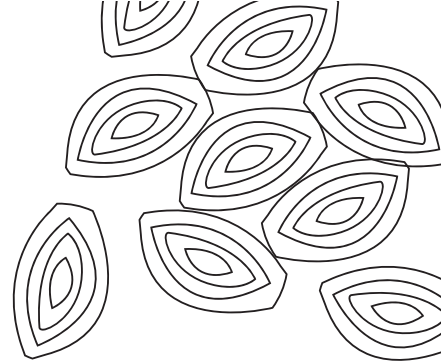




HOTEL B
The B Dining Room



B



TAPAS

OYSTERS WITH LIME 75

Marinated lime, kimchi, and charapita chili gel

SMOKED TROUT BRUSCHETTA 44

Seed bread, shallot, cherry tomato, avocado, and ceviche sauce

SCALLOPS & SEA URCHIN 69

Cocona chalaca sauce, yacón root

MARINE CHARCUTERIE BOARD 84

Paiche ham and sausage, muchame, marine chistorra, and assorted toppings

GARLIC BUTTER RAZOR CLAMS 52

Crunchy garlic and pickled chilies

CRISPY PRAWNS 72

Jumbo prawns, farofa, and goldenberry sauce

PAICHE & CECINA CROQUETTES 48

Amazonian BBQ and cocona fruit sauce

AMAZONIAN GARLIC PRAWNS 68

Toasted tails, potato chips, and seed bread

CRUNCHY CUY 56

Guinea pig, native potatoes, huacatay pesto, and chalaca sauce

BABY PIG TACO 58

Stewed pork, cucumber, and martajada sauce

CHEESES OR HAMS 52

With dried fruits and crackers

STARTERS

ROMAINE LETTUCE & TONATTO 42

Quail egg, cecina, goat cheese & asparagus

ARTICHOKE CARPACCIO 48

Artichoke sheets, emulsion, Grana Padano & lime dressing

ROASTED EGGPLANTS 46

Cheese sauce, pepper emulsion & crispy crumbs

SMOKED FUNGI 42

Avocado emulsion, baby corn & cocona sauce

ALMOND TUNA TARTARE 56

Cured tuna, trout roe & almond tiger's milk

MESTIZO CEVICHE 68

Catch of the day in cilantro tiger's milk, with seaweed & corn crisp

CURED FISH TIRADITO 58

Ceviche-style avocado emulsion, ponzu & chalaca sauce

TUNA TATAKI 56

Toasted tuna, white garlic & leek sauce

BEEF CARPACCIO 52

Popped quinoa, pickled shallot, Grana Padano & balsamic

TROUT CAUSA 46

Trout in rocoto pepper sauce, avocado & popped quinoa

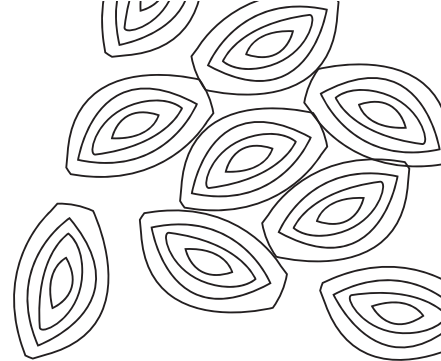
TOASTED OCTOPUS 54

Capers, olives & aged mustard



**All prices are in soles. Taxes and service are included*

B



MAIN COURSES

CONFITED PEAR RAVIOLI 68

Cashew nuts, baby spinach & cheese sauce

CAIGUA & PEPIÁN WITH CREOLE CURRY 66

Stuffed caigua with pepián, pickles, roasted plantain & Creole curry sauce

SEARED CATCH & YELLOW CHILI STEW 78

Seared fish with bean salad, yellow chili stew reduction & mellowed tomatoes

GRILLED PAICHE 84

Tucupi sauce, kimchi rice, greens & sachatome

SHRIMP CHUPE RICE 86

Shrimp cooked in chupe-style rice, fava bean chalaca & Paria cheese

CONFITED DUCK 86

Arracacha & coconut purée, nitsuke sauce & grilled cabbage

LACQUERED PORK BELLY 82

Panca chili & honey sauce, humita foam & stewed baby corn

BEEF CHEEKS & MUSHROOM PASTA 76

Pasta in pine mushroom sauce with glazed beef cheeks, toasted portobello & oyster mushrooms

LOMO SALTADO OF THE B 74

Sautéed sirloin, native potatoes & rice with corn

NORTHERN GOAT GYOZAS 78

Filled with goat stew, loche squash purée, goat reduction & crispy kale

ANGUS SKIRT STEAK 129

Beef jus, root vegetable gratin & romaine lettuce salad

RIB EYE 239

House chimichurri, native fries & salad of the B

B BURGER 59

Bacon, mushrooms & mozzarella, sweet potato bun & yellow potato fries (whole or sliders)

PIZZAS

ARTICHOKES, DUXELE & BOCONCINI 54

SERRANO HAM, GRANA PADANO & ARUGULA 54

GOAT CHEESE, PESTO & CARAMELIZED ONIONS 54

AMAZONIAN SAUSAGE, CECINA & COCONA FRUIT CHALACA SAUCE 54



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