



MNKY BITES

STEAMED EDAMAME BEANS V V ADD SPICY SAUCE	750 150	SHISHITO PEPPERS V GRILLED SHISHITO PEPPERS	950	GUACAMOLE TOREADO V V SOY, RADISHES	1400
SOFT TACOS 3 PCS		CRUNCHY TACOS 3 PCS		FRITOS	
CHICKEN CHIPOTLE) CHIPOTLE GUACAMOLE, CRUNCHY SKIN	1350	TUNA TARTARE TRUFFLE PONZU, WASABI TOBIKO, AVOCADO	2150	PRAWN TEMPURA) SPICY MAYO	2150
WILD MUSHROOMS V V PINE NUT MOLE, PUMPKIN, MISO	1250	KING CRAB KIZAMI WASABI SALSA, CITRUS AIOLI	2500	SOFT SHELL CRAB TEMPURA PIQUILLO PEPPER, SOUR CREAM, MANDARIN	2200
SMOKED BEEF SHORT RIB GRILLED PINEAPPLE PICKLE, RED CHILLI	1450	WAGYU FOIE GRAS, TRUFFLE, PICKLED ONION	4000	SQUID POBLANO CRISPY BABY SQUID, POBLANO SAUCE	1550
LAMB SHOULDER SALSA VERDE AIOLI, PICKLED RED ONION	1350	ROASTED AUBERGINE V V POMEGRANATE, FINGER LIME	1250	TEQUENOS V) STUFFED WITH CHEESE, AMARILLO JAM	1350
FRIED BAJA SEABASS PICKLED GREEN MANGO, POMEGRANATE, LIME	1350	DATTERINO TOMATOES V V GUACAMOLE, LIME	1150		

ESPECIALIDADES DE LA CASA / SPECIALS OF THE HSE

MNKY FEAST PLATTER 1000

OSCIETRA CAVIAR, KAMCHATKA KING CRAB LEGS, SIGNATURE CEVICHE'S, OSTRAL REGAL OYSTERS A SELECTION OF CONDIMENTS

FISH

GRILLED JUMBO SHRIMP ROCOTO CHILLI	6000 / 11000
KAMCHATKA KING CRAB LEG SPICY MAYO, PUFFED SOBA, SERRANO CHILLI	7000 / 13000
BUTTER ROASTED LOBSTER YUZU, TRUFFLE, CRUNCHY PURPLE POTATOES	6800
WHOLE FRIED SEABASS SMOKED ROCOTO CHILLI JAM, AJI AMARILLO BUTTER SAUCE	4500

MNKY PLATTERS AND OYSTERS

CEVICHE SELECTION SEABASS CEVICHE, TAVO CEVICHE, KING CRAB CEVICHE, TUNA TARTARE, HAMACHI TIRADITO	70.00 / 140.00
OYSTERS 6 / 12 GRAPEFRUIT GRANITA	2250 / 4000
ADD CAVIAR (30G / 50G) TO OYSTERS OR CEVICHE SELECTION	65.00 / 120.00
OSCIETRA CAVIAR TOSTADA (30G / 50G) SOUR CREAM, CHILLI, CHIVES	68.00 / 120.00

MEAT

ROBATA GRILL BABY CHICKEN, LAMB CHOPS, BEEF TENDERLOIN, SKIRT STEAK, CORN, SHISHITO PEPPERS, SELECTION OF SAUCES	12500
MNKY TRUFFLE RICE V WILD MUSHROOMS	3000
CORN SALAD MIXED CORN SALAD, PARMESAN	1400

SUSHI / CEVICHE

HAMACHI TIRADITO YELLOWTAIL, TRUFFLE DRESSING, BLACK TRUFFLE, SWEET POTATO	2350
CEVICHE (60G / 120G) SEABASS, PURPLE SWEET POTATO, AJI AMARILLO LECHE DE TIGRE	1250 / 2500
GOLDEN BEETROOT & FENNEL CEVICHE V V VEGETARIAN CEVICHE WITH AJI AMARILLO LECHE DE TIGRE	1250
YELLOW FIN TUNA TARTARE AVOCADO, QUINOA RICE CRACKER, OSCIETRA CAVIAR	2700
TAVO CEVICHE TIGER PRAWN, CORIANDER, BLOOD ORANGE LECHE DE TIGRE	2000
SPICY TUNA MAKI AJI PANCA MISO, SESAME, CHIVES	1500
UNAGI PRAWN TEMPURA ROLL AVOCADO, LIME MAYO, EEL, PANELA SAUCE	2200
SOFT SHELL CRAB MAKI PERUVIAN KIMCHEE, SPICY MAYO	1900
TUNA NIGIRI 2PCS SOY GLAZE, OCOPA AIOLI	1300
SALMON NIGIRI 2PCS PONZU, BUTTER, CRUNCHY POTATO	1200
HAMACHI NIGIRI 2PCS TRUFFLE, SWEET POTATO	1500

ROBATA / ANTICUCHOS

SHORT RIB BEEF JUS, SMOKED PURPLE POTATO PUREE	3200
POUSSIN) MARINATED IN CHANCACA, ROCOTO CHILLI, SPICY TOMATO SALSA	2400
LAMB CHOPS ANTICUCHO) LAMB CUTLETS, AJI PANCA MARINADE, SMOKED SWEET POTATO PUREE	3500
WAGYU RIBEYE (220G) SALSA VERDE, WILD MUSHROOMS, NIKKEI CHIMICHURRI	4350
JAPANESE WAGYU STRIP LOIN 150G/250G A5 SALSA VERDE, WILD MUSHROOMS, NIKKEI CHIMICHURRI	9200 / 16000
GRILLED OCTOPUS ANTICUCHO OCOPA SAUCE, BOTIJA OLIVE EMULSION	3000

ENSALADAS Y ACOMPAÑANTES / SALADS AND SIDES

PERUVIAN QUINOA SALAD V V MIXED GREEN SALAD, HONEY GINGER DRESSING	1400
PAPAS HUANCANA V ROASTED HERITAGE POTATOES, HUANCANA SAUCE	1200
TENDERSTEM BROCCOLI V CHILLI BUTTER, SESAME, SALT	1200
KALE SALAD V V ROASTED SESAME, LEMON, GRAINS	1350

PESCADOS Y MARISCOS / SEAFOOD AND FISH

STONE BASS CHORIZO, COCONUT, CLAMS	3250
CHILEAN SEABASS KOMBU ROASTED, MISO, CHILLIES	4700
SALMON JALAPENO PONZU, CORNISH LEAVES	2250

V VEGETARIAN V VEGAN SIGNATURES

PLEASE INFORM YOUR WAITER IF YOU HAVE ANY ALLERGIES WE NEED TO BE AWARE OF.
A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL ALL PRICES INCLUDE VAT