

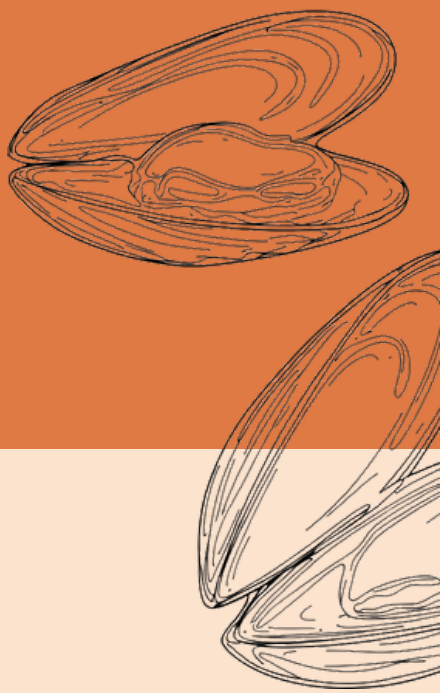
MAYMANTA

ORIGEN PERÚ | BARCELONA

CARTA ADAPTADA

CON PICTOGRAMAS

Autism. Friendly

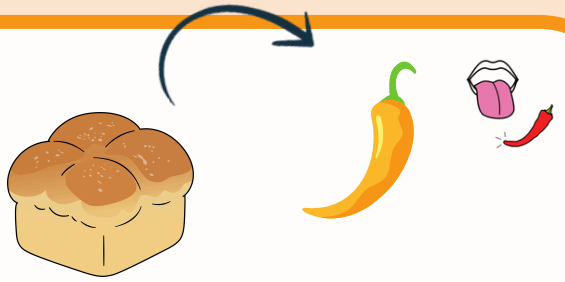


RUTA 27 UNIÓN

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“LA MEJOR FORMA DE EMPEZAR”

BRIOCHE DE AJÍ AMARILLO



PAN BRIOCHE

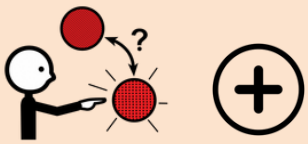
AJÍ*
*PIMIENTO PICANTE AMARILLO

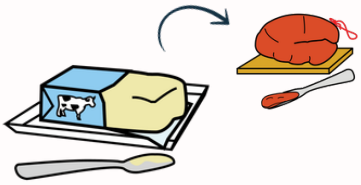
PAN DE MASA MADRE



PAN DE MASA MADRE

ACOMPAÑA EL PAN CON MANTEQUILLA. ELIGE UNA DE LAS OPCIONES SIGUIENTES:





MANTEQUILLA DE SOBRASADA

+



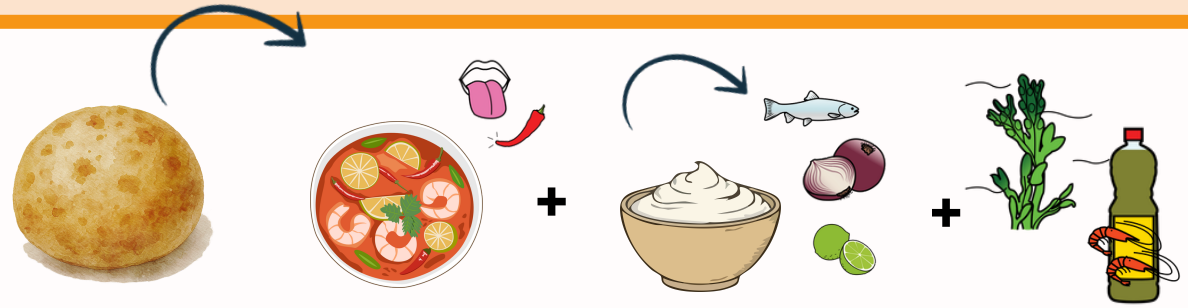
MIEL



MANTEQUILLA DE AJÍ*
*PIMIENTO PICANTE AMARILLO

TAPAS

BUÑUELO APARIHUELADO



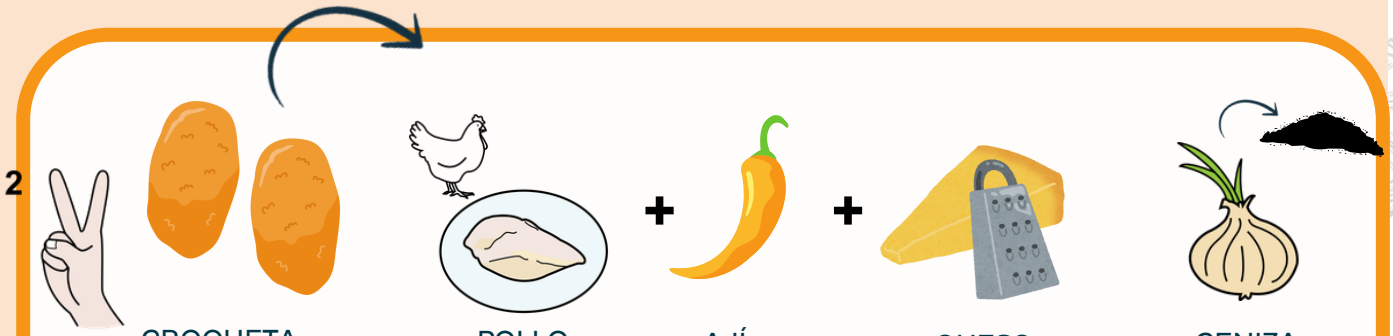
BUÑUELO

PARIHUELA DE MARISCO*
CALDO ESPESO PICANTE DE MARISCO Y PESCADO

SALSA AGRIA ACEVICHADA*
*PESCADO, CEBOLLA Y CÍTRICOS

ALGAS Y ACEITE DE GAMBAS

CROQUETA LIMEÑA (2 uds.)



2 CROQUETA

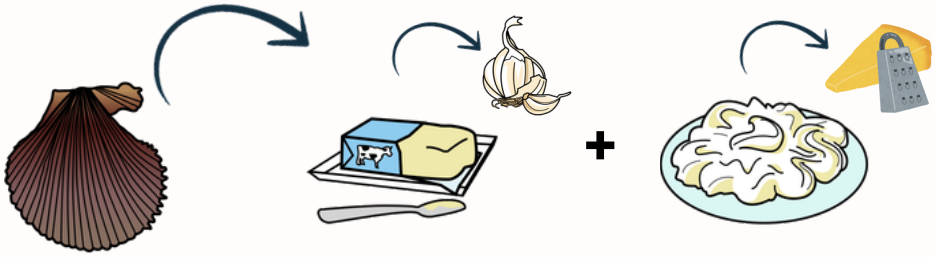
POLLO

AJÍ AMARILLO

QUESO PARMESANO

CENIZA DE CEBOLLA

CONCHAS A LA PARMESANA (2 uds.)



ZAMBURIÑAS

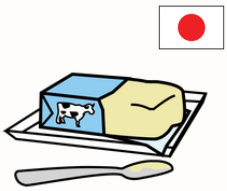
MANTEQUILLA DE AJO

ESPUMA DE QUESO PARMESANO

OSTRA BATAYAKI GRATIN



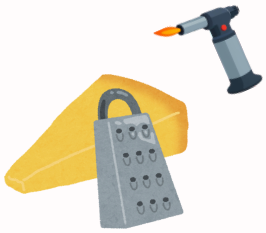
OSTRA



MANTEQUILLA BATAYAKI*
ESPECIAL JAPONESA



AJO Y LIMÓN



QUESO PARMESANO GRATINADO

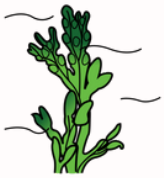
OSTRA AGUACHILE



OSTRA



AGUACHILE DE PIPARRA, AGUACATE Y PIMIENTOS A LA BRASA

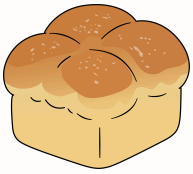


AIRE DE ALGAS

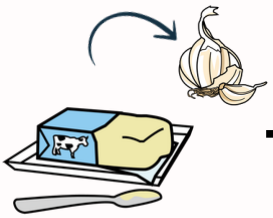


CILANTRO

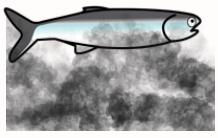
MONTADITO DE MAR (2 uds.)



PAN BRIOCHE



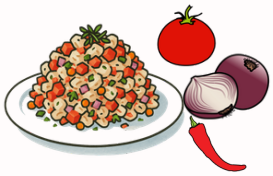
MANTEQUILLA DE AJO



SARDINA AHUMADA



ESCABECHE DE AJÍ AMARILLO



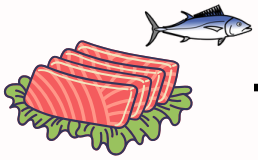
CHALAQUITA*
MEZCLA DE TOMATE, CEBOLLA, GUINDILLA.

TEMAKI DE ATÚN (2 uds.)



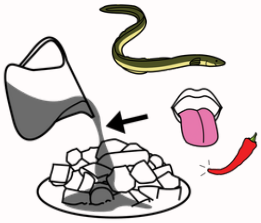
ALGA NORI

+

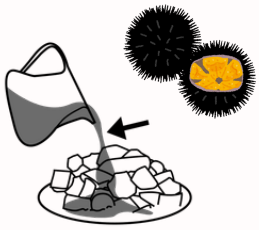


TARTAR* DE ATÚN
*CARNE CRUDA

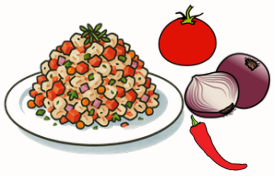
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SALSA DE ANGUILA PICANTE

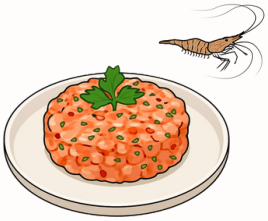


EMULSIÓN DE ERIZO DE MAR



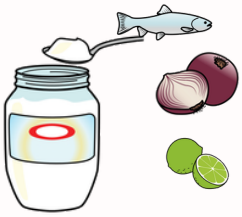
CHALAQUITA*
MEZCLA DE TOMATE, CEBOLLA, GUINDILLA.

