

STARTERS

QUINOA BURGER 130,00 KN

Lettuce, tomato, smoked chipotle mayonnaise, quince marmalade

CONCHITAS 170,00 KN

Seared scallops, aji amarillo adobo, Grana Padano cheese, parsley, garlic powder

ENSALADA ANDINA 240,00 KN

Quinoa, lobster, avocado, pomegranate, coriander, tree tomato and aji amarillo emulsion

CALAMARCITOS 125,00 KN

Grilled squids, basil puree, botija olive aioli, panca chili pepper sauce

CAUSITA

WHIPPED POTATO WITH AJI AMARILLO CHILI 195,00 KN

Tuna, asparagus, sunchokes, smoked chili aioli, avocado, olive sauce

CEVICHE

NIKKEI🌀: 175,00 KN

Tuna, cucumber, mango, chives, sesame, soy sauce, Leche de Tigre

MIXTO: 180,00 KN

White fish, octopus, tiger prawns, corn, sweet potato, Leche de Tigre with rocoto pepper sauce

VEGETARIANO: 150,00 KN

Asparagus, red quinoa, citrus-cocona juice, chia

Note: 🌀 chef's choice

ANTICUCHOS

PANCETTA 125,00 KN

Pork belly, pickled chili, smoked mayonnaise, bbq-panca pepper sauce


PULPO 205,00 KN

Grilled octopus, spring potato, garlic aioli, botija olive sauce

MAIN COURSE

ATUN SELLADO 260,00

Yellowfin tuna and slow-cooked veal cheeks, aji amarillo, tomato confit, Peruvian yellow potato, braised baby carrot, asparagus

LOMO SALTADO  285,00 KN

Grilled New York steak, tomato, onion, huancaína risotto and lomo saltado-morel sauce

PESCA NIKKEI 230,00 KN

Grilled monkfish, butter-bean puree, green peas, panca-miso juice

CHAUFITA 190,00 KN

Tiger prawns, wok quinoa, asparagus, broccoli, mustard-panca sauce

SECO DE CORDERO 275,00 KN

Lamb loin, potato stew, carrots, demi-glace and coriander sauce

Note:  chef's choice

CATCH OF THE DAY (KG) 780,00

Cooked to order

1100,00 KN

LOBSTER (KG)

Cooked to order

Side order of your choice: Swiss chard with potato, rice, fried or boiled potato, grilled vegetables...

DESSERT

TRES LECHES 80,00 KN

Sweet vanilla biscuit, crunchy peanuts, raspberry-chocolate sorbeto

TRIO DE LIMON 75,00 KN

Lime tart, lime foam, lemon sorbeto

CACAO 🌀 90,00 KN

Chocolate mousse, sweet Andean grains, Mango-passion fruit sorbeto

SEASONAL SORBETOS 55,00 KN

Note: 🌀 chef's choice

PDV JE UKLJUČEN U SVE CIJENE.

PODRJETLO NAMIRNICA NAŠIH JELA JE IZ REPUBLIKE HRVATSKE I ZEMALJA EU.

NEKI OD SASTOJAKA MOGU IZAZVATI ALERGIJSKE REAKCIJE (RIBE, RAKOVI, ŠKOLJKE, GLUTEN, JAJA, ORAŠASTI PROIZVODI, SEZAM, GORUŠČICA) PA MOLIMO DA NAS O TOME INFORMIRATE.

ALL PRICES INCLUDE VAT.

OUR FOOD INGREDIENTS ORIGINATE FROM THE REPUBLIC OF CROATIA AND EU COUNTRIES.

SOME OF THE INGREDIENTS CAN CAUSE AN ALLERGIC REACTION (FISH, SHELLFISH, GLUTEN, EGGS, NUTS, SESAME AND MUSTARD) SO PLEASE KEEP US INFORMED.

GLOSSARY

Ceviche

The most emblematic Peruvian dish, ceviche consists of marinated cubed raw fish fillets served with its citrusy, spicy marinade known as tiger's milk.

Leche de tigre

This is the name given to the citrus-based marinade that is used to cure the fish in a ceviche

Causa

This is a traditional type of Peruvian dish, based on a highly seasoned dough of mashed potatoes and formed into a pie, cake or smaller savouries

Aji

This term applies to all the various types of capsicum, both sweet peppers and hot chili peppers. Chillies and other peppers are the very foundation of the Peruvian culinary tradition.

Huancaína

This name is given to any dish prepared using huancaína sauce, a yellow creamy sauce made from queso fresco, cream, aji amarillo chilli, red onion and seasoning

Chifle

This dish consists of fried slices or strips of ripe or Green plantains seasoning with salt.

