

MAYMANTA

ORIGEN PERÚ

RESIDENTS MENU

THIS PERUVIAN-IBIZAN EXPERIENCE
IS DESIGNED FOR SHARING

WELCOME GLASS OF CAVA

SOURDOUGH BREAD (BY JHON TORRES)

Served with sobrasada and honey butter /
yellow chili (ají amarillo) butter

CRIOLLO TAPAS

MARINE BONBON

Crab and prawn / Pachikay /
Passion fruit honey / Piparra pepper tartar sauce

LIMA-STYLE CROQUETTE

Chicken / Yellow chili / Parmesan / Onion ash

ENTRANTES

MEDITERRANEAN CAUSA

ellow potato and beetroot / Yellow chili / Lemon /
Grilled baby eels / Fried egg mayonnaise /
Avocado / Grilled chicken aioli

KONISHI CEVICHE

Tuna cured in kombu and nori / Citrus ponzu /
Grilled pak choi pachikay / Crispy rice noodles /
Chili and kiuri (Japanese cucumber) crudités

MAIN COURSES

AJÍ DE GALLINA LASAGNA

Roasted free-range chicken / Creamy yellow chili
and au gratin cheese / Truffle / Poultry demi-glace

LOMO SALTADO

Wok-sauteed sirloin / Charred onion and tomato /
Crispy yellow potato / Rice with choclo (Peruvian corn)

DESSERT

SUMMER MERENGADA

Crunchy meringue / Creamy passion fruit and citrus /
Wok-sauteed seasonal fruits / Yuzu and pisco jelly / Yogurt foam

*€70 per person (Minimum 2 people) (Drinks are not included)