

# AZOTEA

COCKTAIL BAR E CUCINA NIKKEI

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Chef Alexander Robles  
Bar Manager Matteo Fornaro

C O N C E P T

A Z O T E A

## NIKKEI COCKTAIL RESTAURANT

Perù e Giappone distano più di 15.000 km in linea d'aria. Due mondi separati, diversi, lontani, che oggi si incontrano tra le mura di Azotea, a Torino.

Da sempre il nostro progetto è incentrato su un'idea ben precisa: esaltare il mondo nikkei, che è fatto di contaminazioni nippo-peruviane, nelle sue mille e più sfumature.

La cucina di Azotea è quanto di più emotivo e libero possa essere realizzato tra gli sconfinati paletti del mondo nikkei. Sono tanti gli stimoli gastronomici che derivano dall'incontro tra Perù e Giappone, e sono tanti i sapori e i profumi che ne fanno parte.

Se le ricette peruviane si caratterizzano per l'intensità gustativa, l'arte culinaria nipponica si distingue per la pulizia stilistica. Il perfetto equilibrio è ciò che ricerchiamo costantemente nei nostri piatti e negli abbinamenti con i cocktail.

I cocktail sono infatti il perfetto accompagnamento delle tapas e dei piatti e con essi condividono l'esaltazione degli ingredienti sudamericani e asiatici all'interno della stessa ricetta.

**À LA CARTE**

## STARTERS

### CEVICHE

Tuna, salmon, sea bass,  
classic leche de tigre, choclo, sea lettuce,  
onion, camote cream, coriander oil

**22 euros**

### SHABU SHABU CRIOLLO

Raw white fish, carrot and achiote leche, aji  
amarillo gel, bamboo and baby corn

**20 euros**

### TIRADITO DE PULPO

Soft octopus\* cut into sashimi,  
graviola and tapioca leche, black olive crumble,  
coriander oil, canchita

**22 euros**

### CAUSA RELLENA

Yellow potato cream seasoned with  
lime, beetroot and wasabi, served with  
Russian salad with rhubarb, crispy chips

**18 euros**

### AJI DE GALLINA

Ají de gallina is a delicious traditional dish from  
Peru, Chef Robles recalls it by serving chicken  
cooked in sous vide, dried and puffed chicken skin,  
ají amarillo and turmeric cream, rice wafers

**18 euros**

## FIRST DISHES

### DUMPLINGS DE LOCRO DE ZAPALLO

Ravioli stuffed with Hokkaido pumpkin, huacatay, primo sale, ají amarillo and choclo, vegetable and lard consomme

**18 euros**

### DUMPLINGS CHI JAUKEY

Ravioli stuffed with guinea fowl seasoned with ginger and soy, plated with spring onion and accompanied by plancha platters, toasted sesame

**20 euros**

### TAJARIN Y CHICHARRÓN

Buckwheat tagliatelle creamed in broccoli, ginger and miso cream, toasted peanuts, chicharrón

**18 euros**

### SOPA WONTON

Delicate soup from Chifa cuisine.  
Tagliatelle in veal, pork and bonito dashi broth.  
Served with corned sirloin, corn reventado, bokchoy, mushrooms, wonton dumpling

**22 euros**

## MAIN COURES

### SUDADO DE PESCADO

Monkfish tails, onions, potatoes, cassava, achiote, chicha de jora and fish stock, spinach

**26 euros**

### MOQUECA

Criollo dish that has always accompanied us. Creamy fish soup, slightly spicy, based on coconut milk, turmeric, chilli pepper, mussels, prawns, white fish\*

**24 euros**

### MEJILLA DE COCHINITO

Braised and glazed pork cheek\* in muña sauce, sliced olluco, mango bechamel and lúcuma, served with shiso leaves in tempura

**26 euros**

### CARAPULCRA DE MOSCARDINI

Novoandina-inspired dish.

Baby octopus\*, papa seca in cubes rehydrated and cooked with peanuts, aji panca, onions and octopus broth, fried plantain, onion petals acidified with umeboshi, chicha de jora


**26 euros**

# ALLERGENS

The customer is asked to inform the dining room staff of the need to consume foods free of certain allergenic substances before ordering. During preparations in the kitchen, cross-contamination cannot be ruled out.

Therefore, our dishes may contain the following allergenic substances pursuant to EU Reg. 1169/11.

Fish and fish products, shellfish and shellfish products, crustaceans and crustacean products, cereals containing gluten, eggs and egg products, soya and soya products, milk and milk products milk, sulfur dioxide and sulphites, nuts, celery and celery products, lupins and lupin products, peanuts and peanut products, mustard and mustard products, sesame seeds and products of sesame.

 The marked dishes are prepared with raw material killed.