

## TAPAS

- 9 **CONCHITAS (1pc)**  
Grilled scallop, black garlic butter, tiger's milk, coriander oil.
- 9 **OYSTER (1pc)**  
Oyster marinated in classic or smoked tiger's milk.
- 17 **TACOS CHIFEROS (2pcs)**  
Tuna tartare, teriyaki, avocado, Japanese mayo, togarashi.
- 22 **TACOS IBERICO (vegetarian option available)**  
Tortilla, Iberian pork pluma, chili sauce, avocado, onion salad.
- 25 **POLPO AL PANKO**  
Fried marinated octopus, anticuchera mayo, spiced panko, lime gel, togarashi.

## MAR

- 24 **CEVICHE CLASSICO**  
Meagre, tiger's milk, aji limo, marinated onion, coriander, Peruvian corn.
- 25 **CEVICHE AHUMADO**  
Meagre sashimi, smoked tiger's milk, chalaquita, aji amarillo, sweet potato, avocado.
- 36 **CEVICHE TORO ㊦**  
Lacquered and lightly seared bluefin tuna belly, miso tiger's milk, aji limo, marinated onion, coriander, Peruvian corn.
- 18 **CAUSA (vegetarian option available)**  
Aji amarillo mashed potato, shrimp tartare, rocoto Japanese mayo, togarashi, avocado.

## KAMADO

- 84 **WAGYU GIAPPONESE A5 (approx. 200g)**  
Japanese A5 Wagyu ribeye cooked on the Kamado with our signature marinade.
- 39 **VACIO ANTICUCHERO**  
Australian Wagyu flank steak, marinated with aji panca sauce, chimichurri, corn, potatoes, huancaína sauce.
- 28 **PULPO ANTICUCHERO**  
Marinated and seared octopus, aji panca sauce, chimichurri, corn, potatoes, huancaína sauce.

## WOK

- 32 **LOMO SALTADO**  
Beef fillet bites, twice-cooked yellow potatoes, onion, tomato, aji amarillo, soy sauce, coriander, served with white rice.
- 48 **CHAUFA DI WAGYU GIAPPONESE A5 (vegetarian option 23)**  
100 g Japanese Wagyu A5 seared on the Kamado, fried rice with wok-tossed vegetables, egg, soy sauce, sesame.

## SIGNATURE

- 32 **LEONE XIV**  
Slow-cooked beef cheek, chicha de jora, coriander, aji panca, velouté of beans, chalaquita, served with white rice.
- 30 **ARROZ CON MARISCOS**  
Creamy seafood risotto-style rice, octopus, prawns, calamari, chili pepper, onion salad, coriander.
- 33 **CEVICHE BRASA**  
Meagre wrapped in corn husks, aji amarillo and tiger's milk, cooked on the Kamado, served with corn tortillas and white rice.

## DESSERTS

- 12 **FLAN Y MANJAR BLANCO**  
Classic South American flan, dulce de leche foam.
- 14 **IL CACAO DEL PERU**  
A play of textures and sensations expressing cacao at its highest intensity.
- 14 **LUCUMA**  
Peruvian fruit paired with mascarpone.