Choclo

This Peruvian white sweet corn or maize from the Andes has large, pale-coloured kernels.

Cancha Corn

These are large-sized kernels from a special variety of corn or maize that pop when roasted but don't puff up like regular popcorn; they are deliciously crunchy instead.

Anticucho

These are Peruvian Barbecued meat skewers Dish consisting of small pieces of meat, fish or poultry marinated in vinegar and spices, served with boiled potato or corn and a chili sauce.

Chia Seeds

Harvested from a flowering plant of the mint family, chia seeds are a valuable source of dietary fibre together with antioxidants, calcium, protein and omega-3 fatty acids

Huacatay

The most important Peruvian herb, huacatay can be found growing wild on the coast as well in the andes and jungle. Its unique aroma can be compared to a mixture of coriander, mint, tarragon and parsley.

Sachatomate

Tomato produced by small trees. Native from Peru, It has a dark red skin and sweet aroma that goes particularly well in sauces, savory, sweet dishes and in juices

Purple corn or maíz morado

This dark purple-coloured corn or maize originates from the Andes. It is the main ingredient of the soft drink chicha morada

Loche

From Lambayeque, in the northern part of Peru. This is type of squash very aromatic and give distinctive flavour to the cuisine of this region

PREDJELA

BURGER S KVINOJOM 130,00 KN

Zelena salata, rajčica, majoneza s dimljenim chipotle papričicama, marmelada od dunje

CONCHITAS 170,00 KN

Pečene Jakobove kapice, umak od dinstanih žutih papričica, sir Grana Padano, peršin, prah od češnjaka

ANDSKA SALATA 240,00 KN

Kvinoja, jastog, avokado, šipak, korijandar, tamarillo rajčica i emulzija od žutih papričica

CALAMARCITOS 125,00 KN

Lignje sa žara, pire od bosiljka, aioli umak s botija maslinama, umak od ljutih panca papričica

CAUSITA

PIRE KRUMPIR S ČILIJEM OD ŽUTIH PAPRIČICA 195,00 KN

Tuna, šparoge, čičoke, aioli umak s dimljenim čili papričicama, avokado, umak od maslina

CEVICHE

NIKKEI🌀: 175,00 KN

Tuna, svježi krastavac, mango, vlasac, sezam, soja sos, Leche de Tigre

MIXTO: 180,00 KN

Bijela riba, hobotnica, tigraste kozice, kukuruz, batat, Leche de Tigre s ljutim umakom od rocoto papričica

VEGETARIANO: 150,00 KN

Šparoge, crvena kvinoja, sok od citrusa i cocone, chia sjemenke

Note: 🌀 chef's choice

ANTICUCHOS

PANCETTA 125,00 KN

Carsko meso, ukiseljene čili papričice, dimljena majoneza, roštiljski umak s ljutim panca papričicama

PULPO 205,00 KN

Hobotnica na žaru, mladi krumpir, aioli umak s češnjakom, umak s botija maslinama

GLAVNA JELA

ATUN SELLADO 260,00 KN

Žutorepa tuna i sporo kuhani teleći obrazi, umak od žutih papričica, peruanski žuti krumpir, pečene mlade mrkvice, šparoge

LOMO SALTADO  285,00 KN

Pečeni juneći odrezak narezan na trake, rižoto s pikantnim kremastim umakom, dinstano povrće i umak od smrčaka

PESCA NIKKEI 230,00 KN

Grdobina na žaru, pire od graha s maslacem, grašak, umak od panca papričica s misom

CHAUFITA 190,00 KN

Tigraste kozice, kvinoja iz woka, brokula, umak od senfa i panca papričica

CORDERO 275,00 KN

Janjeća vratina, ravioli s peruanskim kukuruzom i ricotta sirom, krema od crne metvice, umak od zimske bundeve i mirasol papričica

Note:  chef's choice

ULOV DANA (KG) 780,00 KN

Priprema po narudžbi

JASTOG (KG) 1100,00 KN

Priprema po narudžbi

Prilog po vašem izboru: blitva s krumpirom, riža, pečeni ili kuhani krumpir, povrće sa žara...

SLASTICE

TRES LECHES 80,00 KN

Slatki biskvit od vanilije, hrskavi kikiriki, sorbet od malina i čokolade

TRIO DE LIMON 75,00 KN

Tart s limunom, pjenica od limuna, sorbet s limunom

CACAO 🌀 90,00 KN

Čokoladna pjenica, slatke sjemenke s Anda, sorbet od manga i marakuje

SEZONSKI SORBETI 55,00 KN

Note: 🌀 chef's choice

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