

FINGER FOOD

BREAD

- Manioca & cheese bread**, sourdough bread, aguaje butter, olive oil, and pilluana salt. 19
- TOASTED PLANTAIN** with paiche ham, avocado, pickles, and cacao honey. 25
- TAPIOCA CUBES WITH CHEESE**, wild tomato jelly with sapino plantain vinegar. 20
- BAO LORETO**, crispy paiche, spicy charapa mayo with wasabi-sriracha, and steamed bun. 24
- TACACHO CROQUETTES** with smoked and dried pork, amazonian chorizo, and chili peppers. 23
- GREEN PLANTAIN EMPANADA**, bellaco plantain dough, filled with coconut-infused prawns and cocona sauce. 27
- PORK AND CHICKEN SIU MAI**, Peruvian nut, chili crunch, and inchicucho (peanut chilli). 20
- GRILLED SCALLOPS**, amazonian mandarin lemon juice, and confit peel. 24

TO SNACK ON

Homemade Amazonian charcuterie 95

- Paiche ham, slow-smoked belly.
- Paiche merguez, spiced and slightly spicy, with kefir and citrus jam.
- Pork chorizo, Tarapoto-style, with annatto.
- Paiche chorizo, with mishkina, garlic, and sachaculantro.
- Duck sausage with Amazonian Peruvian nut.
- Plantain toston, crispy tapioca, paiche tocto.

- PACO TARTARE**, Amazonian XO, avocado, and crispy bellaco plantain toast. 45
- GRILLED OCTOPUS AND MOLE** with dried chilies, Peruvian nut, macambo, chocolate, plantain and cocona; served with tortillas. 54
- CLAM AND CATCH-OF-THE-DAY TIRADITO**, Brazil nut and coconut-turmeric milk, charapita chili, honey, and yacon. 45
- CEVICHE** catch of the day, tiger's milk with charapita and masato. *Price based on the day's catch*
- HEART OF PALM SALAD**, seasonal vegetables, chonta, farofa, and Peruvian nut oil. 48
- BEEF TENDERLOIN AND WILD VENISON TARTARE**, tucupí mustard, cured egg yolk, tapioca crisps. 48
- CHARCOAL-GRILLED CANGA CHICKEN** marinated with masato (fermented manioca beverage), mishkina, and citron. 41

MAIN COURSES

GRILLED PAICHE, mishkina curry with coconut milk, baleado rice, salad, and cassava purée with annatto farofa. 75

BOMBA RICE WITH DUCK (ALL THE TRIMMINGS): charcoal-grilled magret, spiced with Brazil nut sausage, leg stew with tucupí, and pâté made from the offal. 80

CACAO-BRAISED BEEF CHEEK, charred ripe plantain purée, banana blossom salad, coconut and lemongrass rice, banana-vinegar pickles. 78

AMAZONIAN CHAUFITA, Juicy egg Tortilla, and Cocona Chili. 48

INCHIC-RAMEN, inchicapi memory broth, tucupi-cured egg, spiced pork belly, house-made noodles. “An inchicapi that wanted to be a ramen.” 66

CREAMY SEAFOOD PASTA, dende oil, aguaje butter, preserved lemon, and Amazonian chili peppers. 60

STEWED DUCK JUANE, grilled magret, fried sweet potato, grill sauces. 55

BARREL-ROASTED PORK JUANE WITH JOWL, sweet fried plantains, and chili peppers. 50

****Juane** is a traditional Peruvian Amazonian dish wrapped inside a large, waxy leaf called a bijao and then boiled.

DESSERT

Ice Cream 23
Amazonian Pompona Vanilla
70% Cacao Chocolate
Madre de Dios Peruvian Nut

Amazonian citrus tart, Brazil nut cream, citrus peel curd. 36

Coconut and vanilla pannacotta, cacao mucilage honey. 39

Flourless 70% cacao, cocoa cream and nibs. 39

Coffee flan, husk honey. 38

BAR

SACHA Ferreyros Quebranta, mandarin cordial with sachaculantro, Amazonian citrus, tonic water. **39**

CHUCHU NEGRONI, Bombay Sapphire, Avelino red vermouth, Chuchuhuasi, Campari. **41**

AMAZONIAN SPRITZ, Amazonian honey liqueur, St-Germain, mandarin and citron lemon, sparkling wine. **38**

CHAPO, Flor de Caña 12, Roasted Plantain, Basil, Mandarin Lime, Vermouth 1757. **40**

CECINA AND CHORIZO, Bourbon fat-wash of Cecina and Chorizo, Vermouth Cocchi Storico, Berto Bitter. **49**

TAPISHO MARGARITA, Aqara rosa Huandoy, Degollador, Taperibá, Mandarin Lime. **45**

MASATO, Intira Gin, Bitter Bianco, Dolin extra Dry, Masato, oleo de taperibá, tucupí. **39**

MARTINI POMPONA, Andean vodka with lulo and Pompona vanilla, Jerez infused with Tonka bean. **40**

CAFETO, Black Label whisky, Zacapa 23, Chacra Dago coffee, Amaro Abano, Lillet au Cacao, pineapple. **45**

CLÁSICOS

Pisco Sour: Pisco, lime, syrup, egg white

Negroni: Gin, vermouth, Campari

Gin & Tonic: Gin, tonic water, citrus

Paloma: Tequila, mezcal, sour mix, grapefruit soda

Espresso Martini: Vodka, coffee liqueur, espresso

MOCKTAILS

COCONILLA, Cocona, coconut cream, lemon juice, Royal ice-cream bean, bitter chocolate. **25**

UVILLA, Cumbaza grape, lemon juice, Lucano Amaro Zero, Allspice syrup. **25**

REFRESHER DRINKS

Camu-Camu	Cumbaza Grape	Copoazú	19
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WATER

National (still & sparkling) 355 ml	12	San Pellegrino 505 ml, Acqua Panna 505 ml	20
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BEER

Charapita Ale, Fruit and chili beer with Cocona y Charapita chilli, Vol. alc 4.8 %, IBU 20 **30**

Eist Coffe Coffee Ale, Vol. alc. 9%, IBU 20 coffee from Sara Gamarra de Sillapata, Cusco 1850 msnm **30**

COFFEE Chacra D Dago, Organic & Bio, Junín - Chanchamayo, Selva central 1.660 msnm

Espresso 8	Americano 10	Cortado 9	Cappuccino 12	V60 22 (served at the table)
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INFUSION

Cup 8	Teapot 15
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Turmeric, chamomile, and mint

Hibiscus, ginger, honey, and lemon