TORTITA DE CHOCLO A LA ANDALUZA



TARTAR DE GAMBA ROJA

+



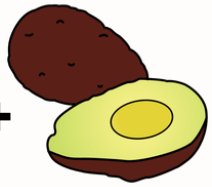
MAYONESA ACEVICHADA*
*PESCADO, CEBOLLA Y CÍTRICO

+



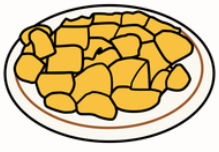
CAMARONES

+



AGUACATE

BRAVAS ANDINAS



PATATAS

+



SALSA BRAVA

+



ALIOLI

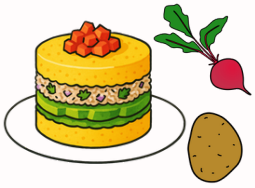
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SALSA DE QUESO, AJÍ Y HUACATAY*
*HIERBA AROMÁTICA

CARTOGRAFÍA CEVICHERA

CAUSA MEDITERRÁNEA



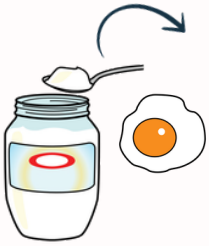
"CAUSA"*
*PASTEL FRÍO DE PATATA Y REMOLACHA

