

AZOTEA EXPERIENCE

TASTING MENÙ

—

Chef Alexander Robles
Bar Manager Matteo Fornaro

SIPS PAIRING

The sips pairing is the concept that characterises every Azotea Experience.

It is a pairing of cocktails in reduced portions -SIPS- that our bar manager Matteo Fornaro develops to accompany the dishes of chef Alexander Robles.

Sips are cocktails in an alcoholic or low alcohol version capable of enhancing the paired gastronomic course by contrast or concordance.

They are prepared with elements from the nikkei world, from Japan or, as is more often the case, from South America, and play on experimental elements and techniques.

TASTING MENÙ

TAHUA

SIX COURSES + SIX SIPS

Tahua is the Quechua term for the number **four**.

There are **four main gastronomic influences** of Peruvian cuisine, which determine a precise geography of taste.

Novoandina is the most recent cuisine, characterized by the use of European techniques applied by contemporary chefs on the products of the Andean territory.

Chifa and Nikkei cuisine tell the story of the gastronomic richness transmitted by the arrival of the Chinese and Japanese communities in Peru.

The **Criolla** or Creola reminds us of a distant colonial past, a style of cuisine born from the fusion between European, African and pre-Columbian American cultures.

The menu once again tells a story of integration and contamination through traditional dishes and modern reinterpretations.

The tasting route, which includes six courses, is applied to the entire table, at a price of 65 euros.

The sips pairing can be ordered for 40 euros.

QAMPAQ

THREE COURSES + THREE SIPS

In the Quechua language, **Qamपाq** means "**for you**". In our menu, not surprisingly, it is the only customizable proposal centered on pairing with sips.

The menu consists of **three free-choice courses** from the Tapas, Starters/First courses, Second courses sections and three sips designed in combination by our bar manager Matteo Fornaro.

The path is applied to the entire table, in a customizable way for each guest.

The final price is the result of the sum of the individual courses chosen from the menu, to which the price of 24 euros must be added of sips pairing.

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TAHUA

TIRADITO DE PULPO

Soft octopus cut into sashimi,
soursop and tapioca leche, black olive crumble,
coriander oil, cancha

SHABU SHABU CRIOLLO

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

AJÍ DE GALLINA

AjÍ de gallina is a delicious traditional Peruvian dish reinterpreted.
Chicken cooked in sous vide, dried and puffed chicken skin,
aji amarillo and turmeric cream, rice wafers

CAUSA RELLENA

Yellow potatoes seasoned with lime, beetroot and wasabi,
Russian salad with carrots, rhubarb, edamame, sweet and sour onions

SOPA WONTON

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

MEJILLA DE COCHINITO

Roasted pork cheek glazed in muña sauce, coriander and
oregano, sliced olluco, mango bechamel and lucuma
served with shiso leaves in tempura

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SIPS PAIRING

SIP ONE

Gin, Tuscan olive Leccino cultivar,
Spanish olive Arbequina cultivar, pink grapefruit,
Lemonade

SIP TWO

Pisco, green Ancho, pepper, passion fruit, green mango

SIP THREE

Gin, Cynar 70 proof, plums, ginger syrup, lime,
Asahi beer

SIP FOUR

Konishi Hiyashibori Gold sake, extra dry lavender vermouth,
homemade green tea liqueur, yuzu, celery leaf soda

SIP FIVE

Cachaça, coconut, tomato, ancho verde, smoked salt,
Azotea spicy bitters

SIP SIX

Vermouth Cocchi Storico, Raicilla Ninfa,
Dry Curaçao Pierre Ferrand, chicha morada, lime,
chamomile, vanilla