# MUNAY KITCHEN

## HOUSE SPECIALITIES

**CROQUETTES CHICKEN** **4.5€/u**
Creamy chicken stew with walnuts, coated in japanese panko

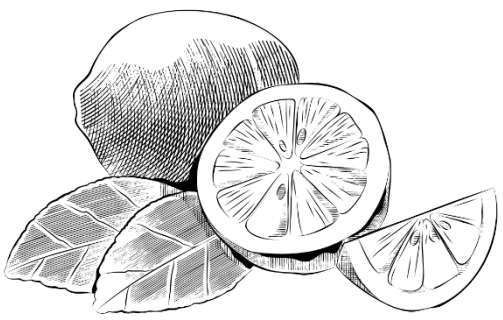
**HOUSE " BRAVAS" (VEGGIE)** **9 .50€**
Crispy potatoes with "rocoto" brava sauce and black garlic aioli.

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

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

**MIXED "CHAUFA" RICE** **26,50€**
Stir-fried rice with chicken and pork in Japanese sauce, spring onions and egg, served with wonton and tamarind sauce.

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



## STARTERS & TAPAS

**Seafood "Chupe" Croquette** **4,50€/u**
Creamy seafood filling with prawn stock and chicha jora.

**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** **8,50€/u**
Scallops in "leche de tigre" with kalamansi, salmon roe and melon granita

**Crunchy Yucas (veggie)** **10,50€**
With homemade yellow pepper cream and fresh cheese.

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

**Salmon Tacos** **9,00€/u**
Crispy tempura salmon, guacamole and fresh Peruvian salsa (chalaquita)

**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 aioli

**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 seaweed.

**Lima Causa** **18,50€**
Creamy and crispy chicken.

**Octopus Causa** **19,50€**
Flambéed octopus with olive cream and chimichurri

**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.

**Tuna tartare** **19,90€**
With avocado, wakame seaweed, capers, carasau bread and pickled vegetables.

**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"

**Nikkei Tuna Ceviche** **23,50€**
Tuna ceviche with Nikkei sauce, crispy rice bread and crispy seaweed

**Classic Ceviche** **24,50€**
With seabass, sweet potato, Peruvian corn, and "chifles"

**Amazon Ceviche** **24,50€**
Salmon in passionfruit and mango tiger's milk.

## SOUPS

**Wonton soup** **17,90€**
Rich poultry broth with Japanese vegetables and wontons filled with pork, chicken and roasted duck

**Seafood "Chupe"** **18,50€**
Rich prawn and fish broth with cheese, corn and vegetables, topped with a poached egg

**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**

## MEAT & FLAVOUR

**Traditional "Anticucho"** **23,00€**
Grilled beef heart with potatoes and corn "choclo".

**Sautéed Seitan (veggie)** **23,50€**
With potatoes, rice, and "anticucho" sauce.

**"Ají de Gallina"** **25,50€**
Creamy chicken sauce made with milk, bread, pecans, and ají mirasol chilli, served over boiled potatoes and accompanied by quail egg and rice.

**Picanha Tataki** **27,50€**
With smoked potato purée and mushrooms.

**Flambe Beef - Lomo Saltado** **28,50€**
Beef tenderloin flambe in pisco liquor, smoked sauce, red onion, tomato and french fries.

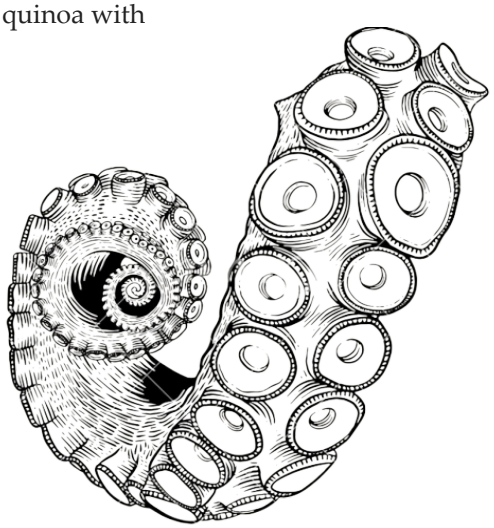
## SEA AND FUSION

**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.

**Seafood "Chaufa" rice** **26,90€**
Creamy quinoa with



**Take away packaging: +1,00€**

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