



# ORIGEN

Una experiencia de sabores

# OPENING BITES

◆ CRISPY RICE: SPICY SALMON TARTARE WITH FRIED RICE, CREAM CHEESE, GUACAMOLE (3 UNID )	9
CORN TORST WITH MUSSELS AND YUZU ALIOLI CUCUMBER AND GUACAMOLE	9,5
AJI GALLINA CROQUETTES (4 UNID ) CREAMY YELLOW CHILLI SAUCE, SHREDDED CHICKEN IN AN "AJI DE GALLINA" BASE	11
◆ SNAILS WITH FARMHOUSE EMULSION AND PERUVIAN CHILLIES (3 UNID )	11,9
CHORITOS A LA CHARLACA: MUSSELS IN A PERUVIAN GARLIC MIX WITH ONION AND CORIANDER	12

# ESSENCE OF THE SEA ( To share )

◆ TRIO OF CEVICHES: AN EXPERIENCE OF THREE PERUVIAN CEVICHE VARIATIONS IN A SINGLE DISH	24,9
CLASSIC CEVICHE OF FRESH SEA BASS WITH SWEET POTATO, CORN, PERUVIAN POPCORN AND PLANTAIN CHIPS	22
MIXED CEVICHE 2.0 WITH AJI A MARILLO, SEA BASS, OCTOPUS, SCALLOPS, BATTERED SQUID, PERUVIAN CRUNCHITA AND PLANTAIN CHIPS	23,9
NIKKEI TUNA CEVICHE WITH ROCOTO TIGER MILK AND PERUVIAN AVOCADO, IKURA, PITA HAYA AND CUJIENTE RICE	23,9
✓ VEGAN CEVICHE: SAUTÉED ASPARAGUS AND MUSHROOMS, WHITE BROCCOLI AND NATURAL HEART OF PALM, CORN, CRUNCHITA AND CREAMY SWEET POTATO, IN A VEGAN LEMON-BASED TIGER MILK WITH COCONUT WATER, GINGER, GARLIC AND CORIANDER STALKS.	19
◆ CRUSA LIMEÑA: CREAMY PRAWN AND SCALLOP TARTARE, YELLOW AND BLACK POTATO BASE, LIME, YELLOW CHILLI AND SQUID INK ON A ROCOTO CREAM BASE	18
◆ SCALLOP TIRADITO WITH SMOKED ROCOTO CHILLI MILK, PERCH, FLAMBÉED AVOCADO, CHARQUITA, PERUVIAN QUINOA, CRISPY AND IKURA	20,5
TIRADITO OF CORVINA WITH ALMOND TIGER MILK, ACCOMPANIED BY PITA HAYA, GUACAMOLE AND CRISPY NORI SEAWEED	21
LEMON FISH TIRADITO WITH YELLOW CHILLI MILK WITH AVOCADO, SWEET POTATO AND CORIANDER	22
<b>HOT</b> OCTOPUS IN HOUSE ANTICUHRA SAUCE, PERUVIAN LOCHE PUMPKIN PUREE WITH YELLOW CHILLI AND GLAZED SWEET POTATO	21,5

