

STARTERS

PERUVIAN SCALLOPS "A LA CHALACA"	• •	14.00 €
NORTHERN-STYLE CEVICHE	• • • •	22.50 €
VICTORIA CEVICHE	• • • •	30.00 €
TUNA TARTARE ON A BASE OF SALMOREJO	• • • •	25.00 €
PERUVIAN CAUSA	• •	14.00 €
IBERIAN HAM PLATTER		12 € / 22 €
CANTABRIAN FULL PLATE	•	13.50 €
TOMATO AND PIQUILLO PEPPER SALAD	•	15.00 €
With red onion, tomato, roasted piquillo peppers, bonito flakes, and shiso oil		
VICTORIA SALAD	•	14.00 €
Mixed lettuce, tomato, red onion, asparagus, salmon, and black quinoa		

FISH

PERUVIAN-STYLE STEWED HAKE WITH PRAWN AND SCALLOPS SERVED WITH WHITE RICE	• • •	25.00 €
GRILLED OCTOPUS WITH ROASTED POTATOES DRENCHED IN HUANCAÍNA SAUCE	• •	28.00 €
CONFIT COD IN PIL PIL SAUCE ON A PIPERRADA BASE	•	15.00 €
SEAFOOD PAELLA (For 2 people)	• • •	30.00 €
GRILLED TURBOT SERVED WITH BAKED POTATOES AND GREEN SALAD	•	55 € / kg

MEATS

STIR-FRIED BEEF (LOMO SALTADO) SERVED WITH WHITE RICE	• • • •	21.50 €
PERUVIAN TACOS	• • • •	18.00 €
PORK RIB BAO BUN	• • • •	14.00 €
SLOW-COOKED IBERIAN PORK WITH CELERIAC CREAM	• •	22.50 €
PORK CHEEKS WITH POTATO FOAM IN HUANCAÍNA SAUCE	•	18.50 €
PREMIUM BEEF T-BONE STEAK		54 € / kg
MEAT PAELLA (For 2 people)	• •	30 € / kg

OUR DESSERTS

CITRUS DESSERT	● ● ●	8.00 €
White chocolate mousse with a lemon-passionfruit centre and pumpkin sponge		
CHOCOCHILE	● ● ●	8.00 €
Chocolate mousse with chilli, hazelnut praline, and crispy wafer biscuit		
ICE CREAMS	● ● ●	5.00 €
Strawberry, vanilla, chocolate, yogurt, and mango		
MACERATED STRAWBERRIES WITH MANGO ICE CREAM	● ● ●	8.00 €
CHOCOLATE COULANT WITH VANILLA ICE CREAM	● ● ●	7.00 €
CAVA SORBET		7.50 €
SCOTCH COFFEE	●	8.00 €
BAILEYS LU	●	8.00 €
Espresso, Baileys, and Vodka		



LUPIN



CELERY



PEANUTS



CEREALS



CRUSTACEANS



NUTS



EGGS



DAIRY



MOLLUSCS



MUSTARD



FISH



SESAME



SOY



SULPHUR DIOXIDE