



ORIGEN

Una experiencia de sabores



OPENING BITES

◆	PACIFIC SCALLOP PARMESAN (1 PC.) PACIFIC SCALLOP WITH SMOKED AJÍ AMARILLO , PARMIGIANO CHEESE, CHALAQUITA, AND PERUVIAN POPPED QUINOA.	4.9
	GILLARDEAU OYSTER NO. 2, SIGNATURE SAUCE (1 PC.) THE COLD BITE THAT AWAKENS THE APPETITE. A PERFECT BALANCE OF FRESHNESS, INTENSITY, AND ELEGANCE.	6.5
	CRISPY RICE (3 PCS.) SPICY SALMON TARTARE WITH CRISPY RICE, CREAM CHEESE, AND GUACAMOLE.	9,9
	CORN TOAST WITH MUSSELS, YUZU ALIOLI, CUCUMBER AND GUACAMOLE	9,5
◆	PACIFIC SCALLOPS (3 PCS.) SCALLOPS WITH CORAL EMULSION AND PERUVIAN CHILIES.	11
	AJÍ DE GALLINA CROQUETTES (4 PCS.) SHREDDED CHICKEN, AJI AMARILLO IN ITS MILDEST VERSION, AND BOTIJA OLIVES.	12

ESSENCE OF THE SEA (FOR SHARING)

◆	PERUVIAN CEVICHE TRIO A COMPLETE EXPERIENCE. IDEAL FOR DISCOVERING THREE EXPRESSIONS OF PERUVIAN CEVICHE IN A SINGLE DISH.	24,9
	CLASSIC CEVICHE OF FRESH CORVINA WITH SWEET POTATO, CORN, PERUVIAN CANCHITA AND PLANTAIN CHIPS.	22
	MIXED CEVICHE 2.0 WITH AJÍ AMARILLO, CORVINA, OCTOPUS, SCALLOPS, BATTERED SQUID, PERUVIAN CANCHITA AND PLANTAIN CHIPS.	23,9
	NIKKEI TUNA CEVICHE WITH ROCOTO LECHE DE TIGRE AND PERUVIAN AVOCADO, KIWI, PICKLED CUCUMBER AND CRISPY NORI.	24,9
✓	VEGAN CEVICHE SAUTÉED ASPARAGUS AND MUSHROOMS, PERUVIAN CORN, CANCHITA, AND SWEET POTATO CREAM, IN A VEGAN LECHE DE TIGRE MADE WITH LIME, COCONUT WATER, AND MANGO.	18.9
✓	CAUSA LIMEÑA CREAMY SHRIMP AND SCALLOP TARTARE, YELLOW AND PURPLE POTATO BASE, LIME, AND AJI AMARILLO, SERVED OVER A ROCOTO CREAM	19
◆	SCALLOP TIRADITO WITH SMOKED ROCOTO CHILLI LECHE DE TIGRE, PEACH, SMOKED AVOCADO, CHALAQUITA, CRISPY PERUVIAN QUINOA AND IKURA	21,5
	LEMON FISH TIRADITO WITH AJÍ AMARILLO LECHE DE TIGRE, AVOCADO, AND SMOKED SWEET POTATO, FINISHED WITH CILANTRO OIL AND OUR MIX OF PERUVIAN CHILIES	22,9


HOT DISHES (FOR SHARING)

- ◆ **IBERIAN PORK ANTICUCHO**
GRILLED ANTICUCHO SERVED WITH SAUTÉED POTATOES AND PERUVIAN CORN, TOPPED WITH ANTICUCHO SAUCE AND HUANCAÍNA SAUCE. 21,9
- ◆ **CRISPY FISH OF THE DAY**
DELICATELY MARINATED AND FRIED TO A PERFECTLY CRISP GOLDEN FINISH. SERVED OVER OUR SLOW-COOKED AJI AMARILLO SAUCE WITH GENTLY BRAISED TOMATOES. ACCOMPANIED BY PLANTAIN CHIPS, SALSA CRIOLLA AND FRIED YUCA. 23
- NIKKEI GRILLED OCTOPUS**
GRILLED OCTOPUS WITH OUR CHIMICHURRI AND ANTICUCHO SAUCE, SERVED WITH SEASONAL SAUTÉED VEGETABLES. 23,9

NIKKEI (FOR SHARING)

