

MUNAY

MENU

HOUSE SPECIALITIES

LIMA CROQUETTES (CHICKEN OR "CARAPULCRA")
4.5€/u

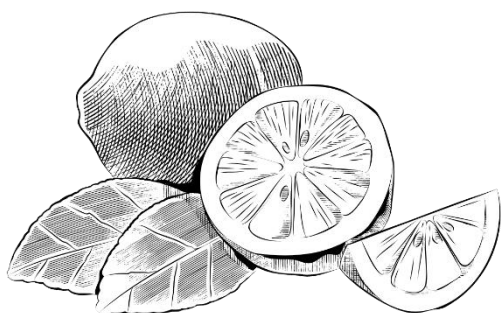
Creamy chicken stew with almonds and pecans. The second option is a stew made from dehydrated potato with tender pork belly

"CARRETILLERO" CEVICHE 26,50€
Our classic ceviche with all its traditional flavour, served with crispy squid, "choclo" corn cakes, and crunchy seaweed.

FLAMBE BEEF "LOMO SALTADO" 27,50€
Beef sirloin flambéed with pisco, onions, and tomato. Served with golden fried potatoes.

"CAUSA" TRIO 22,50€
Octopus with olive cream · Creamy chicken in yellow chilli · Prawns with smoky sauce.

SEAFOOD RICE 27,50€
Creamy rice with seafood and parmesan in a shrimp and "ají amarillo" sauce.



STARTERS & TAPAS

Scallop au Gratin 8,50€/u
Gratinated with lime alioli and "rocoto" cream.

Crispy Scallop 8,50€/u
With ponzu sauce, kataifi pastry, "wakame" seaweed

Scallop Tiradito 7,50€/u
Scallops in "leche de tigre" with kalamansi, salmon roe and melon granita

House Bravas (veggie) 9,50€
Crispy potatoes with "rocoto" brava sauce and black garlic alioli

Yucas and "huancaína" (veggie) 10,50€
With homemade "huancaína" cream and fresh cheese.

Japoli Tacos 9,00€/u
Crispy tortilla with avocado, tender pork belly, pickled turnip, and "chicharrón"

Quinoa Salad (veggie) 15,00€
With avocado, "choclo" corn, tomato, fresh cheese, Peruvian olives, and lime-rocoto dressing.

Ceviche Wings 16,00€
Crispy wings marinated in tiggers milk with spicy Japanese lime alioli

Octopus with Olive Sauce 19,90€
Served on avocado and Peruvian creams, with carasau bread

PERUVIAN CAUSAS

Vegetable Causa (veggie) 17,50€
With crispy mushrooms and "wakame" seaweed.

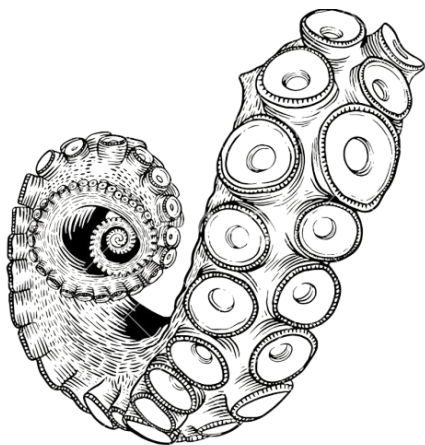
Lima Causa 18,50€
Creamy and crispy chicken.

Octopus Causa 19,50€
Crispy octopus with olive cream.

Ceviche Causa 19,50€
Crispy seabass with ceviche on top.

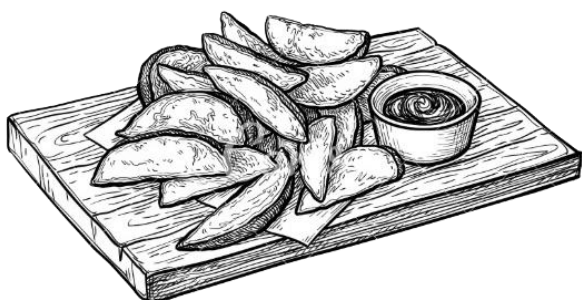
Prawn Causa 20,50€
Crispy and flambéed prawns.

*Ceviche's got flavour, but wine brings the party.
Take a peek at our wine list and make it a celebration.*



CEVICHES & "TIRADITOS"

Tiger's milk	16,00€
With Peruvian corn, sweet potato, and white fish.	
Chalaca Mussels	18,50€
Mussels in spicy "leche de tigre" with "rocoto", tomato, onion, and "choclo"	
Tofu Tiradito (veggie)	19,50€
With yellow chilli "chalaquita" and crispy wonton.	
Seaweed Ceviche (veggie)	20,50€
Seaweed in ginger "rocoto" tiger's milk with sweet potato, Peruvian corn, and "chifles"	
Tuna "Tiradito"	23,50€
Tuna with ponzu and fresh "chalaquita"	
Classic Ceviche	24,50€
With seabass, sweet potato, Peruvian corn, and "chifles"	
Amazon Ceviche	24,50€
Salmon in passionfruit and mango tiger's milk.	
Octopus & Prawn Ceviche	26,50€
With creamy yellow chilli, sweet potato, and avocado.	



MEAT & FLAVOUR

Traditional "Anticucho"	23,00€
Grilled beef heart with potatoes and "choclo".	
Sautéed Seitan (veggie)	23,50€
With potatoes, rice, and "anticucho" sauce.	
Munay Burger	23,50€
Crispy chicken with garam masala and aged cheddar.	
Chijaukay Chicken	25,50€
With pak choi, mushrooms, and fried rice.	
Picanha Tataki	27,50€
With smoked potato purée and mushrooms.	
Duck Rice	28,50€
Cooked with dark beer, coriander, and "ají mirasol".	

MAR Y FUSIÓN

Pesque" of Quinoa (tofu or tuna)	23,50€ / 25,00€
Creamy quinoa with tofu or tuna and nikkei sauce.	
Tipakay Prawns	25,50€
In sweet and sour sauce with pineapple, peach, and crispy wonton	
Mixed "Jalea"	26,00€
Seafood in panko with tiger's milk and Peruvian cream.	
Seabass Escabeche	27,50€
On glazed and crispy sweet potato.	

CHILDREN'S DISH	8,50€
Crispy chicken or fish with rice and potatoes.	

SIDES & EXTRAS

Sauces €1.50 · "Canchita" €1.80 · Olives €1.80 · Bread €2.50 · "Chifles" €3.00 · "Patacones" €3.50 · Potatoes €3.50 · Rice €3.50 · "Leche de tigre" €5.00

Take away packaging: +1,00€

** Ask for the allergen menu **

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