

MAYMANTA

ORIGEN PERÚ

MAYMANTA



WELCOME TO MAYMANTA, WELCOME TO PERU!

The origin as the core of our gastronomic philosophy.

Route 2 represents the consolidation of our gastronomic identity: a more solid, serene, and conscious proposal that deeply honors the roots of Peruvian cuisine while engaging in dialogue with the environment that now embraces it.

Here, the Coast, Highlands, and Amazon of Peru remain the starting point, naturally integrated with the Mediterranean—its produce, its rhythm, and its culture. Tradition and territory come together to create an authentic, elegant, and contemporary fusion cuisine, where respect for origin coexists with adaptation and creativity.

Omar Malpartida



"THE BEST WAY TO BEGIN"

- YELLOW AJI BRIOCHE (Homemade)    12 €
- SOURDOUGH BREAD (Jhon Torres)  

Sobrasada butter / wildflower honey / yellow aji butter



CRIOLLO TAPEO

"BITES TO SHARE"

- SEAFOOD BONBON (2 unt.)     16 €
- Crab and prawn / pachikay / passion fruit honey / piparra tartare

- LIMEÑA CROQUETTE (2 unt.)    12 €
- Chicken / yellow aji / parmesan / onion ash

- PARMESAN SCALLOPS (2 unt.)    12 €
- Scallops / wine and garlic butter / parmesan foam

- OYSTERS 9 €
- AGUACHILE: Royal oyster N° 2 / piparra pepper, avocado and charred pepper aguachile / seaweed air / cilantro   

GRATINATED BATAYAKI : Batayaki butter / garlic / lemon / parmesan gratin  

- BONE MARROW & TARTARE   32 €
- Aged sirloin / grilled bone marrow / pickles / cured egg yolk / Peruvian chili tabasco

- TUNA TEMAKI (2 unt.)      18 €
- Crispy nori cone / tuna tartare / spicy eel sauce / sea urchin emulsion / chalaquita

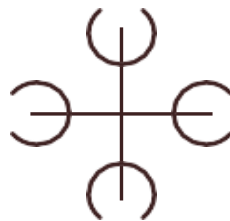
- ANDALUSIAN-STYLE CORN FRITTER     18 €
- Red prawn tartare / coral ceviche-style mayonnaise / shrimp in yellow aji salt / avocado

- ANDEAN BRAVAS    16 €
- Crispy yellow potato / rocoto brava sauce / roasted garlic alioli / cheese, huacatay and yellow aji ocopa

CEVICHE ROUTE

"A JOURNEY THROUGH THE CEVICHERIAS OF PERU"

- MEDITERRANEAN CAUSA**         27 €
Yellow potato and beetroot / yellow aji / lime / grilled baby eels
fried egg mayonnaise / avocado / spicy alioli
- KONISHI CEVICHE**      32 €
Kombu and nori-cured tuna / citrus ponzu / grilled pack choi pachikay /
crispy rice noodles / fresh aji and cucumber
- AMAZONIAN TIRADITO**      29 €
Sea bass / cocona & charapita tiger's milk / octopus and palm
chalaquita / sweet plantain purée
- PACHAMANQUERO CEVICHE**    32 €
Sea bass / mint and huacatay tiger's milk / cucumber / seaweed air /
green chili / cancha chulpi
- PIURA-STYLE CEVICHE**    39 €
Grouper / fresh lime juice / fresh aji limo / zarandaja beans / Josper-
roasted sweet potato / cassava / plantain chips
- HARBOR CEVICHE**      32 €
Sea bass / sea snails / octopus / crispy crab / rocoto tiger's milk /
cancha chulpi / tender corn
- GRILL CEVICHE**    30 €
Sea bass cooked on corn leaves / yellow aji ceviche-style sauce /
chicha de jora / white wine / lime / seaweed relish / crispy cassava
Tuna belly: 26 €



CRIOLLA CLASSICS

"THE UNMISTAKABLE FLAVORS OF PERU"

STUFFED ROCOTO PEPPER

27 €

Wok-seared seafood with its juices in Andean mint / Ibiza potato gratin / cheese foam

TRADITIONAL ANTICUCHO

32 €

Grilled beef sirloin skewer / aji panca anticucho marinade / crispy yellow potato / street-style sauces

SULCANA HUATIA

36 €

Beef cheek slow-cooked for 12 hours / chicha de jora / andean herbs / crispy mashed cassava

LOMO SALTADO

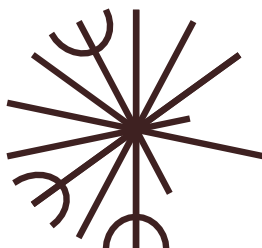
38 €

Wok-seared beef tenderloin / charred onion and tomato / crispy yellow potato / corn rice

