



INKAS SUSHI & SEAFOOD

TIRADITOS

NEW NIKKEI \$ 32.600

White fish slices with lime juice, new nikkei dressing, furikake and green onion

CAR-PASSION \$ 37.900

Salmon carpaccio with lemon and passion fruit honey, served with cress sprouts and filo strips

OLIVADO \$ 46.700

Octopus slices with lime juice and black olive cream

SALMON TATAKI \$ 44.900

Salmon tataki, avocado sauce served with siracha dressing

LIMA \$ 32.600

Slices of the white fish of the day cured in lime, with aji amarillo, crispy quinoa, and cilantro.

CEVICHEs

PERUVIAN CLASSIC \$ 31.000

Marinated white fish in tiger milk and peruvian pepper cream

MANCORA CEVICHE \$ 41.700

White fish of the day, octopus, prawns, and scallops in a creamy leche de tigre, with avocado and crispy sweet potato.

NIKKEI CEVICHE \$ 38.500

Marinated salmon in japanese tiger milk with crispy wantan strips

SASHIMIS (5U) / NIGIRIS (4U)

SHRIMP \$ 17.200

WHITE FISH \$ 17.200

SALMON \$ 24.800

OCTOPUS \$ 27.400

NIGIRIS ESPECIALES (4U)

HOTATE \$ 29.600

Scallops with parmesan gratin and garlic butter, served with fresh salsa (criolla sauce)

PACHAMANQUERO \$ 29.600

Flamed salmon served with pachamanquera sauce, yellow pepper, fresh salsa (criolla sauce) and furikake

ANTICUCHERO \$ 28.800

White fish with anticucho sauce, bud yolk, microgreen onion salad and tobico

VENTRESCA \$ 29.800

Salmon belly tataki with lime, black truffle oil and roe

WAGYU \$ 29.800

Tataki with quail egg

SHRIMP \$ 29.800

With merkén butter and aromatic herbs

GUNKAN (4U)

BLUEFIN TUNA \$ 31.000

Tuna tartare with aji limo and cilantro emulsion.

SCALLOPS \$ 29.600

Seared scallops in batayaki butter and black truffle oil

KING CRAB \$ 33.600

King crab with aji amarillo and crispy furikake

CRISPY (4U)

KANIWAN Stuffed filo pastry with shrimp, peanuts and cream cheese, passion fruit and red chili honey	\$ 25.600
SAKE WAN Stuffed oriental filo dough dumplings with marinated salmon, cheese, green onions and toasted almonds with spicy teriyaki sauce	\$ 25.600
CRIOLLO WANTAN Stuffed wantan with chicken chili	\$ 25.600
PERUVIAN EMPANADAS Stuffed small pies with sauteed beef	\$ 28.600
PRAWNS TORNADO Stuffed filo pastry with shrimps, served with sweet sour & tartar sauces	\$ 30.800

TAPAS

RED PRAWNS Shrimps curry with leek sauce. 4 pieces	\$ 26.800
FIRE SEAFOOD Flamed seafood in japanese butter and lime juice. 4 pieces	\$ 26.800
PARMESAN SCALLOPS Gratin scallops. Cooked to perfection in english butter. 4 pieces	\$ 29.600
SHRIMP PASSION Fried shrimps with cashew nuts & passion fruit honey.	\$ 24.300
KING CRAB & SHRIMP CAUSA Peruvian causa with king crab, shrimp, avocado, scallop emulsion and chalaquita	\$ 32.500

