

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.

A handwritten signature in black ink, appearing to read 'R.P.B.' with a horizontal line underneath.

Rafael Piqueras Bertie

## STARTERS

<b>Roasted veal sweetbreads</b> Mashed beans, quail egg, truffle butter.	S/ 49
<b>Grilled ceviche</b> Fish, shrimp, scallops, octopus, squid, "leche de tigre".	S/ 59
<b>Scallops "Casma" and citronella sauce</b> Citronella, cilantro, avocado and clover leaves.	S/ 47
<b>Tuna and tapioca "chicharrón"</b> Tuna sashimi, avocado ice cream, citrus ponzu.	S/ 54
<b>Octopus and fish "tiradito"</b> Catch of the day, red hot pepper, octopus and crab.	S/ 49
<b>Mrs. Peta ceviche</b> Catch of the day, octopus and Mrs. Peta secrets.	S/ 59
<b>Grilled octopus</b> Red peppers, chimichuri, capers, crispy garlic and chickpea hummus.	S/ 42
<b>Vanilla potato cream</b> With mushroom, huacatay, low temperatured egg, quinoa bread.	S/ 42
<b>Tuna tartare</b> Tuna tartare, sweet cucumber kimchi, avocado, shizo sauce.	S/ 42
<b>Steak tartare</b> Classic, mustard ice cream, dehydrated onion, french fries.	S/ 42
<b>Grilled scallops</b> Citrus butter, crispy garlic, kataifi.	S/ 42
<b>Quinoa pesto</b> Josper style tomatoes, burrata cheese, olive oil.	S/ 39
<b>"Camaná" shrimps</b> Grilled shrimps, mashed chickpeas, chupe sauce.	S/ 43

## MAIN DISHES

<b>Catch of the day and curry marino</b> Vongole, razorfish, basmati rice, garlic spinach.	S/ 69
<b>Tuna with mashed lima beans and white garlic</b> Grilled tuna, mushroom stew, purple mustard leaves.	S/ 52
<b>Grilled arapaima fish</b> Roast, fish sweat concentrate, tapioca, toasted cassava.	S/ 69
<b>Black cod</b> Oven made, mirin, shoyu, miso, baby lentils.	S/ 69
<b>50 hours chuck</b> Potato mash and roasted onions, asparragus, confited green onions.	S/ 89
<b>Suckling pig and pears</b> Confited suckling pig, crispy potatoes, bell pepper, wine infused pears.	S/ 65
<b>Veal cheek and corn</b> "Humita" ravioli, baby corn, confited leek.	S/ 72
<b>Succulent rice with duck</b> Sticky rice and confited duck with creole sauce.	S/ 62
<b>Criole Fideuá</b> Calamari, octopus, scallops, chili pepper sauce.	S/ 66
<b>Thick skirt and pesto papardelle</b> Grilled, pesto papardelle, confited tomatoes, grana cheese.	S/ 96
<b>Ravioli stuffed with roasted duck</b> With duck sauce and watercress.	S/ 59
<b>Shrimps with rice</b> Shrimps tail, free range eggs, beans.	S/ 62

## TASTING MENU

The coast

The mountains

The rainforest

Fish and octopus "tiradito"

Tuna sashimi

Seafood "cachanga"

Scallops and cilantro

Sweetbreads and almonds

Black cod and lentils

50 hours chuck

Raspberries tasting

The chocolate

S/ 220