- FUTOMAKI (5 PCS.)**
CRUNCHY MAKI WITH SHRIMP, AVOCADO AND CREAM CHEESE FILLING. TOPPED WITH SPICY TUNA TARTARE, TOBIKO, AND HOUSE EEL SAUCE. 19
- ◆ **HOSOMAKI (6 PCS.)**
TEMPURA HOSOMAKI FILLED WITH MANGO AND CREAM CHEESE, TOPPED WITH SPICY TUNA TARTARE, EEL SAUCE, AND THE CHEF'S SPICY MAYO. 19,9
- NIGIRI (4 PCS.)**
NIGIRI PLATTER OF RED TUNA OF THE DAY 16
NIGIRI PLATTER OF THE DAY'S SALMON 16
TORO TUNA NIGIRI, PACHIKAY Y FURIKAKE POWDER 18
- URAMAKI (10 PCS)**
- ✓ **VEGGIE ROLL: WITH AVOCADO, TEMPURA VEGETABLES, ASPARAGUS, SWEET POTATO, TOPPED WITH PERUVIAN AVOCADO, CORN PURÉE, AND MUSHROOMS** 17,5
- RED TUNA ACEVICHADO MAKI: WITH ACEVICHADA MAYO, CRISPY QUINOA, AND A FILLING OF BREADED SHRIMP AND PERUVIAN AVOCADO** 18,5
- ◆ **ANTICUCHERO MAKI: SMOKED SIRLOIN AND CORN PURÉE, SERVED WITH ANTICUCHO SAUCE AND CHALAQUITA, WITH A FILLING OF TEMPURA SHRIMP, CREAM CHEESE, AND PERUVIAN AVOCADO** 18,9
- PARRILLERO MAKI: MARINATED AND SMOKED TERIYAKI BEEF SIRLOIN, SERVED WITH CHIMICHURRI AND EEL SAUCE, WITH A FILLING OF BREADED FISH OF THE DAY AND AVOCADO** 18,9
- CRISPY AJÍ MAKI: FLAMBEED AJI AMARILLO WITH PARMESAN AND EEL SAUCE, WITH A FILLING OF TEMPURA SHRIMP, CREAM CHEESE AND AVOCADO** 18,9
- BATAYAKI MAKI: FRESH SALMON, TOPPED WITH CRISPY BABY SQUID, BATAYAKI SAUCE, AND HOUSE EEL SAUCE, WITH A FILLING OF SHRIMPS AND AVOCADO** 19,9

FINAL COURSES

- ◆  AJÍ AMARILLO QUINOTO QUINOA PREPARED LIKE RISOTTO WRAPPED IN AJI AMARILLO WITH SEASONAL MUSHROOMS AND VEGETABLES 19
- SEA BASS ESCABECHE WITH AJÍ PANCA AND CHICHA DE JORA BASE, BOTIJA OLIVES, QUAIL EGG, RICE, AND HOUSE-MADE PLANTAIN CHIPS 21,9
- CORVINA STEW "SUDADO": A DEEP, COMFORTING SLOW-COOKED STEW OF PERUVIAN CHILIES WITH FRESH CORVINA, SERVED WITH YUCA, TOMATO, ONION, AND RICE WITH CORN 23,9
- CHAUFA RICE WITH MARINATED AND GLAZED PORK BELLY, SERVED WITH ORIENTAL VEGETABLES. 24,5
- SEAFOOD "ACHUPETADO" UDON: PASTA OF THE DAY WITH SCALLOPS, SHRIMPS, OCTOPUS, AND SAUTÉED VEGETABLES, FINISHED WITH PARMESAN AND KATSUOBUSHI. 25,5
- ◆ CORVINA A LO MACHO IN SEAFOOD SAUCE AND AJÍ AMARILLO SERVED WITH OCTOPUS, SHRIMPS, SCALLOPS AND OUR CRIOLLA SAUCE 25,9
- SEAFOOD RISOTTO WITH OCTOPUS, SHRIMPS AND SCALLOPS PARMESAN STYLE 26,9
- DUCK RICE: SLOW-COOKED CONFIT DUCK LEG WITH CREAMY CILANTRO RICE AND AJI AMARILLO CREAM 27,5
- ◆ LOMO SALTADO ORIGEN: SAUTÉED SIRLOIN STEAK WITH PISCO, SAUTÉED VEGETABLES, ANDEAN POTATOES, AND RICE WITH CORN 28
- PERUVIAN LAMB "SECO" (650-700 G), SLOW-COOKED WITH PERUVIAN CHILIES 34
- IBERIAN PORK MILANESE WITH HUANCRAÍNA SAUCE, SERVED WITH OUR PESTO MADE WITH BASIL, SPINACH, AND PERUVIAN CHEESE 21,5

DESSERTS

- PAVLOVA WITH PASSION FRUIT AND SEASONAL FRUITS 7,9
- ◆ PERUVIAN PICARONES MADE WITH PUMPKIN, SWEET POTATO, AND ANISE, SERVED WITH HOUSE-MADE FIG SYRUP 7,9
- ◆ LÚCUMA BAVAROIS WITH MATCHA, DRIED FRUITS, AND PERUVIAN CACAO 8,9
- CHOCOLÚCUMA CAKE WITH PERUVIAN LÚCUMA CARAMEL, CHOCOLATE GANACHE, AND PERUVIAN CACAO 8,9
- KEY LIME PIE WITH A BISCUIT BASE, CITRUS CURD, AND PERUVIAN LIME 8,9