

TASTING MENU

Black chili mochi and arapaima fish ham

Tuna muchame over fried cassava

Tocto and pork belly

Sea urchin and ponzu

Toro tuna tartare and crispy rice

Olive tiradito

Charbroiled scallops, black chili and macambo

Razor clams with shrimp butter

Sautéed udon noodles with seafood

Charbroiled arapaima fish

Wild cilantro and sweet chili

Short ribs and lentils with Iberian sausage

Corn humita

Crazy coconut

S/ 240

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

Charbroiled scallops Ponzu butter, rough lemon, cashews and crispy garlic.	S/ 45
Tuna tartare Citric ponzu sauce, puffed rice cake, avocado, togarashi and mustard gel.	S/ 45
Razor clams Garlic and tucupi butter, chalaquita sauce and cilantro.	S/ 55
Gyozas stuffed with baby goat stew Chalaquita sauce and lablab bean purée.	S/ 47
Ceviche Mrs. Peta Catch of the day, lemon drop chili pepper, onion and tiger 's milk.	S/ 69
Steak tartare Knife cut, mustard ice cream and grana padano cheese.	S/ 49
Tiradito with olive sauce Catch of the day, tiger 's milk with olive oil and burnt avocado.	S/ 55
Corn pie Stuffed with oxtail, mushrooms sauce and grana padano cheese.	S/ 39
Razor clams tiradito Avocado tiger's milk, chalaquita sauce and cilantro oil.	S/ 55
Grilled octopus Peppers chimichurri sauce, crispy garlic, olive tartare and hummus.	S/ 52
Hot ceviche White fish, scallops, octopus, calamari, hot tiger's milk and onions.	S/ 69
Crispy sweetbreads Creamy sauce with cheese, kale and meat sauce.	S/ 47
Octopus, shrimps and artichoke salad Toasted garlic and olive oil.	S/ 75

Prices include 18% of taxes and 10% of service charge. Homemade bread basket per person S/ 12.
Take into consideration that food and beverage prepared, may contain food allergens or traces of these.
In case of having food allergies, please inform our servers.

MAIN DISHES

Short ribs Slow cooked, crispy potatoes, sausage flavored salt and watercress.	S/ 119
Shrimp locro stew Vongole and shrimp sauce, toasted cheese, lima beans, peas and corn.	S/ 77
Green pepper tuna Charbroiled, pepper sauce and french fries.	S/ 79
Catch of the day Hummus, portobellos, asparagus, grilled tomatoes and sautéed beef juice.	S/ 75
Suckling pig and huatia Confit suckling pig with potato, oca and mashua huatia.	S/ 79
Loche pumpkin ravioli Oxtail ragout and white truffle foam.	S/ 62
Cowboy steak Josper style, creamy corn and oven baked native potatoes.	S/ 199
Black cod Lentils salad, watercress and apple gel.	S/ 89
Pappardelle with veal ragout Funghi porcini and grana padano.	S/ 65
Meloso rice Baked rice, shrimp, artichoke and tarragon.	S/ 77
Duck with rice Duck magret, rice and chalaquita sauce.	S/ 77
Charbroiled arapaima fish Wrapped in bijao leaf, cassava sauce and fermented cocona.	S/ 79
Lamb shank Truffled purée, caramelized onions and sprouts salad.	S/ 77
Seafood spaghetti Vongole, scallops and razor clams.	S/ 62

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