+



GULAS

+

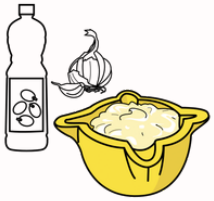


MAYONESA DE HUEVO FRITO

+



AJÍ AMARILLO Y LIMÓN



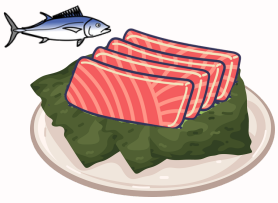
ALIOLI

+



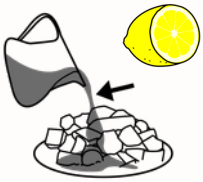
AGUACATE

TIRADITO KONISHI



LÁMINAS DE ATÚN SOBRE ALGA NORI

+



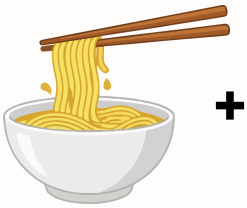
PONZU*
SALSA JAPONESA DE CÍTRICOS

+



PAK CHOI*
COL CHINA

+



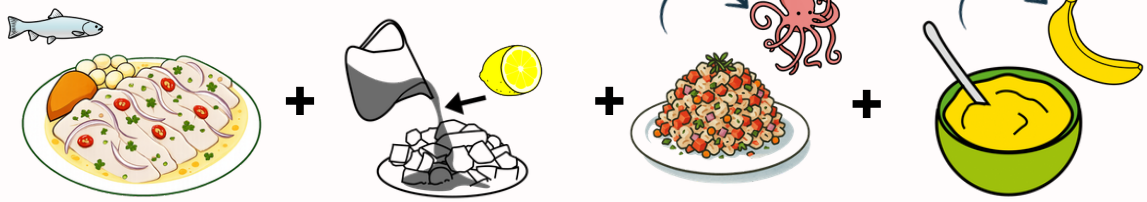
FIDEOS DE ARROZ

+



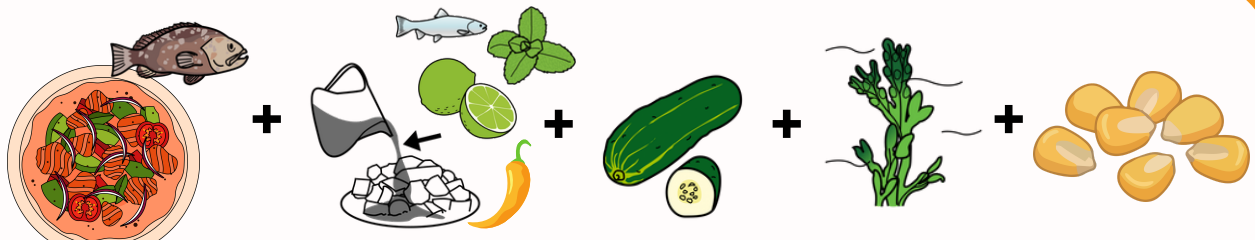
AJÍES Y KIURI*
*VARIEDAD DE PEPINO

TIRADITO AMAZÓNICO



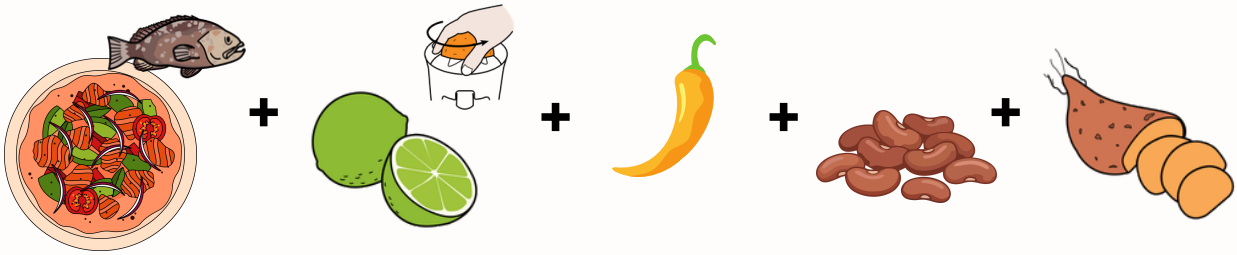
LÁMINAS DE CORVINA (PESCADO) + LECHE DE TIGRE* *SALSA DE PESCADO, CÍTRICO Y AJÍ + CHALAQUITA DE PULPO + PURÉ DE PLÁTANO

CEVICHE PACHAMANQUERO



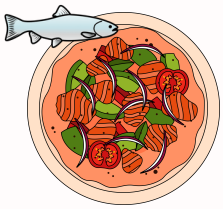
CEVICHE DE MERO + LECHE DE TIGRE (SALSA DE PESCADO) DE MENTA Y HIERBA AROMÁTICA + PEPINO + ALGAS + CANCHA DE CHULPI* *MAÍZ TOSTADO

CEVICHE PIURANO



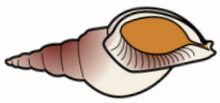
CEVICHE DE MERO + ZUMO DE LIMA + AJÍ + ZARANDAJA* *VARIEDAD DE JUDÍAS + BONIATO

CEVICHE DE PUERTO



CEVICHE
DE CORVINA

+



CARACOLAS
DE MAR

+

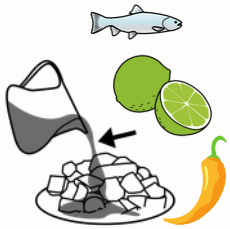


CHALAQUITA
DE PULPO

+



PURÉ
DE PLÁTANO



LECHE DE TIGRE
(SALSA DE PESCADO)
DE MENTA Y HIERBA
AROMÁTICA

+



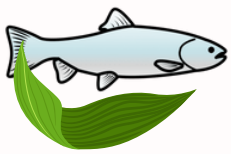
CANCHA DE
CHULPI*
*MAÍZ TOSTADO

+



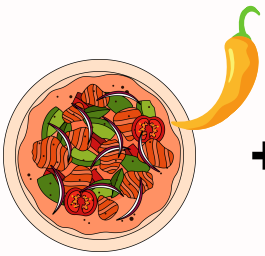
CHOCLO*
*MAÍZ TIERNO

CEVICHE A LA BRASA



CORVINA
SOBRE HOJA DE MAÍZ

+



ACEVICHE DE AJÍ
AMARILLO

+

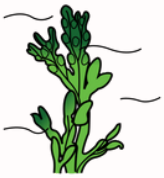


VINO BLANCO

+

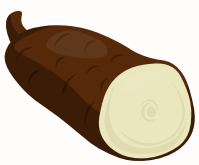


CHICHA DE JORA*
*BEBIDA FERMENTADA DE MAÍZ



ALGAS

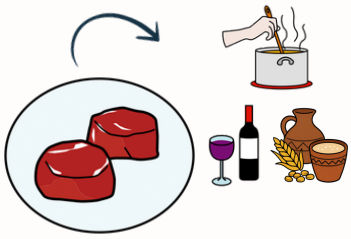
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YUCA

