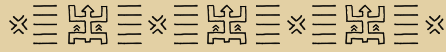
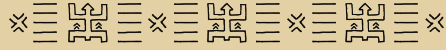


PACHAMAMA

DINNER CLUB



Indigenous people of Peru and the Andes believed Her then, we believe her today, Pachamama – mother of the earth and time, uniting the gifts of the seas, winds, earth and sun. Peruvian cuisine has been touched and influenced by European, Chinese and predominantly Japanese flavors for many years, which today is Nikkei.



Tasting menu

Explore the journey of Peruvian flavours 76
Per person

To add on

Black Winter Truffles 3g 15



If you have any special dietary requirements or allergies, please do not hesitate to inform our service team.

Ceviches

Fresh fish cured in lime juice

Classic Peruvian Ceviche 15
Dorada – Leche de Tigre – Peruvian choclo corn – aji limo – onion

Spicy Coconut & Jalapeño Ceviche 14
Sea bass – Leche de Tigre – coconut – jalapeño – cancha

Nikkei Tuna Ceviche 16
Yellowfin tuna – Leche de Tigre – ponzu – avocado – crispy sweet potato

Mango Ceviche 17
Dorada – Mango Leche de Tigre – cherry tomato – fresh mango

Ceviche Vegetariano 12
Fresh seasonal vegetables – yuzu lemon Leche de Tigre – quinoa – Peruvian choclo corn

Mistura de Ceviches 62
A platter of 4 Pachamama ceviches
72
A platter of all 5 Pachamama ceviches

Crudos

Raw fish / meat

Hamachi Tiradito 14
Yellowtail – citrus dressing – ginger – garlic – daikon

Tuna Tartare Nikkei 15
Yellowfin tuna – avocado emulsion – acevichado emulsion – soy sauce – crispy cracker

Wagyu Tataki 65
Japanese A5 Wagyu – daikon – truffle ponzu – wasabi salsa – crispy quinoa

Beef Tataki 15
Seared beef tenderloin – avocado cream – wakame salad – grapefruit pearls – yakiniku sauce – garlic chips

Tacos

(3 pcs)

Pulled Beef Tacos 12
Slow cooked beef – aji panca – avocado – tomatillo salsa verde

Yellowfin Tuna Tacos 11
Avocado – smoked aji panca aioli – tamarind jam – crispy wonton

Crispy Aubergine Tacos 10
Fried aubergine with katakuriko – avocado – honey anticucho sauce – crispy quinoa

Entradas para Compartir

Starters to Share

Guacamole 9
Avocado – corn tortilla chips

Edamame 7
Steamed with Salt
8
Garlic Spicy Glazed
9
Truffle

Soft-Shell Crab Bao Sliders (3 pcs) 13
Soft-shell crab – mantou bao bun – wasabi – avocado – crispy sweet potato

Octopus & Chorizo Croquetas (3 pcs) 11
Takoyaki sauce – spring onions – katsubushi

Gambas Picante 13
Tiger prawns tempura – honey and chipotle mayonnaise glaze

Calamares Fritos 12
Crispy squid – aji amarillo emulsion

Chipotle Pork Ribs 14
Chipotle & yuzu glaze – spiced cashew nuts

Kale Salad 9
Goji berries – dried cranberries – candid walnuts – manchego cheese – passion fruit & miso dressing

Spicy Cucumber Salad 8
Apple – jalapeño – almonds

Quinoa Salad 10
Quinoa tricolor – feta cheese – Peruvian choclo corn – cherry tomatoes – beetroot – aji amarillo olive oil dressing

Pescados y Mariscos

Fish & Seafood

Wild Sea Bass Ají Shiso 30
Pan fried sea bass fillet – aji shiso salsa – shiso tempura

Miso Glazed Grilled Black Cod 34
Fennel & pea shoot salad – dashi beurre blanc – spicy herb oil

King Tiger Prawns 34
Sautéed king tiger prawns – aji panca lemon dressing – choclo tomato salsa – crispy quinoa

Pulpo 31
Grilled octopus – warm quinoa salad – sweet potato purée – tomatillo – Peruvian chillies – cured egg yolk

Salmón a la Brasa 28
Grilled salmon fillet – red and yellow anticucho sauce – padrón peppers – crispy salmon skin

Nikkei Grill

Pollo a la Brasa 25
Corn fed chicken breast – Peruvian potato – portobello – truffles – crispy enoki

Tofu a la Brasa 22
Grilled tofu steak – red and yellow anticucho sauce – spring onion tempura

Pachamama Braised Short Ribs 34
Slow-cooked beef short ribs – sweet potato purée – crispy lotus root – teriyaki glaze

Lamb Chops 250g (New Zealand) 32
Goma truffle sauce – shimeji mushrooms – broccolini – teriyaki glaze

Beef Tenderloin 250g 31
Chili & garlic marinade – crispy sweet potato garnish

Marbled USDA Choice Sirloin 250g (USA) 35
Chimichurri sauce

Marbled USDA Prime Rib-Eye 250g (USA) 45
Chimichurri sauce

Wagyu Sirloin 100g (Japan, Grade A5) 50
Truffle aioli – chimichurri sauce

Mixed Grill Platter 85
Beef Tenderloin 200g – Marbled USDA Choice Sirloin 200g (USA) – Lamb Chops 200g (New Zealand)
Truffle aioli – chimichurri – aji amarillo emulsion

Acompañantes

Sides

Yuca Potato Fries with aji amarillo aioli 7

Sweet Potato Fries with Sriracha mayonnaise 7

Broccolini with Teriyaki glaze 8

Tomato Salad 6

Mushroom Cazuela with goat cheese and miso glaze 10