



INKAS SUSHI & SEAFOOD

TIRADITOS

NEW NIKKEI \$ 35.500

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

CAR-PASSION \$ 41.600

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

OLIVADO \$ 50.900

Octopus slices with lime juice and black olive cream.

SALMON TATAKI \$ 47.900

Salmon tataki, avocado sauce served with siracha dressing.

LIMA \$ 36.300

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

CEVICHES

PERUVIAN CLASSIC \$ 33.900

Marinated white fish in tiger milk and peruvian pepper cream.

MANCORA CEVICHE \$ 46.300

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

NIKKEI CEVICHE \$ 41.700

Marinated salmon in japanese tiger milk with crispy wantan strips.

SASHIMIS (5P) / NIGIRIS (4P)

SHRIMP \$ 18.700

WHITE FISH \$ 18.700

SALMON \$ 26.700

OCTOPUS \$ 29.700

SPECIAL NIGUIRIS (4P)

HOTATE \$ 32.500

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

PACHAMANQUERO \$ 32.500

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

ANTICUCHERO \$ 31.500

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

VENTRESCA \$ 32.900

Salmon belly tataki with lime, black truffle oil and roe.

SHRIMP \$ 32.900

With merkén butter and aromatic herbs.

GUNKAN (4P)

KING CRAB \$ 35.900

King crab with ají amarillo and crispy furikake.

BLUEFIN TUNA \$ 33.500

Tuna tartare with ají limo and cilantro emulsion.

SCALLOPS \$ 33.500

Seared scallops in batayaki butter and black truffle oil.

CRISPY (4P)

KANIWAN Stuffed filo pastry with shrimp, peanuts and cream cheese, passion fruit and red chili honey	\$ 27.900
SAKE WAN Stuffed oriental filo dough dumplings with marinated salmon, cheese, green onions and toasted almonds with spicy teriyaki sauce	\$ 27.900
CRIOLLO WANTAN Stuffed wantan with chicken chili	\$ 27.900
PERUVIAN EMPANADAS Stuffed small pies with sauteed beef	\$ 31.400
PRAWNS TORNADO Stuffed filo pastry with shrimps, served with sweet sour & tartar sauces	\$ 32.900

TAPAS

RED PRAWNS Shrimps curry with leek sauce. 4 pieces.	\$ 29.800
FIRE SEAFOOD Flamed seafood in japanese butter and lime juice. 4 pieces.	\$ 29.800
PARMESAN SCALLOPS Gratin scallops. Cooked to perfection in english butter. 4 pieces.	\$ 33.900
SHRIMP PASSION Fried shrimps with cashew nuts & passion fruit honey.	\$ 26.700
KING CRAB & SHRIMP CAUSA Peruvian causa with king crab, shrimp, avocado, scallop emulsion and chalaquita.	\$ 35.400

Dinner cover charge \$ 4.600

SPECIAL ROLLS

SAKE NIKKEI Salmon and avocado, with nikkei dressing and crispy potato threads on top.	\$ 36.600
TEMPURA Tempura prawn, avocado and cheese roll served with sweet sauce.	\$ 35.800
FURAI MAKI Salmon, avocado and cream cheese crunchy roll.	\$ 35.800
TROPICAL Tempura prawn and cheese with mango and passion fruit honey on top.	\$ 35.800
TERIYAKI Crunchy shrimp and cream cheese, with salmon slice on top, served with lemon and teriyaki sauce.	\$ 36.600
DOS SAKES Salmon tartare and avocado, with salmon slice on top served with oriental dressing.	\$ 36.600
KING CRAB MAKI Avocado, king crab, and scallop emulsion maki.	\$ 38.500
MOSQUETA Crunchy shrimp, avocado and cream cheese, salmon slices on top with crunchy quinoa and sweet sauce.	\$ 36.600
SALMON & LIME Salmon, roe, and lime maki.	\$ 37.500
PARMA Shrimp furai and avocado, with scallops and parmesan cheese gratin on top.	\$ 37.500
RED TUNA Red tuna tartare maki with almond umami crunch.	\$ 38.500
VEGGIE ROLL (V) Avocado, cucumber, and caramelized onion. Wrapped in tomato slices and chestnuts, served with Ponzu sauce.	\$ 29.800

