leche de tigre, cipolla marinata, aji limo, coriandolo, mais peruviani.

16 **CAUSA** (vegetarian option)
Meagre, prawns, octopus, leche de tigre, marinated onion, aji limo, coriander, Peruvian corn.

15 **TACOS CHIFEROS** (2pcs)
Tuna tartare, teriyaki, avocado, Japanese mayo, togarashi.

TAPAS

6 **CONCHITAS (1pcs)**
Grilled scallop, coral and black garlic butter, leche de tigre, coriander oil.

9 **OSTRICA (1pcs)**
Oyster marinated in classic or smoked leche de tigre.

15 **MINI BURGER** (2pcs)
Ground beef, salad, bacon, sweet and spicy caramelized onion, cheese, Sevi sauce.

21 **POLPO AL PANKO**
Marinated fried octopus, anticuchera mayo, spiced panko, lime gel, togarashi.

18 **SEVI TACOS** (vegetarian option)
Wheat piadina, beef short rib, chili sauce, avocado, onion salad.

17 **TEMPURA DE CALAMAR**
Tempura-fried calamari served with rocoto sauce.

ROBATAYAKI

29 **PLUMA IBERICA**
Fine marbled cut of Iberian pork, grilled over charcoal.

59 **PICANHA DI WAGYU GIAPPONESE A5** 200g
Fine Japanese cut, charcoal-grilled, house marinade.

19 **ANTICUCHOS**
Marinated and seared beef heart, aji panca sauce, chimichurri, choclo, potatoes, huancaina sauce.

20 **CHANCHITO ANTICUCHERO**
Charcoal-grilled pork belly, aji panca sauce, chimichurri, choclo, potatoes, huancaina sauce.

23 **PULPO ANTICUCHERO**
Marinated and seared octopus, aji panca sauce, chimichurri mayo, chalaquita, potato foam.

17 **MELANZANA A LA BRASA**
Grilled eggplant in anticuchera sauce, chimichurri mayo, chalaquita, potato foam.

WOK

28 **LOMO SALTADO**
Beef tenderloin bites, double-cooked yellow potato, onion, tomato, aji amarillo, soy, and coriander, served with white rice.

35 **CHAUFA DI WAGYU JAPAN A5** (vegetarian option 23)
100g of Japanese Wagyu seared on robatayaki, wok-fried rice with vegetables, egg, soy, and sesame.

SIGNATURE

28 **LEONE XIV**
Slow-cooked beef cheek, chicha de jora, coriander, aji panca, bean velouté, chalaquita, served with white rice.

27 **ARROZ CON MARISCOS**
Creamy seafood risotto, octopus, prawns, calamari, peppers, onion salad, coriander.

28 **SUDADO**
Miso-glazed sea bass seared on robatayaki, fish broth scented with aji amarillo and chicha de jora, leche de tigre foam, fried cassava.

CONTORNI

6 Mashed potatoes

5 White rice

6 Potatoes and choclo with butter and aji panca.

DESSERTS

9 **FLAN Y DULCE DE LECHE**
Classic South American flan, dulce de leche foam.

10 **CACAO & LUCUMA**
Lucuma ice cream, Peruvian chocolate cream, brownie, passion fruit and ginger gel.

10 **ARROZ CON LECHE**
Rice pudding ice cream, hazelnut and cinnamon crumble, purple corn, apple.

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GAMBERO ROSSO
RISTORANTI ITALIA 2025
DUEMAPPAMONDI

Forbes
RISTORANTI
ITALIA

Menu with list of allergens

1 Glutine	Ceviche classico 4, 9	Chancho anticuchero 1, 3, 6, 7, 12, 14
2 Crostacei	Ceviche ahumado 4, 9, 11	Pulpo anticuchero 1, 6, 7, 14
3 Uova	Ceviche misto 4, 9, 14	Melanzana a la brasa ---
4 Pesce e derivati	Causa ---	Lomo saltado 1, 6, 9, 14
5 Arachidi e derivati	Tacos chiferos ---	Chaufa di Wagyu ---
6 Soia e derivati	Miniburger ---	Leone XIV 7, 9
7 Latte e derivati	Polpo al panko 1, 6, 11, 12, 14	Arroz con mariscos 1, 2, 4, 6, 7, 9, 12, 14
8 Frutta a guscio e derivati	Sevi tacos 1, 3, 6, 7, 12, 14	Sudado 4, 6, 9
9 Sedano e derivati	Tempura de calamar ---	Flan y dulce de leche ----
10 Senape e derivati	Conchitas ---	cacao y lucuma ----
11 Semi di sesamo e derivati	Ostrica ---	Arroz con leche ----
12 Anidride solforosa e solfiti	Pluma Iberica 1, 6	
13 Lupino e derivati	Picanha di wagyu ---	
14 Molluschi e derivati	Anituchos 1, 3, 6, 7, 12, 14	