# NIKKEI (Para compartir)

◆	<b>FUTOMAKI (5 UNID)</b> CRUNCHY ORIGIN: BREADED MAKI WITH PRAWN, AVOCADO AND CREAM CHEESE FILLING. TOPPING OF SPICY TUNA TARTARE, TOBIKO AND HOMEMADE EEL SAUCE	19
◆	<b>NIGIRI (4 UNID)</b> NIGIRI PLATTER OF RED TUNA OF THE DAY NIGIRI PLATTER OF THE DAY'S SALMON TORO TUNA NIGIRI, TRUFFLE, PICKLED GINGER, QUAIL EGG	16 16 18
◆	<b>URAMAKI ( 5 UNID )</b> VEGGIE ROLL WITH AVOCADO, TEMPURA VEGETABLES, ASPARAGUS, SWEET POTATO, PERUVIAN AVOCADO TOPPING, CORN PURÉE AND MUSHROOMS	17
	RED TUNA URAMAKI, WITH MAYO MAYO, CRISPY QUINOA AND BREADED PRAWN FILLING, PERUVIAN AVOCADO ( 5 UNID )	18,5
◆	URAMAKI ANTICUCHERO: FLAMBEED SIRLOIN AND CHOLI PURÉE (10 PIECES) ACCOMPANIED BY ANCUCHEERA SAUCE AND CHALALI QUITO, STUFFED WITH BREADED PRAWN, CORN PURÉE AND PERUVIAN AVOCADO	18,9
	GRILLED URIMAKI ( 10 UNID ) MARINATED AND FLAMBÉED TERIYAKI SIRLOIN STEAK SERVED WITH CHIMICHURRI AND EEL SAUCE, STUFFED WITH THE FISH OF THE DAY, BREADED AND AVOCADO	18,9
	CRISPY AJI URAMAKI: YELLOW AJI WITH FLAMBEED PARMESAN AND EEL SAUCES STUFFED WITH BREADED PRAWN, CREAM CHEESE AND AVOCADO ( 10 UNID )	18,9
	URAMAKI BATAVYAKI ( 10 UNID ) FRESH SALMON, CRISPY BABY SQUID, BATAKI SAUCE AND HOMEMADE EEL STUFFED WITH KING PRAWNS AND AVOCADO	19,9

# CLOSING PLATES

◆VV	YELLOW CHILLI QUINOA, SEASONAL MUSHROOMS AND VEGETABLES: QUINOA PREPARED LIKE RISOTTO WRAPPED IN YELLOW CHILLI	20
	MARINATED SEA BASS WITH AJI PANCAR AND CHICHA DE JORA, BOTIJAS OLIVES, QUAIL EGGS, RICE AND HOMEMADE BANANA CHIPS	21,9
	SWERTED CORVINA: A DEEP AND COMFORTING STEW OF PERUVIAN CHILLIES, SLOW-COOKED ON FRESH CORVINA, ACCOMPANIED BY YUCA, TOMATO, ONION AND RICE WITH CORN.	23,9
	CORVINA A LO MACHO IN SEAFOOD SAUCE, PRAWNS AND YELLOW CHILLI PEPPER ACCOMPANIED BY OCTOPUS, PRAWN, SCALLOPS AND OUR CRIOLLA SAUCE	25,9
	SEAFOOD RISOTTO WITH OCTOPUS, PRAWN AND SCALLOPS PARMESAN STYLE	26,9
	RICE WITH DUCK: A NORTHERN RECIPE REINTERPRETED, DUCK MAGRET AND CREAMY CORIANDER AND YELLOW CHILLI RICE	26,9
◆VV	SAUTÉED LOIN ORIGIN PISCO SIRLOIN STEAK WITH SAUTÉED VEGETABLES, ANDINE POTATOES, RICE AND CORN	27
	SECO DE CORDERO PERUVIAN COOKED AT LOW TEMPERATURE IN AJIES PERUVIANOS Y CHICHA DE CHORA ACCOMPANIED BY PURÉ DE YUCA	33
	IBERIAN PORK CUTLET WITH HUANCINA SAUCE ACCOMPANIED BY OUR PESTO WITH A BASE OF BASIL, SPINACH AND PERUVIAN CHEESE	19,9

# POSTRE

◆VV	CHOCOLUCUMA CAKE WITH PERUVIAN LUCUMA JAM AND CHOCOLATE GANACHE	8,9
	AND CHOCOLATE GANACHE	8,9
	PASSION FRUIT PARFAIT WITH SEASONAL FRUITS	7,9
	PERUVIAN PICARONES WITH A PUMPKIN BASE, SWEET POTATO AND ANISE ACCOMPANIED BY HOMEMADE FIG HONEY	7,9