HOT DISHES

SHRIMP RISOTTO Risotto cooked with chupe broth with crispy prawns on top.	\$ 37.500
SPICY SEAFOOD Seafood cooked with peruvian peppers, cream and cassava croutons.	\$ 54.600
KUMQUAT WITH PRAWNS Quinoa risotto with yellow pepper and crunchy shrimps.	\$ 37.500
SAUTEED BEEF TENDERLOIN With red onion, ginger, cilantro, garlic and soy.	\$ 42.900
SAUTEED MUSHROOMS (V) Mixed sauteed vegetables with seasonal mushrooms served with hoisin suace.	\$ 32.500
THAI RICE Thai fried rice with onions, peppers and green beans. With prawns, beef, or white fish.	
VEGGIE	\$ 28.700
CHICKEN	\$ 33.600
BEEF TENDERLOIN	\$ 39.300
PRAWNS	\$ 37.100
WHITE FISH	\$ 34.200
SALMON	\$ 41.800

PÁRU’S IRON

STUFFED SQUID WITH PANKA MISO Stuffe grilled baby squids with shrimp, cashews and cream cheese, marinated in panka miso suace.	\$ 38.800
GRILLED SHIROMI Grilled white fish with lukewarm curry carrot emulsion served with red quinoa salad.	\$ 38.200
KINOKO YELLOW (V) Sauteed mushrooms with carrot emulsion served with red quinoa salad.	\$ 30.500
PÁRU PRAWNS AND OCTOPUS Cooked prawns & octopus in butter with lime, worcestershire sauce and parmesan cheese.	\$ 56.400
SESAME AND SALMON Grilled salmon wrapped in sesame seeds with sweet miso suace.	\$ 45.400
CONFITED OCTOPUS IN YELLOW CHILLI Marinated octopus in a peruvian yellow chilli, with white wine.	\$ 80.900
SAUTEED SHIROMI Sauteed vegetables in hoisin sauce, served with grilled fish.	\$ 36.300

SIDE DISHES

WHITE RICE	\$ 6.800
THAI RICE	\$ 8.500
INKA FRIES	\$ 8.500
QUINOA RISOTTO	\$ 11.500

DESSERTS

DESSERTS

SUSPIRO LIMEÑO

A journey to Peru, with freshvly ground Chinese cinnamon
\$ 14.500

GRAND CHOCOLATE

Chocolate mousse with cacao crunch, salted
caramel and a touch of togarashi
\$ 14.500

MANGO PAVLOVA

Crunchy shattered pavlova with white
chocolate and mangoes in hibiscus and lime syrup
\$ 14.500

DULCE DE LECHE LAVA CAKE

With natural vanilla custard
\$ 13.900

PERUVIAN FLAN

Caramel flan with coconut foam and crunch
\$ 13.900



Lactose free



Gluten free

GLASS OF SWEET WINE

TERRAZAS DE LOS ANDES Petit Manseng tardío	\$ 15.300
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COFFEE AND LOOSE LEAF TEA

RISTRETO/ ESPRESSO/ MACCHIATO	\$ 4.600
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ESPRESSO WITH A DASH OF MILK/ MACCHIATO	\$ 4.900
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DOUBLE COFFEE	\$ 5.200
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CAPUCCINO	\$ 5.300
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EARL GREY Classic black tea	\$ 4.700
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GREEN FOREST Floral green tea	\$ 4.700
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PEACH'N ROSES Floral green tea	\$ 4.700
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LEMON FLOWER Digestive tea	\$ 4.700
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WHISKYS

