

TASTING MENU

The Coast

Crispy calamari, albacore fish and "leche de tigre".

The Mountains

Creamed corn with cheese and "uchucuta".

The Rainforest

Cured Amazon Paiche fish with sweet chili and cajú nuts crumble.

Paracas scallops with avocado.

"Ceviche" of the day.

Tuna "chicharrón".

Potato cream and mushrooms.

Calamari Fideúa.

Slow cooked Angus short ribs and lima beans smoothie.

Seasonal fruits iced popsicles.

Lucuma and chocolate.

S/ 220

RAFAEL
PIQUERAS
CUISINE

MY PROPOSAL

An honest and modern approach, without losing sight of traditions.

THE INPUTS

The best that Peru has to offer.

WHAT I BRING

The experience of having worked in some of the bests restaurants in the world.

My desire to continue traveling and learning.

MY CHALLENGE IN MARAS

That my dining experience be memorable and that you experience new culinary sensations you have never thought of before.



Rafael Piqueras Bertie

STARTERS

Corn tart Filled with oxtail ragout, with Porcon mushroom sauce.	S/ 36
King crab “ causa” Cold potato cake, King crab, wasabi aioli, chile ceviche sauce.	S/ 36
Grilled octopus, toasted cassava Corn hummus, roasted chili and olives.	S/ 42
Scallops “Paracas”, avocado gazpacho Aguaymanto, popped quinoa, radishes and cushuro (algae).	S/ 42
Ceviche “carretillero” Catch of the day, octopus and Mrs. Peta´s secrets.	S/ 59
Nikkei-style tuna tartare With crispy nori and light wasabi and avocado sauce.	S/ 42
Octopus carpaccio Red pepper, capers, olives sauce and sweet crispy red pepper.	S/ 42
Citrus scallops With lemon and orange butter, crispy garlic and toasted flavors.	S/ 42
Tuna and tapioca “chicharrón” Tuna sashimi, crispy rice with avocado ice cream and olive oil powder.	S/ 39
Andean cereals salad Quinoa, puffed wheat, sugar coated “ollucos”, maca crispy “mashua”, Manantial farm tomatoes, leek qapchi, clovers, “uchucuta” and alpaca charqui.	S/ 36
Grilled sweetbread Creamed potatoes with cheese, cooking juice and beetroot crumble.	S/ 49
Amazonian “tiradito” Catch of the day, sweet chili pepper and “charapita”, banana chips, lulo, “cocona” and “leche de tigre”.	S/ 46
Peruvian shrimp chowder Broad vean purée, poached eggs and shrimp.	S/ 42

Prices include taxes 18% and service 10%. Homemade bread basket price per person S/12.

MAIN DISHES

Catch of the day with chicken sauce Cauliflower purée and almond milk.	S/ 69
Shells soup Juicy “aguadito” with shells and homemade flavors.	S/ 59
Veal cheek Served with orzo pasta and funghi Porcon sauce, parmesan cheese and sprouts.	S/ 52
Tuna with polenta Grilled tuna, doublé-texture polenta, mushroom stew, gravy and purple mustard leaves.	S/ 52
Oriental style Arapaima fish Pork broth, heart of palm, fennel, fried rice with bellaco plantain.	S/ 69
Fideuá with squid ink Scallops, squid and aioli.	S/ 52
Osobucco with artichoke ravioli Ravioli stuffed with creamed artichoke and “huacatay” herb.	S/ 56
Suckling pig and “carapulcra” Caramelized suckling pig with Peruvian dried potato stew.	S/ 62
Slow-cooked baby goat Served with mashed cassava and a sauce from Northern Peru.	S/ 52
Thick skirt with green risotto Grilled, pistachios risotto and Grana Padano cheese.	S/ 89
Ravioli stuffed with “loche”pumpkin With veal cheek ragout and white truffle.	S/ 42
Duck with rice Cilantro duck confit with rice and creole sauce.	S/ 66
Roasted angus short ribs With ossobuco sauce, cheese and cassava cream, roasted tomatoes and asparagus.	S/ 69

Prices include taxes 18% and service 10%. Homemade bread basket price per person S/12.