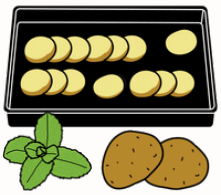
CRIOLLAZOS

ROCOTO RELLENO



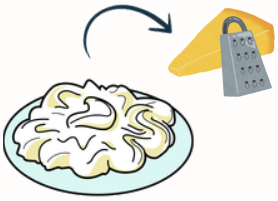
SOLOMILLO GUISADO
AL VINO TINTO
Y CHICHA DE JORA*
*BEBIDA FERMENTADA

+



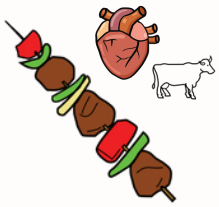
PATATA GRATINADA
CON HUACATAY*
HIERBA AROMÁTICA

+



ESPUMA
DE QUESO

ANTICUCHO TRADICIONAL



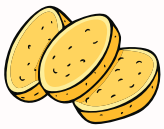
BROCHETA
DE CORAZÓN DE VACA

+



SALSA
ANTICUCHERA*
*AJÍ, ACEITE, VINAGRE,
AJO, COMINO, PIMIENTA

+



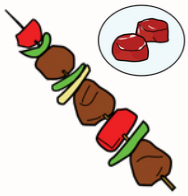
PATATA
CRUJIENTE

+



SALSA

ANTICUCHO TRADICIONAL



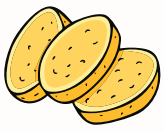
BROCHETA
DE SOLOMILLO

+



SALSA
ANTICUCHERA*
*AJÍ, ACEITE, VINAGRE,
AJO, COMINO, PIMIENTA

+



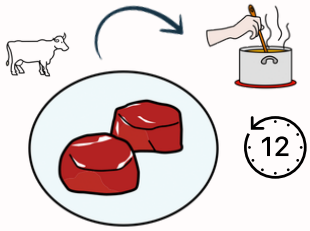
PATATA
CRUJIENTE

+



SALSA

HUATIA SULCANA



CARRILLERA DE VACA COCINADO DURANTE 12 HORAS

+



CHICHA DE JORA

+



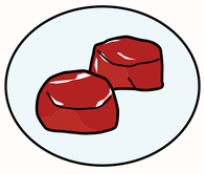
HIERBAS AROMÁTICAS

+



MAJADO* DE YUCA
*TRITURADO

LOMO SALTADO



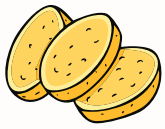
SOLOMILLO

+



CEBOLLA Y TOMATE TATEMADOS*
*A LA BRASA

+



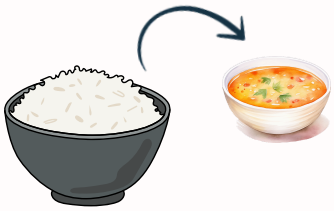
PATATA CRUJIENTE

+



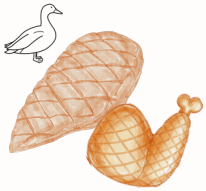
ARROZ CON CHOCLO*
*MAÍZ

ARROZ CON PATO A LA NORTEÑA (MIN. 2 PERSONAS)



ARROZ CON CALDO

+



MAGRET Y MUSLO DE PATO

+



HUEVO

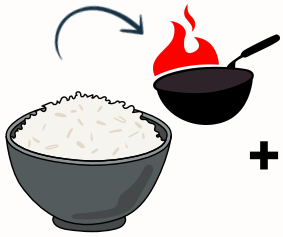
+



ZAPALLO LOCHE* Y ZANAHORIA
*SIMILAR A LA CALABAZA

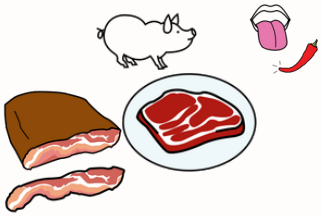
INFLUENCIAS

ARROZ CHAUFA



ARROZ AL WOK

+



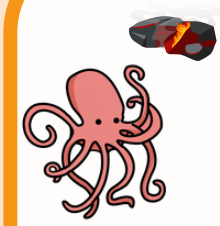
PANCETA Y
CHARSIU* PICANTE
*CARNE DE CERDO AL
ESTILO CANTONÉS

+



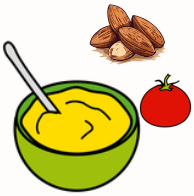
ENCURTIDOS
DULCES

PULPO ANTICUCHERO



PULPO
A LA BRASA

+



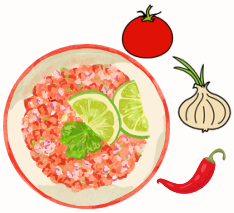
ROMESCO
TRADICIONAL

+



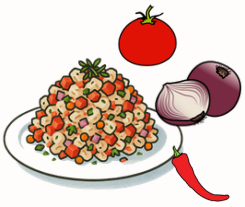
AGUACATE
TATEMADO*
*A LA BRASA

+



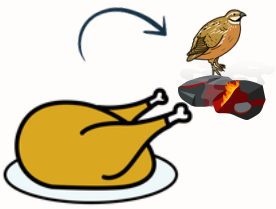
PICO DE GALLO*
*ENSALADA CON TOMATE
PICADO, CEBOLLA Y CHILE

+



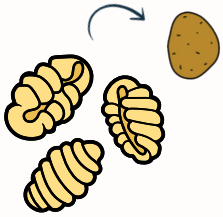
CHALAQUITA

CODORNIZ BRASA (STREET FOOD)