CHIVAS 12 AÑOS	\$ 17.800
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GLENLIVET 12	\$ 19.300
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JOHNNIE WALKER BLUE	\$ 88.000
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JOHNNIE WALKER BLACK	\$ 17.000
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SPIRITS AND LIQUORS

AMARETTO DISARONNO	\$ 11.900
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BAILEYS	\$ 11.900
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LIMONCELLO	\$ 11.900
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SAKE	\$ 14.500
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HENNESSY	\$ 17.000
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BELVEDERE	\$ 17.000
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VOLCÁN DE MI TIERRA	\$ 17.000
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GLENMORANGIE THE ORIGINAL SINGLE MALT	\$ 17.000
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DRINKS

NON-ALCOHOLIC DRINKS

MINERAL WATER

Sparkling / Regular.

\$4.600

SOFT DRINKS

\$ 5.100

STELLA 0.0%

\$ 4.700

LEMONADE

\$ 6.200

LEMONADE

Mint & Ginger.

\$ 6.200

BEERS

STELLA ARTOIS 330cc

\$ 7.500

STELLA ARTOIS NOIRE 473cc

\$ 7.500

STELLA ARTOIS PURE GOLD 330cc

Gluten Free.

\$ 7.500

CORONA

330cc

\$ 8.300

MICHELOB ULTRA 275cc

Gluten Free

\$ 7.800

PATAGONIA 473cc

Amber Lager / Lager del Sur /

Weisse / 24.7

\$ 8.300

QUILMES CLÁSICA 473cc

\$ 6.800

GLASS OF WINE

PULENTA ESTATE

Pinot Gris.

\$ 9.800

TERRAZAS DE LOS ANDES RESERVA

Chardonnay.

\$ 10.700

TERRAZAS DE LOS ANDES ORIGEN PARAJE ALTAMIRA

Red blend.

\$ 12.700

DURIGUTTI BLANC DE BLANCS

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

\$ 8.800

L'ARGENTIN DE MALARTIC

Rose de Malbec. Valle de Uco, Mendoza.

\$ 8.800

CASA DE HERRERO ROSÉ

Rosé de Pinot Noir. Valle de Uco, Mendoza.

\$ 8.300

DV CATENA PINOT NOIR

Pinot Noir, Gualtallary y Villa Bastias. Mendoza.

\$ 14.500

PETITE FLEUR MALBEC

Malbec. Tunuyán, Valle de Uco. Mendoza.

\$ 11.500

LUIGI BOSCA ROSÉ IS A ROSÉ

Valle de Uco. Mendoza.

\$ 15.400

CHANDON

187 cc

\$ 8.300

ANDILLÁN CABERNET FRANC

Los Chacayes, Valle de Uco, Mendoza.

\$ 11.000

CLASSIC COCKTAILS

PISCO SOUR

Argentine pisco, peruvian pisco,
lemon, syrup.

\$ 11.900

APEROL SPRITZ

Aperol, chandon extra brut, orange.

\$ 11.900

GIN TONIC

Tanqueray gin, tonic water, lemon.

\$ 11.900

NEGRONI

Tanqueray gin, campari, rosso vermut.

\$ 12.400

PENICILLIN

Scottish whiskey, honey, lemon,
ginger, smoked whiskey.

\$ 13.700

OLD FASHIONED

Bourbon, bitter Angostura, sugar.

\$ 13.700

FRENCH

Tanqueray gin, lemon, sugar,
chandon extra brut.

\$ 13.700

MOSCOW MULE

Vodka, lemon, ginger beer.

\$ 13.700

AUTHOR COCKTAILS

SPRITZ WITH WINE

Calavera pisco, rose wine, bianco vermut,
raspberry, huacatay and tonic.

\$ 11.900

FRENCH ROYAL

Vodka, lychee, orange liquor,
lemon and cider pulku with cassis.

