



QAMPAQ
THREE COURSES+3 SIPS

TASTING MENÙ

QAMPAQ

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In Quechua, Qampaq means “for you”.

In our menu, it's the only customizable tasting experience centered on cocktail pairing.

The menu includes three courses of your choice from the following sections:

Tapas, Starters/First Courses, Mains,
paired with three sips selected by our bar manager Matteo Fornaro.

The experience is applied to
the entire table
and personalized for each guest.

The price of the three courses is 50 euros per person,
the cost of the SIPS pairing is 24 euros.

SIPS PAIRING

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

The sips are conceived with the aim of enhancing the paired gastronomic course by contrast or concordance, playing on experimental elements and techniques.

CHEF'S FAV



A signature selection: three dishes that the chef loves. No logical progression, just pure instinct. A straightforward, personal trio. It opens with a vegetable dish that plays on the creaminess of purple potato and leek parmentier served with mushrooms and crispy yuba. It continues with an intense first and second course, three dishes that the chef would choose for himself.

KAMAKURA

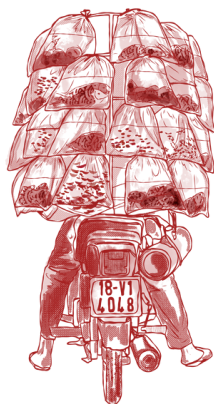
Purple potato and leek parmentier, yuba, mushrooms, chestnuts, fermented tomatoes and sea lettuce

DUMPLING DI ANATRA

Ravioli stuffed with braised duck, aji amarillo, coriander, pea cream

LINGUA ANTICUCHERA

Barbecued Fassone beef tongue in anticuchera sauce, Delica pumpkin cream, fried artichok



THREE COURSES 50 EUROS + SIPS PAIRING 24 EUROS

SIGNATURE



Three dishes that reflect Azotea's roots and influences. The journey begins with a vegetarian starter, continues with the ever-popular ceviche and ends with a nod to Creole cuisine: sea bass, tub gurnard, weever fish and prawns, served with a creamy coconut, tomato and chilli sauce.

CAUSA

Potatoes and aji amarillo, mango, cucumber, chicory, sriracha mayonnaise, wakame

CEVICHE

Salmon, croaker, cancha, pumpkin, leche de tigre

MOQUECA

Inspired by Bahian Moqueca. Sea bass, tub gurnard, weever fish, prawns, coconut milk, tomato and chilli cream sauce, red onion compote.



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MEAT



Three courses that follow one another like waves, from the freshest to the deepest. Sea bass and salmon ceviche to start, followed by green tallarin, a first course that combines vegetable notes, aromatic herbs and squid. The finale is entrusted to grilled octopus, intense and enveloping, which brings all the power of cooking over the fire to the close.

CEVICHE MEZCLADO

Salmon, croaker, cancha, pumpkin, leche de tigre

TALLARÍN VERDE E CALAMARO

Rice tagliatelle, ocopa cream, black olive crumble and squid

POLPO ALLA BRACE

Barbecued octopus, Japanese green curry, bisque gel, snow peas, cooked celeriac



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ONDA



The Meat menu tells the story of meat in three stages: from the silky delicacy of a steamed vegetable pudding served with snails, to the intensity of ramen, ending with the depth of Fassone beef tongue stew. A journey that alternates between softness and character.

CHAWANMUSHI

Warm custard cooked with vegetable dashi, snails, spinach, ankake sauce

SHOYU RAMEN

Buckwheat tagliolino, tamago, beef, dashi, spring onion, soy, kombu, miso, bok choy, chilli pepper

LINGUA ANTICUCHERA

Barbecued Fassone beef tongue in anticuchera sauce, Delica pumpkin cream, fried artichok



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INTENSO



We begin with a clean burst of intensity and flavour, a surprising starter: alletterato served with edamame cream and shiokara. We continue with the richness of ramen and its spices, ending with moqueca, a coconut and tomato soup that envelops fish and shellfish with a kick of chilli pepper.

TIRADITO YAYOI

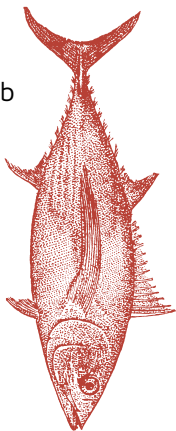
Sashimi-cut little tunny, edamame, lotus root, hoshigaki, ponzu, shiokara

SHOYU RAMEN

Buckwheat tagliolino, tamago, beef, dashi, spring onion, soy, kombu, miso, bok choy, chilli pepper

MOQUECA

Inspired by Bahian Moqueca. Sea bass, tub gurnard, weever fish, prawns, coconut milk, tomato and chilli cream sauce, red onion compote.



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LEGGERO



For those seeking freshness and balance. It opens with a dish that combines tropical fruit with the acetic and spicy notes of kimchi, continues with a lively sea bass and salmon ceviche, but closes with an intense dish based on barbecued amberjack accompanied by a crispy vegetable side dish for a savoury but harmonious finish.

NARA

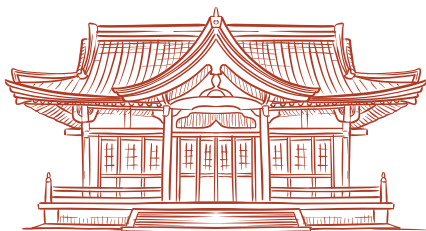
Veggie starter with kimchi extract, taro, prickly pears, dragon fruit, sachatomate and seasonal veggies

CEVICHE

Salmon, croaker, cancha, pumpkin, leche de tigre

RICCIOLA GLASSATA AL MISO

Grilled yellowtail glazed with miso sauce, turnip greens, daikon, carrots and toasted sesame seeds



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