



COLD PIQUEOS

CEVICHE CARRETIILLERO 290

Glazed sweet potato, cancha, fried squid, leche de tigre with yellow aji

NIKKEI TIRADITO 290

Catch of the day, creamy avocado, wakame, sesame seed, squid ink tapioca cracker, aji panca leche de tigre

QUINOA VEGETABLE SOLTERITO 190

Bell peppers, mushrooms, holantao, basmati rice, elderflower dressing

CHACHAPOYAS SALAD 190

Mezclum, avocado, roasted pineapple, chonta, cashew nut and açai dressing

AMAZONIAN CEVICHE 290

Fresh catch of the day, lychee, avocado, leche de tigre with coconut aroma

PALM HEART TARTARE 220

Creamy avocado, plantain chips, sachá inchi oil

HOT PIQUEOS

ANTICUCHERO MUSHROOMS 240

Hominy corn purée, rocoto, avocado, potatoes

HUANCAÍNA POTATOES 220

Cured local potatoes, dehydrate olives, quail egg

PACHAMANCA CHICKEN 240

Mashed sweet potato, crispy potatoes, roasted baby corn

SHRIMP CHUPE 220

Hard boiled quail egg, local crayfish, fava beans, corn and fresh cheese

CATCH OF THE DAY 290

Anticuchera sauce
Creamy cassava, sauteed spinach, arugula

PATARASHCA FISH 290

Marinated in aji panca and cooked on the grill, cassava mangou

DESSERT

Mazamorra Brulée 190

Ponderación Fritter 190

Suspiro limeño with a touch of pisco 190



TUNKI

ROOFTOP
BY HANDSHAKE