\$ 11.900

SUNSET BELLINI

Rum, passion fruit, peach,
lemon and sparkling wine.

\$ 11.900

MOCKTAILS (NON-ALCOHOLIC DRINKS)

RASPBERRY AND HUACATAY MOCKTAIL

Raspberry and huacatay mocktail
huacatay, raspberry, lemon, soda.

\$ 8.700

LYCHEE MOCKTAIL

Lychee, orange, soda.

\$ 8.700

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.

\$ 35.500

PULENTA ESTATE SAUVIGNON BLANC

Alto Agrelo, Luján de Cuyo, Mendoza.

\$ 29.500

PULENTA ESTATE PINOT GRIS

Alto Agrelo, Luján de Cuyo, Mendoza.

\$ 25.300

LAS PERDICES ALBARIÑO

Agrelo, Luján de Cuyo y Barrancas, Mendoza.

\$ 38.900

DURIGUTTI BLANC DE BLANCS

Viognier, Sauvignon Blanc, Chardonnay, Semillon.
Valle de Uco, Lujan de cuyo, Mendoza;
y Alto Valle, Rio Negro.

\$ 26.500

DURIGUTTI PROYECTO LAS COMPUERTAS BLANCO DE FINCAS

Marsanne-Semillon. Las Compuertas,
Lujan de Cuyo, Mendoza.

\$ 49.000

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.
\$ 43.800

**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

PETITE FLEUR CHARDONNAY
Chardonnay. Valle de Uco, Mendoza.
\$ 34.300

ANDILLÁN SAUVIGNON BLANC
Los Chacayes, Valle de Uco, Mendoza.
\$ 33.000

FELINO CHARDONNAY
Luján de Cuyo y Valle de Uco, Mendoza.
\$ 35.600

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

ANGELICA ZAPATA CHARDONNAY
Adrianna Vineyard, Gualtallary, Tupungato,
Mendoza Province, Argentina.
\$ 62.000

ROSÉS & ORANGES

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

**TERRAZAS DE LOS ANDES
MALBEC ROSÉ**
Valle de Uco, Mendoza.
\$ 31.000

**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

LUIGI BOSCA ROSÉ IS A ROSÉ
Valle de Uco. Mendoza.
\$ 46.000

LISA ROSE IGP MÉDITERRANÉE
Provenza, Francia.
\$ 48.000

RED WINES FRESH & LIGHT

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

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

**DURIGUTTI PROYECTO
LAS COMPUERTAS CRIOLLA**
Las compuertas, Lujan de Cuyo, Mendoza.
\$ 49.000

**LUIGI BOSCA INSIGNIA
PINOT NOIR**
Valle de Uco, Mendoza.
\$ 46.000

**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

ANDILLÁN CABERNET FRANC
Los Chacayes, Valle de Uco, Mendoza.
\$ 33.000

RED WINE

MEDIUM - BODIED

ZAHA CABERNET FRANC

Pasaje Altamira, Valle de Uco, Mendoza.

\$ 44.500

EMMA BONARDA

Zuccardi. Valle de Uco, Mendoza.

\$ 47.900

DV CATENA MALBEC

Catena Zapata. Agrelo, Mendoza.

\$ 49.000

POLÍGONOS SAN PABLO CABERNET FRANC

Zuccardi. Valle de Uco, Mendoza.

\$ 43.300

ANGÉLICA ZAPATA MALBEC

Catena Zapata. Pasaje Altamira, Gualtallary, Mendoza.

\$ 63.000

TERRAZAS DE LOS ANDES ORIGEN LOS CHACAYES MALBEC

Chacayes, Valle de Uco, Mendoza.

\$ 38.000

TERRAZAS DE LOS ANDES RESERVA MALBEC

Valle de Uco, Luján 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

\$ 34.700

FELINO MALBEC

Luján de Cuyo y Valle de Uco, Mendoza.

\$ 35.600

PÁRU: GOLDEN BY THE SUN