CODORNIZ
A LA BRASA

+



ÑOQUIS
DE PATATA

+



PATATA
VIOLETA

+



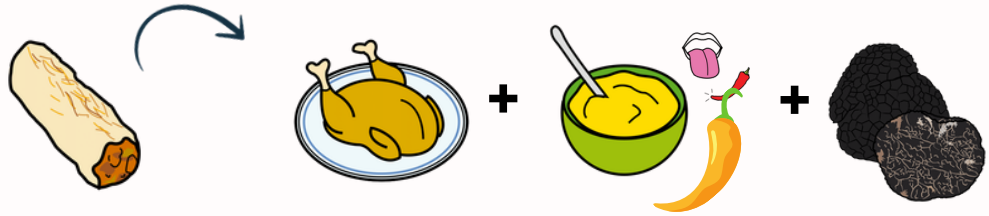
CREMOSO
DE UCHUCUTA*
SALSA PICANTE

+



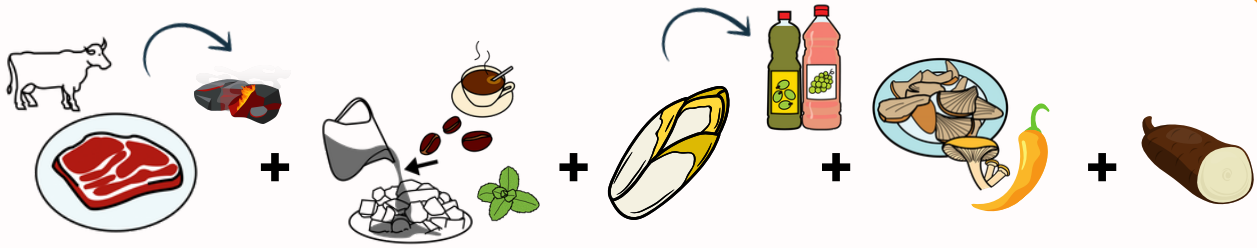
DEMI-GLACÉ*
*SALSA
CONCENTRADA

CANELÓN DE AJÍ DE GALLINA



CANEÓN | POLLO PAYÉS* *ESTILO CATALÁN | CREMOSO DE AJÍ | TRUFA

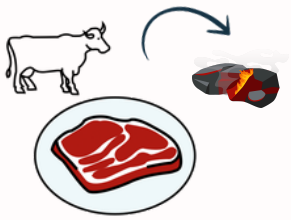
WAGYU CAFÉ PARIS ANDINO



CARNE DE VACUNO A LA PARRILLA | SALSA DE CAFÉ | ENDIVIA EN VINAGRETA CHARDONNAY* *TIPO DE UVA | SETAS Y AJÍ | YUCA

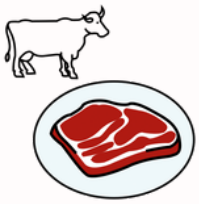
CORTES DE TIERRA Y MAR

WAGYU A5 (200 gr.)



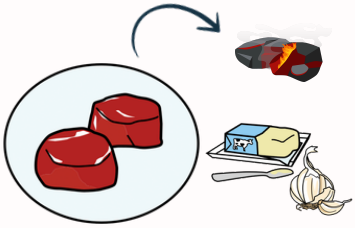
CARNE DE VACUNO
A LA PARRILLA

T-BONE (1 kg)



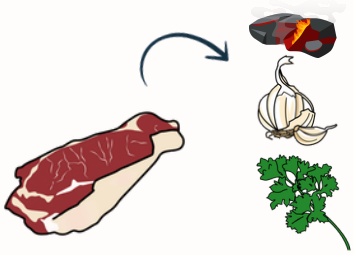
CARNE DE VACUNO
(T-BONE ES UN CORTE
QUE UNO SOLOMILLO Y
ENTRECOT)

SOLOMILLO (250gr.)



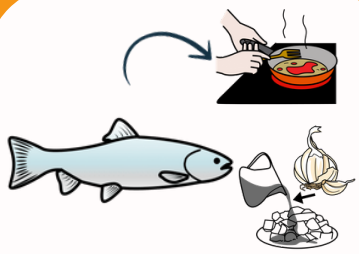
SOLOMILLO A LA BRASA
CON MANTEQUILLA DE
AJO

ENTRAÑA BRASA (300 gr.)



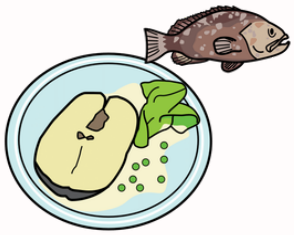
CARNE DE VACUNO A LA
BRASA CON AJO
Y PEREJIL

COLA DE CORVINA (300 gr.)



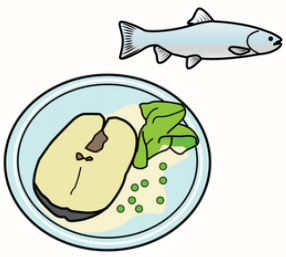
CORVINA FRITA EN
SALSA DE AJO

MEDALLÓN DE MERO (mín. 300 gr.)



MEDALLÓN
DE MERO

MEDALLÓN DE CORVINA (mín. 300 gr.)