Dinner cover charge \$ 4.100

SPECIAL ROLLS

SAKE NIKKEI Salmon and avocado, with nikkei dressing and crispy potato threads on top	\$ 33.800
TEMPURA Tempura prawn, avocado and cheese roll served with sweet sauce	\$ 32.800
FURAI MAKI Salmon, avocado and cream cheese crunchy roll	\$ 32.800
TROPICAL Tempura prawn and cheese with mango and passion fruit honey on top	\$ 32.800
TERIYAKI Crunchy shrimp and cream cheese, with salmon slice on top, served with lemon and teriyaki sauce	\$ 33.800
DOS SAKES Salmon tartare and avocado, with salmon slice on top served with oriental dressing	\$ 33.800
KING CRAB MAKI Avocado, king crab, and scallop emulsion maki	\$ 35.800
MOSQUETA Crunchy shrimp, avocado and cream cheese, salmon slices on top with crunchy quinoa and sweet sauce	\$ 33.800
SALMON & LIME Salmon, roe, and lime maki	\$ 34.400
PARMA Shrimp furai and avocado, with scallops and parmesan cheese gratin on top	\$ 34.400
RED TUNA Red tuna tartare maki with almond umami crunch	\$ 35.800
VEGGIE ROLL (V) Avocado, cucumber, and caramelized onion. Wrapped in tomato slices and chestnuts, served with Ponzu sauce	\$ 26.700

HOT DISHES

SHRIMP RISOTTO \$ 34.300

Risotto cooked with chupe broth with crispy prawns on top

SPICY SEAFOOD \$ 49.900

Seafood cooked with peruvian peppers, cream and cassava croutons

KUMQUAT WITH PRAWNS \$ 34.300

Quinoa risotto with yellow pepper and crunchy shrimps

SAUTEED BEEF TENDERLOIN \$ 39.000

With red onion, ginger, cilantro, garlic and soy

SAUTEED MUSHROOMS (V) \$ 29.900

Mixed sauteed vegetables with seasonal mushrooms served with hoisin suace

PÁRU'S IRON

STUFFED SQUID WITH PANKA MISO \$ 35.600

Stuffed grilled baby squids with shrimp, cashews and cream cheese, marinated in panka miso suace

GRILLED SHIROMI \$ 34.800

Grilled white fish with lukewarm curry carrot emulsion served with red quinoa salad

KINOKO YELLOW (V) \$ 27.700

Sauteed mushrooms with carrot emulsion served with red quinoa salad

PÁRU PRAWNS AND OCTOPUS \$ 50.900

Cooked prawns & octopus in butter with lime, worcestershire sauce and parmesan cheese

SESAME AND SALMON \$ 42.800

Grilled salmon wrapped in sesame seeds with sweet miso suace

WAGYU STEAK \$ 54.700

Grilled, served with mashed potatoes and miso, braised onions, and truffle oil

CONFITED OCTOPUS IN YELLOW CHILLI \$ 74.800

Marinated octopus in a peruvian yellow chilli, with white wine

SAUTEED SHIROMI \$ 33.500

Sauteed vegetables in hoisin sauce, served with grilled fish

SIDE DISHES

WHITE RICE \$ 6.200

THAI RICE \$ 7.700

INKA FRIES \$ 7.900

QUINOA RISOTTO \$ 10.500

DESSERTS

DESSERTS

SUSPIRO LIMEÑO

A journey to Peru, with freshly ground Chinese cinnamon
\$ 13.500

GRAND CHOCOLATE

Chocolate mousse with cacao crunch, salted
caramel and a touch of togarashi
\$ 13.500

MANGO PAVLOVA

Crunchy shattered pavlova with white
chocolate and mangoes in hibiscus and lime syrup
\$ 13.500

