

## TAPAS LIST



### OSTRICA ACEVICHADA

Oyster dressed with soy, lime, red Tropea onion, passion fruit, accompanied by crunchy plantain

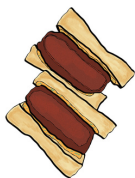
**5 euros**



### PICCOLO PLATEAU DI OSTRICHE

Five natural mixed oysters

**5 pieces/22 euros**



### KATSU SANDO

Japanese sandwich stuffed with breaded veal tongue, huacatay and chipotle mayonnaise

**10 euros**



### EMPANADAS JAPOLATINAS

Empanadas stuffed with chicken, cherry tomatoes, spring onion and oyster sauce

**3 pieces/10 euros**



### UDON NOODLES

Stir-fried udon noodles with lomo sauce, carrots, smoked tofu, courgettes, cabbage, sprouts of soy and charqui (carne salada from the Peruvian jungle)

**half portion/13 euros**

**full portion/18 euros**

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### PLANTAIN CHIPS

Fried plantain chips, served with salsa a base of mustard, chili pepper and honey  
**5 euros**



### SOCKEYE SALMON TACOS

Sockeye salmon  tacos, black olives, cream of smoked aubergine, broccoli leaves  
**2 pieces/10 euros**




### VEGETARIAN TACOS

Tacos stuffed with vegetable Kimchi season with yuzu mayonnaise and crispy corn wafer  
**2 pieces/10 euros**




### FISH ROLL

Delicate buttered semi-sweet bread, white fish and prawns,  crunchy celery salad, Azotea sauce, lumpfish roe, passion fruit gel  
**13 euros**



### COD CROQUETAS

Cod  and yucca croquetas, breaded panko and grated coconut, chipotle mayonnaise  
**5 pieces/10 euros**