NORTHERN-STYLE DUCK RICE (MIN TWO)

32 € pp

Grilled magret and butifarra sausage / duck leg confit (30h) / foie gras / low-temperature egg / creamy rice / loche squash / candied carrot



INFLUENCES

"HERE AND THERE IN A SINGLE BITE"

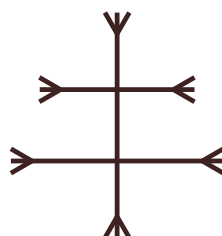
CHAUFA RICE      32 €
Glazed and braised pork belly with spicy tamarind char siu / wok-fried rice with classic chifa flavor / sweet pickles

ANTICUCHO-STYLE OCTOPUS     32 €
Anticucho sauce / grilled avocado / traditional romesco / criollo pico de gallo

GRILLED CHICKEN (STREET FOOD)     34 €
Spiced criollo marinade / express potato gnocchi / purple potato / uchucuta cream / demi-glace

AJÍ DE GALLINA LASAGNA   32 €
Free-range chicken ragout / gratinated ají de gallina cream / truffle / poultry demi-glace

ANDEAN CAFÉ DE PARIS WAGYU   46 €
Japanese A5 wagyu grilled / café París & huacatay sauce / endives with chardonnay vinaigrette / wok-fried mushrooms and ajies / cassava parmentier



SEA & LAND WHOLE PIECES

Choose one sauce and one side

SEA MEDALLION (MÍN 300 g.)

Sea bass:

13 €/100 GR

Grouper:

15 €/100 GR

SEA BASS TAIL (300 g.)   

38 €

Fried in garlic sauce or chifa-style glaze

GRILLED SKIRT STEAK (300 g.)

38 €

Garlic and parsley marinade

BEEF TENDERLOIN (250g.)

40 €

Charcoal-grilled with garlic butter

T-BONE (1 kg.)

105 €

WAGYU A5 (200 gr.)

75 €

Charcoal-grilled with Maras salt



ACCOMPANIMENTS

"SAUCES"

ANDEAN CAFÉ PARIS HUACATAY

5 €



WARM HUANCAINA

4 €



TRADICIONAL ROMESCO

4 €



AJI CHIMICHURRI

4 €

MISO & CAPER MEUNIERE

5 €



PISCO DEMI-GLACE

4 €

PEPPER AND CONFIT ONION CREAM

5 €



"SIDES"

CRIOLLO SALAD

8 €

PATACONES

10 €

ANDEAN POTATOES

8 €

ACHAUFADO RICE

10 €



GRILLED SWEET POTATO

8 €

WOK VEGETABLES

8 €



CORN RICE

6 €



DESSERTS

"THE SWEETES INDULGENCE"

- CAROB THREE-MILK CAKE**    15 €
Genoise sponge soaked in three milks infused with cardamom and citrus / caramelized peanuts / lime yogurt ice cream
- CHOCOLATE TEXTURES**   15 €
85% chocolate sponge / salted toffee sauce / 70% chocolate foam and ice cream / caramelized cacao nibs / cocoa powder
- MANJAR BLANCO FLAN**   15 €
Classic dulce de leche flan / vanilla and cinnamon crunch
- SUMMER MERINGUE**   16 €
Crispy meringue / sweet passion fruit and citrus cream / seasonal fruits wok-sautéed / yuzu and pisco jelly / yogurt foam
- LUCUMA COULANT**     16 €
Warm molten lucuma cake / coffee ice cream / toasted corn caramel ganache
- ARTISANAL ICE CREAMS**  **AND SORBETS** 9 €
Chocolate / vainilla / coffee / hazelnut / pistachio / strawberry sorbet / lime kefir yogurt



KIDS MENU

(under 14 years old)

"FOR OUR LITTLE TRAVEL COMPANIONS"

- MOSTRITO**      19 €
Charcoal chicken or confit pork belly / fried rice / wok vegetables
- TOMATO SPAGUETTI**     19 €
With our homemade neapolitan sauce
- STIR-FRIED NOODLES**    21 €
Spaghetti and beef tenderloin wok-fried / vegetables in meat and soy sauce
- FISH AND CHEESE**     21 €
Grilled sea bass / parmesan sauce / french fries



gluten



crustáceo



huevo



pescado



apio



picante



cacahuete



lácteos



moluscos
mariscos



frutos
secos



soja



semillas de
sésamo



frutos de
cascara



sulfitos



mostaza