



"Contemporary Peruvian cuisine that offers an encounter with the Amazon in Lima"

It is the beginning of the word AWAJUN, a living Amazonian ethnic group, and also a play on words that evokes "Agua" (Water), which is life.

Our ingredients come from different areas of the Peruvian Amazon, respecting responsible consumption, fair trade, and sustainability.

Aldo Yaranga.

FINGER FOOD

Bread Basket

Cassava and cheese bread, sourdough bread, cassava bread, aguaje butter, olive oil, and pilluana salt. **18**

Toasted plantain with paiche ham, avocado, pickles, and Chazuta cacao honey. (2 units) **24**

Cassava empanada filled with mushrooms and Madre de Dios chestnuts. (2 units) **24**

Tapioca cubes with cheese, Tarapoto tomato jelly with sapino plantain vinegar. (4 units) **28**

Small roll with paiche sausage, tucupi mustard, and pickles. (1 unit) **18**

Chicken siu mai with chestnuts, trout roe, peanut vinaigrette, and Amazonian lemon ponzu. (2 units) **18**

Turmeric bao with duck sausage and chestnuts, and pickles. (2 units) **40**

Grilled scallops, mandarin lemon juice, and confit peel. (2 units) **24**

Tacacho croquettes with dried beef and chorizo, and chili peppers. (2 units) **22**

Green plantain empanada, made with bellaco plantain dough, filled with coconut-infused prawns and cocona sauce. (2 units) **26**



TO SHARE

Charcuterie

Ham, sausage, and paiche pastrami, smoked pork chorizo, green plantain toast, tucupi mustard, and pickles. (2 people) **69**

Peruvian Cheese Board: specialty cheeses from Puno, Cusco, and Lima. **60**

AWA Ceviche catch of the day, tiger's milk with charapita. **49**

Heart of palm and chonta salad: tomatoes, avocado, Brazil nut oil, and chestnuts farina. **45**

Paco tartare, Amazonian XO, avocado, and crispy bellaco plantain toast. **42**

Grilled canga chicken marinated with masato and mishkina, citron, and Amazonian ají pollero. **39**

Tiradito catch of the day, masato tiger's milk, avocado, and tapioca. **40**

SPECIAL

Wild Paiche Ribs from Pacaya Samiria. **70**

Grilled Paiche, Mishkina Curry with Coconut Milk, Rice and Salad, Yucca Purée. **69**

Homemade 30-Yolk Pasta with Bivalves, Clams, Vongoles, Aguaje Butter, and Cured Lemon. **55**

Bomba Rice with Duck in Tucupi Sauce, Grilled Duck Breast, Spiced Sausage, and Duck Giblet Pâté. **72**

Short Ribs, Reduction of their juices with Cacao Nibs, Grilled Ripe Plantain Purée, Pickled Plantain Blossom. **75**

Duck Juane, Fried Ripe Plantain, Sauces from the Grills. **52**

Amazonian Chaufita, Juicy Tortilla, and Cocona Chili. **45**

"Wild Paiche from Pacaya Samiria is legal and sustainable; by consuming this product you are helping the fishing community of Bretaña in Loreto to continue conserving the Amazon."

DESSERT

Ice Cream Macambo / Chocolate / Copoazu **22**

Amazonian citrus tart, chestnut cream **35**

Panna cotta Coconut and Shampuyacu pompona vanilla **38**

Flourless 70% chocolate, cocoa cream and nibs **39**

Coffee flan, husk honey **37**

BAR

SACHA Quebranta pisco, mandarin cordial with sachaculantro, Amazonian citrus, tonic water. **38**

CHUCHU NEGRONI, Gin, vermouth, chuchuhuasi, Campari. **39**

CHAPO, Flor de Caña 12, roasted plantain purée, basil, mandarin lemon, vermouth. **39**

CECINA Y CHORIZO, Bourbon, vermouth blend, fat-wash of cecina and chorizo, bitters. **49**

INCHIK, Botanized salqa, island rum, peanut liqueur, rugoso lemon, cacao bitters. **42**

CAMUCHA, Quebranta pisco, Campari, camu-camu, tonic water. **42**

CUMBAZA, Flor de Caña 12, cumbaza grape, sinzonte, avelino. **42**

COPOAZU, Gin, copoazu, sherry, white vermouth, sour mix. **42**

SPRITZ AMAZÓNICO, honey liqueur, St. Germanin, mandarin lemon, prosecco. **35**

CLASSICS Negroni, Gin Tonic, Paloma, Pisco sour **38**

MOCKTAIL (without ALCOHOL)

Camu-camu / Tapisho / Cumbaza grape / Passion fruit **18**

WATER

National / 350 ml **12**

San Pellegrino 500 ml / Acqua Panna 500 ml **20**

Specialty Beer **30**

Charapita Ale, Charapita Ale, Fruit chili beer with cocona and charapita chili peppers / Alcohol content 4.8% / IBU 20

Eist coffe coffe cream Ale / Alcohol content 9% / IBU 20

COFFEE Organic and Biodynamic

Chacra D. Dago, Junín-Chanchamayo, central jungle 1,660 MSNM
Espresso **8**, americano **10**, cortado **9**, capuccino **12**

INFUSION

Turmeric, chamomile and mint / Chuchuhuasi and sacha cinnamon /
Ginger, lemon and honey / Hibiscus and ginger