DULCE DE LECHE LAVA CAKE

With natural vanilla custard
\$ 12.800

PERUVIAN FLAN

Caramel flan with coconut foam and crunch
\$ 12.800



Lactose free



Gluten free

GLASS OF SWEET WINE

TERRAZAS DE LOS ANDES
Petit Manseng tardío \$ 12.500

COFFEE AND LOOSE LEAF TEA

RISTRETTO/
ESPRESSO/
MACCHIATO \$ 4.200

ESPRESSO WITH
A DASH OF MILK/
MACCHIATO \$ 4.200

DOUBLE COFFEE \$ 4.600

CAPUCCINO \$ 4.800

EARL GREY
Classic black tea \$ 4.200

GREEN FOREST
Floral green tea \$ 4.200

PEACH'N ROSES
Floral green tea \$ 4.200

LEMON FLOWER
Digestive tea \$ 4.200

WHISKYS

CHIVAS 12 AÑOS \$ 15.400

GLENLIVET 12 \$ 17.500

JOHNNIE
WALKER BLUE \$ 79.000

JOHNNIE
WALKER BLACK \$ 15.600

SPIRITS AND LIQUORS

AMARETTO DISARONNO \$ 10.900

BAILEYS \$ 10.900

LIMONCELLO \$ 10.900

SAKE \$ 13.300

HENNESSY \$ 15.900

BELVEDERE \$ 15.900

VOLCÁN DE MI TIERRA \$ 15.900

GLENMORANGIE THE
ORIGINAL SINGLE MALT \$ 15.900

DRINKS

NON-ALCOHOLIC DRINKS

MINERAL WATER
Sparkling / regular
\$4.200

SOFT DRINKS
\$ 4.700

LEMONADE
\$ 5.700

LEMONADE
Mint and ginger
\$ 5.700

BEERS

QUILMES
\$ 6.300

STELLA ARTOIS
\$ 6.800

STELLA ARTOIS NOIRE
\$ 6.800

STELLA 0.0%
\$ 6.800

**PATAGONIA
AMBER LAGER/
LAGER DEL SUR/
WEISSE / 24.7**
\$ 7.500

CORONA
\$ 7.500

GLASS OF WINE

PULENTA ESTATE
Pinot Gris
\$ 9.400

TERRAZAS DE LOS ANDES RESERVA
Chardonnay
\$ 9.400

**TERRAZAS DE LOS ANDES
ORIGEN PARAJE ALTAMIRA**
Red blend
\$ 11.800

DURIGUTTI BLANC DE BLANCS
Valle de Uco, Lujan de cuyo,
Mendoza y Alto Valle, Rio Negro.
\$ 7.800

L'ARGENTIN DE MALARTIC
Rose de Malbec. Valle de Uco, Mendoza.
\$ 8.300

CASA DE HERRERO ROSÉ
Rosé de Pinot Noir.
Valle de Uco, Mendoza
\$ 7.800

DV CATENA PINOT NOIR
Pinot Noir, Gualtallary y Villa Bastias. Mendoza
\$ 14.500

PETITE FLEUR MALBEC
Malbec. Tunuyán, Valle de Uco. Mendoza.
\$ 11.000

CHANDON
187 cc
\$ 8.300

CLASSIC COCKTAILS

PISCO SOUR

Argentine pisco, peruvian pisco,
lemon, syrup
\$ 10.900

APEROL SPRITZ

Aperol, chandon extra brut, orange
\$ 10.900

GIN TONIC

Tanqueray gin, tonic water, lemon
\$ 10.900

NEGRONI

Tanqueray gin, campari, rosso vermut
\$ 11.300

PENICILLIN

Scottish whiskey, honey, lemon,
ginger, smoked whiskey
\$ 12.500

OLD FASHIONED

Bourbon, bitter Angostura, sugar
\$ 12.500

FRENCH

Tanqueray gin, lemon, sugar,
chandon extra brut
\$ 12.500

MOSCOW MULE

Vodka, lemon, ginger beer
\$ 12.500

AUTHOR COCKTAILS

SPRITZ WITH WINE

Calavera pisco, rose wine, bianco vermut,
raspberry, huacatay and tonic
\$ 10.900

FRENCH ROYAL

Vodka, lychee, orange liquor,
lemon and cider pulku with cassis
\$ 10.900

SUNSET BELLINI

Rum, passion fruit, peach,
lemon and sparkling wine
\$ 10.900

MOCKTAILS (NON-ALCOHOLIC DRINKS)

RASPBERRY AND HUACATAY MOCKTAIL

Raspberry and huacatay mocktail
huacatay, raspberry, lemon, soda
\$ 7.900

LYCHEE MOCKTAIL

Lychee, orange, soda
\$ 7.900

CHAMPAGNE & SPARKLING WINE

CHANDON CUVÉE RÉSERVE

White blend. Valle de Uco, Mendoza

\$ 45.500

CHANDON EXTRA BRUT

Charmat Method. El Yaima and Caicayén.

