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QAMPAQ
THREE COURSES+3 SIPS

TASTING MENÙ

QAMPAQ

THREE COURSES + THREE SIPS

In Quechua, Qamपाq 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



An author's pick: three dishes the chef truly loves.

No progressive logic — just pure instinct. A direct, personal trio.

It opens with a vegetable dish built around the creaminess of purple potato and leek parmentier, served with mushrooms and crispy yuba.

Then a bold first course and a strong main: three dishes the chef would choose for himself.

KAMAKURA

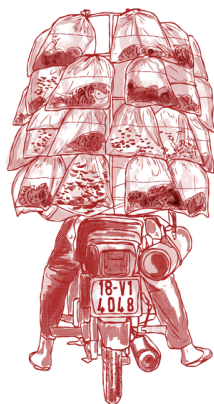
Purple potato and leek parmentier, yuba, mushrooms, chestnuts, fermented tomatoes and sea lettuce

SHOYU RAMEN

Buckwheat tagliolini, tamago, beef, soy, kombu, miso, bok choy, chili pepper

LINGUA ANTICUCHERA

Fassona beef tongue grilled in anticuchera sauce, pumpkin cream, fried artichoke



THREE COURSES 50 EUROS + SIPS PAIRING 24 EUROS

MEAT



The Meat journey tells the story of meat in three steps, alternating comfort and intensity. It starts with two indulgent tapas, continues with a dish focused on the richness of seared duck leg, and ends with slow-cooked Fassona beef tongue, expertly cooked and enhanced by a lightly spiced sauce.

TAPAS

Beef yakitori and ocopa sauce

Katsusando: Japanese sandwich filled with veal, chipotle mayonnaise, huacatay and muna

DUCK DUMPLING

Braised duck leg ravioli, aji amarillo, coriander, chicha de jora, pea cream

LINGUA ANTICUCHERA

Fassona beef tongue grilled in anticuchera sauce, pumpkin cream, fried artichoke



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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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ONDA



Three steps that follow one another like waves, from the freshest to the most intense.

Two Azotea classics to begin, then green tallarín, a first course that blends vegetal notes, aromatic herbs and squid.

The finale is entrusted to grilled octopus — intense and comforting — bringing the power of open-fire cooking and a spicy finish.

TAPAS

Acevichada oyster: seasoned with passion fruit ponzu

Taco: prawns and sea bass, Azotea sauce, passion fruit gel, salmon roe

TALLARIN VERDE E CALAMARO

Rice tagliatelle tossed with coriander and spinach ocopa cream, black olive crumble, seared squid

GRILLED OCTOPUS

Grilled tentacle, Japanese green curry, bisque gel, purple cabbage, scorzonera



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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

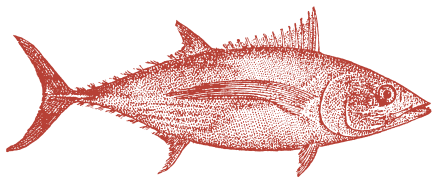
Sashimi-cut little tunny, edamame, lotus root, hoshigaki, ponzu, shiokara

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 looking for freshness and balance. It opens with a dish that combines tropical fruit with the acidic and spicy notes of kimchi, continues with an acevichado ceviche of sea bass and salmon, and ends with an intense dish featuring miso-glazed grilled meagre, paired with a crunchy vegetable side for a savory yet harmonious finish.

NARA

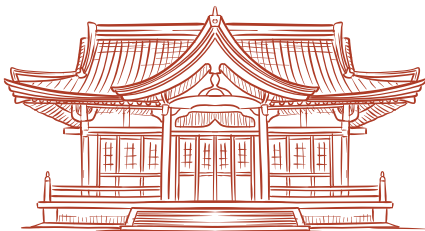
Veggie starter with kimchi extract, taro, kiwi, dragon fruit, sachatomate and seasonal veggies

CEVICHE

Salmon, croaker, cancha, pumpkin, leche de tigre

MISO-GLAZED MEAGRE

Grilled meagre glazed with miso sauce, broccoli, daikon, parsnip, loomi and toasted sesame crisp



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VEG



The chef's vegetable selection opens with a starter rooted in deep Peruvian identity, continues with an aromatic and crispy ravioli, and ends with an unexpected main course featuring notes of charcoal grilling and sesame.

NARA

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

YUBA ROLL

Fried ravioli filled with carrot, Chinese cabbage, shiso leaves and huacatay, tofu, ginger, Jerusalem artichoke cream, yuzu kosho

EDO

Broccoli, daikon, parsnip, toasted sesame crisp, green rice, miso, loomi



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