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QAMPAQ  
THREE COURSES+3 SIPS

## MENU DEGUSTAZIONE

# QAMPAQ

## TRE CORSE + TRE SIPS

In the Quechua language, "Qampaq" means  
"for you."

In our menu, it is no coincidence that it is the only customizable option focused on pairing with sips (small-format cocktails).

The menu consists of three courses and is designed for those who want to experience Azotea as a more personal journey.

The course is applied to the entire table, and each guest can independently choose from the six options below.

The price of the course is 74 euros per person, including sips pairing.

The cost of the menu without sips is 60 euros per person.

## SIPS PAIRING

It's a pairing of cocktails in reduced portions—sips means "small drinks"—that our bar manager Matteo Fornaro creates to accompany the dishes of Chef Alexander Robles.

The sips are designed to enhance the gastronomic course in pairing, either by contrast or concordance, playing with experimental elements and techniques.

# CHEF'S FAV



A choice of the author: three dishes that the chef loves.

Without progressive logic but purely by instinct.

A direct, personal triptych. It begins with an intense and savory tiradito, followed by a first course characterized by spicy and vegetal notes, and concludes with a second dish that embraces two pillars of South American cuisine: a complex and layered mole sauce, highly aromatic, and chimichurri, fresh and herbaceous (without garlic here).

The three dishes the chef would choose for himself.

## TROUT TIRADITO

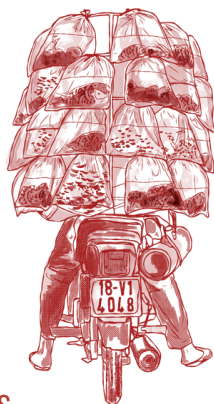
Rainbow trout, rice vinegar and soy sauce, light miso and achiote leche, bamboo, baby corn

## TAGLIOLINI

Buckwheat tagliolini, green curry, crispy zucchini flowers and Brazil nuts

## SWEETBREADS

Sweetbreads glazed in mole sauce, pallares, wild arugula and chimichurri



**THREE COURSES + SIPS PAIRING 74 EUROS**  
**WITHOUT SIPS PAIRING 60 EUROS**

# MEAT



Direct, satisfying. We start with Japanese skewers grilled over an open flame and a sando that has become one of Chef Robles' classics. The wonton, a dumpling with a thin wrapper, lightens the journey with vegetal notes, while the true star is the third dish: skirt steak dressed with a typical Peruvian sauce, spicy, slightly smoky, which enhances the meat in an unexpected and profound way.

## TAPAS

**Yakitori:** grilled beef meatballs with ocopa sauce

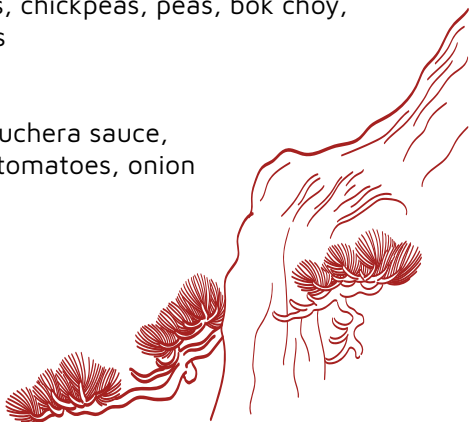
**Katsusando:** Japanese sandwich filled with veal, chipotle mayonnaise, huacatay, and muna

## WONTON

Smoked tofu rolls, chickpeas, peas, bok choy, cauliflower, beets

## DIAFRAMMA

Skirt steak, anticuchera sauce, crispy potatoes, tomatoes, onion petals, rice



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# SIGNATURE



The three dishes that narrate the roots and influences of Azotea. The causa is the essence of Peruvian cuisine reimagined in a creative way, where potato cream meets seasonal vegetables. The journey continues with an indispensable ceviche and concludes with a nod to Creole cuisine: white fish and shrimp, a velvety coconut milk, tomato, and chili sauce.

## CAUSA

Potato and aji amarillo cream, cancha, fava beans, wild herbs

## CEVICHE

Tuna, sea bass, fried squid tentacles, leche de tigre, choclo corn, cilantro, marinated sweet peppers

## MOQUECA

White fish, shrimp, cassava, creamy sauce made with coconut milk, tomato and chili, red onion compote.



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# ONDA

From raw to grilled, without losing balance.

The tiradito begins the journey: sashimi-cut ombrina, immersed in an aromatic leche that plays on acidity and aroma. The steamed shrimp dumpling brings roundness and contrasts, while the octopus tentacle, steamed and then grilled on charcoal, closes the menu: grill, yuzu, and a lucuma cream, an Andean fruit with sweet and caramelized notes.

## TIRADITO DI OMBRINA

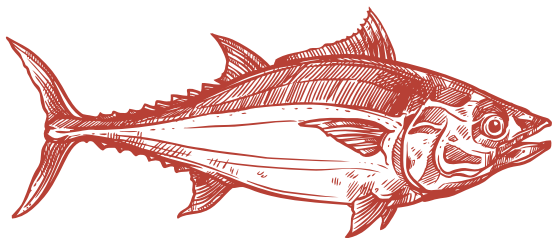
Ombrina, soursop leche, daikon, kombu seaweed

## SHRIMP DUMPLINGS

Dumplings stuffed with shrimp, cabbage, grilled pineapple, queso fresco, and sautéed spinach

## OCTOPUS

Grilled tentacle, lucuma cream, crispy quinoa, yuzu gel



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# STREET FOOD

The most straightforward menu, our most beloved tapas, and an essential and fresh ceviche. An ode to street food that starts with two versions of our taco: a grilled corn tortilla and two different fillings. The golden croquettes with chipotle sauce, smoky and spicy, the grill of the yakitori, and the deliciousness of the sando make this journey fun and instinctive.

## TAPAS

**Fish taco:** shrimp, sea bass, passion fruit gel, lumpfish roe

**Beef taco:** marinated braised beef ribs, guacamole

**Croquetas:** cod and tapioca

**Yakitori:** beef and ocopa sauce

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

## CEVICHE

Tuna, sea bass, fried squid tentacles, leche de tigre, choclo corn, cilantro, marinated sweet peppers



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# VEGETALE



The journey begins with a taco of fermented vegetables, less spicy than the traditional Korean version, offering a rich and complex flavor. In the vegetarian version, the ceviche is enhanced with delicate smoky notes, sophisticated roots, and a refined marinade. The final tagliolino completes the experience with a depth of flavors, thanks to the green curry, buckwheat, and elegant toasted notes.

## KIMCHI TACO

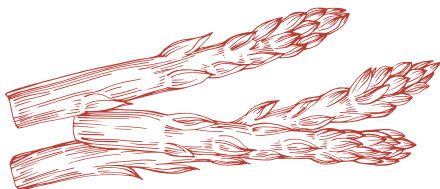
Corn flour tacos, beetroot kimchi, red cabbage, spinach, daikon, Chinese cabbage, radishes, cauliflower, carrots, hazelnut crumble, miso mayo

## VEGETABLE CEVICHE

Grilled asparagus, radishes, daikon, taro, pickled ginger, masato leche de tigre

## TAGLIOLINO

Buckwheat tagliolino, green curry, crispy zucchini flowers, and Brazil nuts



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