Valle de Uco. Mendoza.

\$ 29.500

CHANDON ROSÉ

Charmat Method. Valle de Uco. Mendoza

\$ 30.800

BARON B BRUT ROSÉ CUVÉE MILLÉSIMÉE

Traditional method,
Valle de Uco, Mendoza

\$ 69.000

BARON B BRUT NATURE

Traditional method, Valle de Uco, Mendoza

\$ 69.000

BARON B EXTRA BRUT

CUVÉE SPÉCIALE

Traditional method, Chardonnay & Pinot Noir.

Valle de Uco, Mendoza

\$ 59.900

CHANDON CUVÉE BRUT NATURE

Traditional method, Chardonnay
& Pinot Noir. Valle de Uco, Mendoza

\$ 37.000

VEUVE CLICQUOT YELLOW LABEL BRUT

Traditional method, Pinot Noir, Pinot Meunier
y Chardonnay, Remis, Francia

\$ 279.000

MOET & CHANDON BRUT IMPERIAL

Traditional method. Pinot Meunier,
Chardonnay y Pinot Noir. Épernay. Francia.

\$ 285.000

WHITE WINE FRESH & LIGHT

ZAHA MARSANNE

Paraje Altamira, Valle de Uco, Mendoza

\$ 33.500

PULENTA ESTATE SAUVIGNON BLANC

Alto Agrelo, Luján de Cuyo, Mendoza

\$ 29.500

LAS PERDICES ALBARIÑO

Agrelo, Luján de Cuyo y Barrancas, Mendoza

\$ 36.900

DURIGUTTI BLANC DE BLANCS

Viognier, Sauvignon Blanc, Chardonnay, Semillon.

Valle de Uco, Lujan de cuyo, Mendoza;
y Alto Valle, Rio Negro.

\$ 25.300

PULENTA ESTATE PINOT GRIS

Alto Agrelo, Luján de Cuyo, Mendoza

\$ 24.900

DURIGUTTI PROYECTO

LAS COMPUERTAS

BLANCO DE FINCAS

Marsanne-Semillon. Las Compuertas,

Lujan de Cuyo, Mendoza.

\$ 63.000

WHITE WINE

MEDIUM - BODIED & AROMATIC

MARIFLOR SAUVIGNON BLANC
Bodega Rolland, Valle de Uco, Mendoza
\$ 47.000

DIAMANDES VIOGNIER
Valle de Uco, Mendoza
\$ 41.500

POLÍGONOS CHENIN BLANC
Zuccardi, Vista Flores, Valle de Uco, Mendoza
\$ 42.500

**TERRAZAS DE LOS ANDES
RESERVA CHARDONNAY**
Gualtallary, Valle de Uco, Mendoza
\$ 32.000

**LUIGI BOSCA INSIGNIA
SAUVIGNON BLANC**
Maipú y Valle de Uco, Mendoza
\$ 36.000

**DOMINIO RUTINI
CHARDONNAY**
Gualtallary, Valle de Uco, Mendoza
\$ 35.000

WHITE WINES

COMPLEX WINES

**TERRAZAS DE LOS ANDES
GRAND CHARDONNAY**
Bodega Terrazas. Gualtallary,
Valle de Uco, Mendoza
\$ 74.500

**DV CATENA
CHARDONNAY - CHARDONNAY**
Catena Zapata. Luján de Cuyo, Mendoza
\$ 42.500

PETITE FLEUR CHARDONNAY
Chardonnay. Valle de Uco, Mendoza
\$ 33.000

ANGELICA ZAPATA CHARDONNAY
Adrianna Vineyard, Gualtallary, Tupungato,
Mendoza Province, Argentina.
\$ 59.000

