APERITIVOS
APPETIZERS

EDAMAME
Grilled soy beans | kosher salt
9$

EDAMAME AJI
Grilled soy beans | ginger | aji limo
10$

GUACAMOLE
Guacamole | aji Amarillo | yuzu kosho | plantain chips
19$

DIP DE ALCACHOFA Y ESPINACAS
Artichoke | spinach | gratin mixed with parmesan & mozzarella | crostini bread
24$

CEVICHE & TIRADITO
MARINATED RAW FISH & THINLY SLICED

SAKE NIKKEI CEVICHE
Salmon | avocado | chulpe | avocado | wasabi nori | ponzu truffle
26$

SAKE TIRADITTO
Salmon | ginger | lime | orange wasabi
23$

MAKI

SAKE
Salmon | avocado | cucumber |
yuzo kosho | aji passion | teriyaki
22$

CANGREJO LOCO
Fresh crab | roasted quinoa | sweet chili sauce
24$

MAGURU
Bluefin tuna | cucumber | tempura
shrimps | acevichado | quinoa
24$

ENSALADS
SALADS

AGETA
Shiitake | daikon | mizuna | green apple | asparagus | togarashi | Goma
19$

CROQUETAS DE CABRA
Goat cheese croquettes | mesclun | dry fruits | Balsamic honey vinegar
21$

BURATTA
Fresh Burrata | beetroot tomato | heirloom tomato |mesclun | rucola | roasted quinoa | basil | Raspberry vinegar sauce
32$

LA FIRMA DE AMELIA
SIGNATURE HOT DISHES

ROLLO DE CAMARONES
Shrimp | halloumi | avocado | kimchi | togarashi | truffle cream
22$

ROLLO DE SALMON
Salmon | avocado | mango | passion fruit | truffle cream cheese | teriyaki
22$

ROLLO DE POLLO
Chicken | aged parmesan | sundried tomato | Rocca | cream cheese | truffle cream
20$

BARILL DE CAMARONES
Breaded shrimps tempura | spicy japanese mayo | mix tobiko | wakame
23$

WAGYU BAO
Mantou bao | wagyu beef | shiitake | baby Rocca | fontina cheese | truffle cream
22$

WAGYU EMPANADAS
Gyoza dough | wagyu beef | capsicum | shiitake | soy hondashi sauce
23$

PAPAS A LA TRUFA
Baby potato | truffle cream | aged parmesan | smoked wild thyme
21$

PAPAS FRITAS
French Fries | Cajun Spinkles | jager cocktail sauce
11$

FLAMMKUCHEN
GERMAN DOUGH

FLAMMKUCHEN A LA TRUFA
Fammkuchen dough | fontina cheese | mozzarella | emmental | parmesan | black Paris mushrooms | baby Rocca | truffle
35$

BURRATA MARGARITA
Flammkuchen dough | Burrata | Emmental | Parmesan | Mozzarella | Aji sauce
32$

DE POLLO MEXICANO
Flammkuchen dough | Miso marinated chicken breast | duo cheese | mesclun salad | Guacamole dip
31$

CAZUELAS
IRON POTS

RISOTTO NERO
Risotto | parmesan | shiitake | shimeji | cepes | truffle cream
28$

CALAMARES
Calamari | mirin | enoki | kimchi
26$

PLATO PRINCIPAL
MAIN COURSE

POLLO ASADO
Corn fed baby chicken | Karachi | aji limo
32$

MACHU PICCHU
200gr. grain-fed Australian
wagyu mb5 tenderloin
52$

SAKE TERIYAKI
Grilled salmon | orange tonkatsu | artichoke
44$

DESSERTS

PELOTA DE CHOCOLATE
vanilla ice cream | chocolate fondant
15$

JOSPER PAIN PERDU
Bourbon vanilla | Pepita Chocolate
15$

BOLA DE TIRAMISU
Mascarpone cheese | Porto | dark & white
chocolate flakes | espresso-soaked lady fingers
$17