MEDALLÓN
DE CORVINA

ELIGE SALSA Y GUARNICIÓN DE LA SIGUIENTE PÁGINA



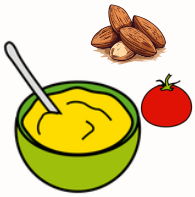
SALSAS

CAFÉ PARIS ANDINO HUACATAY



SALSA DE CAFÉ CON HUACATAY*
*HIERBA AROMÁTICA

ROMESCO TRADICIONAL



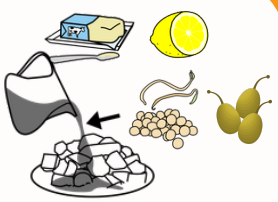
ROMESCO*
*SALSA ESPESA CON TOMATE Y FRUTOS SECOS

HUANCAÍNA TIBIA



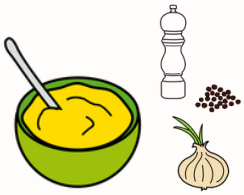
HUANCAÍNA* TIBIA
*SALSA DE AJÍ Y QUESO FRESCO

MEUNIERE DE MISO Y ALCAPARRAS



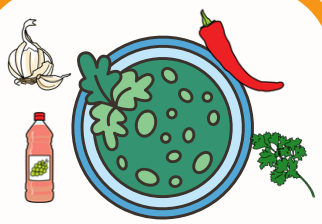
MEUNIERE* DE MISO** Y ALCAPARRAS
*SALSA DE MANTEQUILLA Y LIMÓN
**CONDIMENTO DE SOJA

CREMA DE PIMIENTA Y CEBOLLA CONFITADA



CREMA DE PIMIENTA Y CEBOLLA

CHIMICHURRI DE AJÍES



CHIMICHURRI* DE AJÍES
*SALSA DE PEREJIL, AJO VINAGRE Y AJÍES

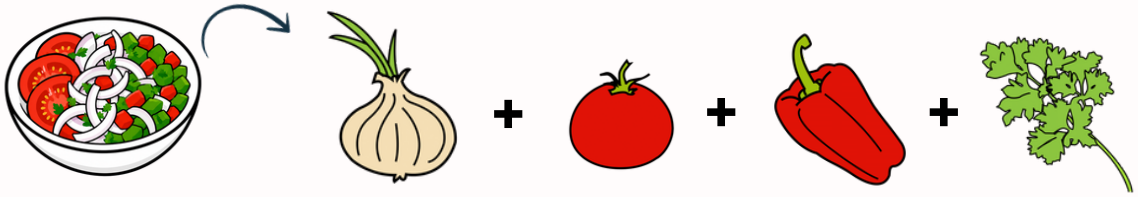
DEMI-GLACE AL PISCO



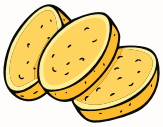
DEMI-GLSE AL PISCO*
*SALSA CONCENTRADA DE BEBIDA ALCOHÓLICA AGUARDIENTE

GUARNICIONES

ENSALADA CRIOLLA

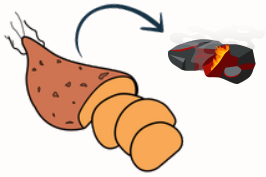


PATATA ANDINA



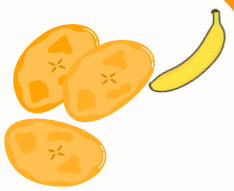
PATATA

BONIATO BRASA



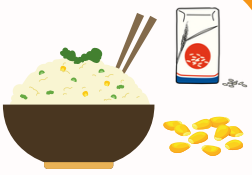
BONIATO
A LA BRASA

PATACONES



RODABAS DE
PLÁTANO FRITO

ARROZ CON CHOCLO



ARROZ CON MAÍZ

ARROZ ACHAUFADO



ARROZ CON
VERDURAS

VEGETALES AL WOK



VERDURAS
AL WOK

POSTRES

TARTA TRES LECHES DE ALGARROBINA



TARTA

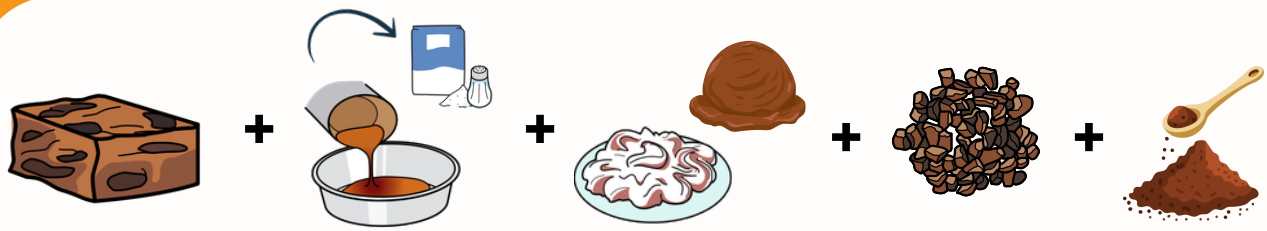
3 TIPO DE LECHE:
CONDENSADA, EVAPORADA Y CREMA DE LECHE