ROSÉS & ORANGES

ROSÉ S'IL VOUS PLAIT
Rosado de Merlot, Pulenta.
Luján de Cuyo, Mendoza
\$ 35.000

**TERRAZAS DE LOS ANDES
MALBEC ROSÉ**
Valle de Uco, Mendoza
\$ 29.000

**DURIGUTTI INFRAMUNDO
NARANJO SEMILLON**
Natural Wine. Las Compuertas,
Luján de Cuyo, Mendoza
\$ 38.500

**CUCHILLO DE PALO
ROSE DE PINOT NOIR**
Vistaflores, Valle de Uco, Mendoza
\$ 39.500

**L'ARGENTIN
DE MALARTIC**
Rose de Malbec. Valle de Uco, Mendoza
\$ 26.500

RED WINES FRESH & LIGHT

**ZORZAL TERROIR ÚNICO
PINOT NOIR**
Bodega Zorzal. Tupungato,
Valle de Uco, Mendoza
\$ 31.000

LUCA PINOT NOIR
Bodega Luca Wines. Gualtallary, Tupungato,
Valle de Uco, Mendoza
\$ 46.000

CUCHILLO DE PALO PINOT NOIR
Vistaflores, Valle de Uco, Mendoza
\$ 32.000

**DURIGUTTI PROYECTO
LAS COMPUERTAS CRIOLLA**
Las compuertas, Lujan de Cuyo, Mendoza
\$ 51.000

**LUIGI BOSCA INSIGNIA
PINOT NOIR**
Valle de Uco, Mendoza
\$ 39.000

DV CATENA GARNACHA
Garnacha Apelación - Lunlunta
\$ 42.500

**TERRAZAS DE LOS ANDES
ORIGEN PARAJE ALTAMIRA**
Blend Malbec & Cabernet Sauvignon.
Paraje Altamira, Gualtallary, Mendoza
\$ 38.000

DV CATENA PINOT NOIR
Pinot Noir. Gualtallary y
Villa Bastias. Mendoza
\$ 42.500

RED WINE

MEDIUM - BODIED

ZAHA CABERNET FRANC
Pasaje Altamira, Valle de Uco, Mendoza
\$ 43.000

EMMA BONARDA
Zuccardi. Valle de Uco, Mendoza
\$ 45.900

DV CATENA MALBEC
Catena Zapata. Agrelo, Mendoza
\$ 49.000

**POLÍGONOS SAN PABLO
CABERNET FRANC**
Zuccardi. Valle de Uco, Mendoza
\$ 42.000

ANGÉLICA ZAPATA MALBEC
Catena Zapata. Pasaje Altamira,
Gualtallary, Mendoza
\$ 63.000

**TERRAZAS DE LOS ANDES ORIGEN
LOS CHACAYES MALBEC**
Chacayes, Valle de Uco, Mendoza
\$ 34.000

**TERRAZAS DE LOS ANDES
RESERVA MALBEC**
Valle de Uco, Lujan de Cuyo, Mendoza
\$ 31.000

**ALUVIONAL MALBEC
GUALTALLARY**
Zuccardi. Gualtallary, Valle de Uco, Mendoza
\$ 93.000

**COLECCIÓN RUTINI
CABERNET FRANC**
Pasaje Altamira y Gualtallary,
Valle de Uco, Mendoza
\$ 42.000

**ANGELICA ZAPATA
CABERNET FRANC**
Paraje Altamira, Valle de Uco, Mendoza
\$ 63.000

PETITE FLEUR MALBEC
Malbec. Tunuyán, Valle de Uco.
Mendoza
\$ 33.000

PÁRU:
GOLDEN BY THE SUN