PISCO*
*AGUARDIENTE

CACAHUETE CARAMELIZADO

HELADO YOGUR

TEXTURAS DE CHOCOLATE



BIZCOCHO DE CHOCOLATE

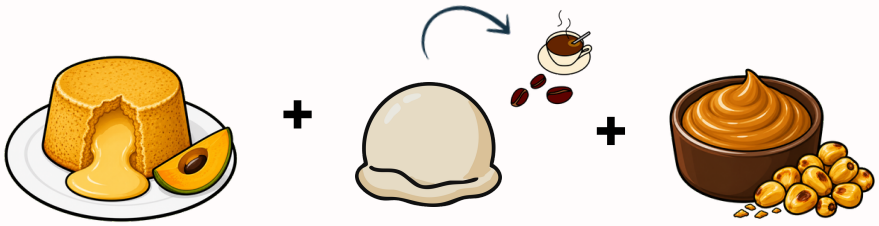
CARAMELO SALADO

ESPUMA Y HELADO DE CHOCOLATE

VIRUTAS DE CHOCOLATE

CACAO EN POLVO

COULANT DE LÚCUMA



COULANT DE LÚCUMA*
*BIZCOCHO CON CREMA LÍQUIDA EN SU INTERIOR DE LA FRUTA LÚCUMA

HELADO DE CAFÉ

CARAMELO DE MAÍZ TOSTADO

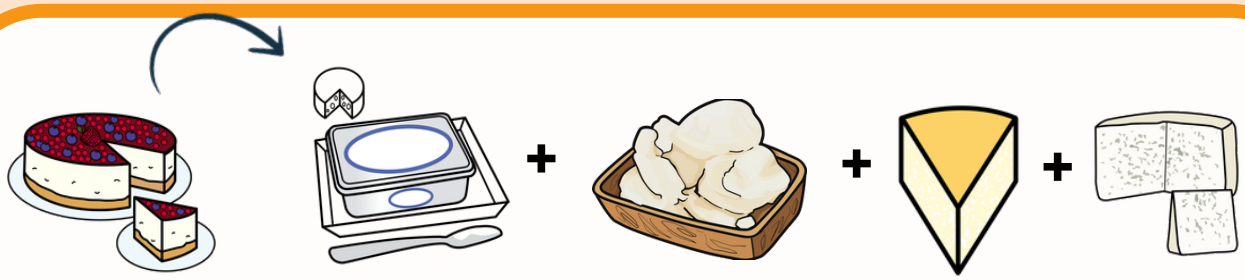
FLAN MANJAR BLANCO



FLAN DULCE DE LECHE PISCO*

*AGUARDIENTE

TARTA CUATRO QUESOS



TARTA CREMA DE QUESO QUESO MASCARPONE QUESO IDIAZAVAL QUESO AZUL

HELADOS Y SORBETES



ELIGE SABOR ELIGE SABOR



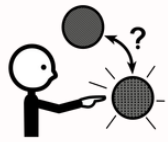
CHOCOLATE VAINILLA FRESA CAFÉ



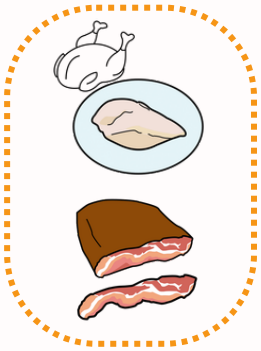
PISTACHO YOGUR DE LIMA

MENÚ INFANTIL

MOSTRITO



ELIGE ENTRE



POLLO A LA BRASA O
PANCETTA CONFITADA

+



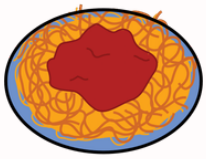
ARROZ FRITO

+



VERDURITAS
AL WOK

SPAGHETTI ENTOMATADO

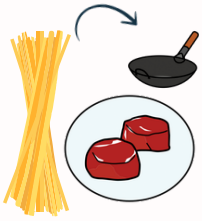


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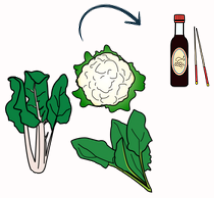


ESPAGUETIS CON SALSA DE TOMATE

TALLARÍN SALTADO



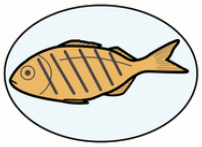
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ESPAGUETIS
Y SOLOMILLO AL WOK

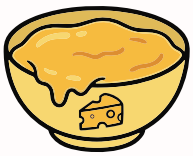
VERDURAS EN SALSA
DE SOJA

PESCADO Y QUESO



CORVINA
A LA PLANCHA

+



SALSA
DE QUESO

+



PATATAS
FRITAS



MAYMANTA

ORIGEN PERÚ | BARCELONA

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