



mnky bites

STEAMED EDAMAME BEANS V V	7.50	shishito peppers V	9.50	guacamole toreado V V	14.00
ADD SPICY SAUCE	1.50	grilled shishito peppers		soy, radishes	

Para picar / small dishes

soft tacos 3 pcs

chicken chipotle)	13.50
chipotle guacamole, crunchy skin	
Wild Mushrooms V V	12.50
Pine nut mole, Pumpkin, Miso	
SMOKED BEEF SHORT RIB	14.50
GRILLED PINEAPPLE PICKLE, RED CHILLI	
LAMB SHOULDER	13.50
SALSA VERDE AIOLI, PICKLED RED ONION	
FRIED BAJA SEABASS	13.50
PICKLED GREEN MANGO, POMEGRANATE, LIME	

Crunchy Tacos 3 pcs

Tuna tartare	21.50
TRUFFLE PONZU, WASABI TOBIKO, AVOCADO	
King crab	25.00
KIZAMI WASABI SALSA, CITRUS AIOLI	
WAGYU	40.00
FOIE GRAS, TRUFFLE, PICKLED ONION	
ROASTED AUBERGINE V V	12.50
POMEGRANATE, FINGER LIME	
DATTERINO TOMATOES V V	11.50
GUACAMOLE, LIME	

fritos

Prawn tempura)	21.50
spicy mayo	
soft shell crab tempura	22.00
PIQUILLO PEPPER, SOUR CREAM, MANDARIN	
SQUID POBLANO	15.50
CRISPY BABY SQUID, POBLANO SAUCE	
TequeNos V)	13.50
STUFFED WITH CHEESE, AMARILLO JAM	

ESPECIALIDADES DE LA CASA / specials of the hse

Mnky Feast Platter

1000

Oscieta Caviar, kamchatka King Crab Legs, Signature Ceviche's, Ostra Regal Oysters A Selection of Condiments

MEat

robata grill	125.00
BABY CHICKEN, LAMB CHOPS, BEEF TENDERLOIN, SKIRT STEAK, CORN, SHISHITO PEPPERS, SELECTION OF SAUCES	

mnky truffle rice V	30.00
WILD MUSHROOMS	

corn salad	14.00
mixed corn salad, parmesan	

MNKY PLATTERS Oysters

Ceviche selection	70.00 / 140.00
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SEABASS CEVICHE, TAVO CEVICHE, KING CRAB CEVICHE, TUNA TARTARE, HAMACHI TIRADITO

oysters 6 / 12	22.50 / 40.00
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grapefruit granita

ADD CAVIAR (30g / 50g) to oysters or ceviche selection	65.00 / 120.00
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OSCIETRA CAVIAR Tostada (30G / 50G)	68.00 / 120.00
SOUR CREAM, CHILLI, CHIVES	

Fish

GRILLED JUMBO SHRIMP	60.00 / 110.00
ROCOTO CHILLI	

kamchatka king crab leg	70.00 / 130.00
SPICY MAYO, PUFFED SOBA, SERRANO CHILLI	

BUTTER ROASTED LOBSTER	68.00
YUZU, TRUFFLE, CRUNCHY PURPLE POTATOES	

WHOLE FRIED SEABASS	45.00
SMOKED ROCOTO CHILLI JAM, AJI AMARILLO BUTTER SAUCE	

Raw / Cured

hamachi tiradito	23.50
yellowtail, truffle dressing, black truffle, sweet potato	

CEVICHE (60G / 120G)	12.50 / 25.00
seabass, purple sweet potato, aji amarillo leche de tigre	

golden beetroot & fennel ceviche V V	12.50
VEGETARIAN CEVICHE WITH AJI AMARILLO LECHE DE TIGRE	

YELLOW FIN TUNA TARTARE	27.00
AVOCADO, QUINOA RICE CRACKER, oscieta caviar	

TAVO CEVICHE	20.00
TIGER PRAWN, CORIANDER, BLOOD ORANGE LECHE DE TIGRE	

ROBATA / ANTICUCHOS

short rib	32.00
BEEF JUS, SMOKED PURPLE POTATO PUREE	

poussin)	24.00
MARINATED IN CHANCACA, ROCOTO CHILLI, SPICY TOMATO SALSA	

lamb chops ANTICUCHO)	35.00
LAMB CUTLETS, AJI PANCA MARINADE, SMOKED SWEET POTATO PUREE	

wagyu ribeye (220g)	43.50
salsa verde, wild mushrooms, nikkei chimichurri	

japanese wagyu strip loin 150g/250G a5	92.00 / 160.00
salsa verde, wild mushrooms, nikkei chimichurri	

GRILLED OCTOPUS ANTICUCHO	30.00
OCOPA SAUCE, BOTIJA OLIVE EMULSION	

ENSALADAS Y ACOMPAÑANTES / salads and sides

Peruvian quinoa salad V V	14.00
mixed green salad, honey ginger dressing	

PAPAS HUANCANA V	12.00
ROASTED HERITAGE POTATOES, HUANCANA SAUCE	

tenderstem broccoli V	12.00
CHILLI BUTTER, SESAME, SALT	

KALE SALAD V V	13.50
ROASTED SESAME, LEMON, GRAINS	

PESCADOS Y MARISCOS / seafood and fish

stone bass	32.50
CHORIZO, COCONUT, CLAMS	

CHILEAN SEABASS	47.00
KOMBU ROASTED, MISO, CHILLIES	

Salmon	22.50
jalapeno ponzu, cornish leaves	

V vegetarian v vegan signatures

please inform your waiter if you have any allergies we need to be aware of.
a discretionary 13.5% service charge will be added to your bill. all prices include vat



Soft Tacos

Lamb Shoulder 3

Salsa Verde Aioli, Pickled Red Onion

Chicken Chipotle 3

Guacamole, Crunchy Chicken Skin

Fried Baja Seabass 3

Pickled Green Mango, Pomegranate, Lime

Wild Mushrooms V 3

Pine Nut Mole, Pumpkin, Miso

Taco of the day 3

crunchy tacos

Tuna tartare 4

Truffle Ponzu, Wasabi Tobiko, Avocado

Beef fillet 4

Foie gras, Miso

grilled Aubergine 3

Coriander, Yoghurt

Crunchy taco of the day 3

margaritas

A bocaditos Marga & Rita 12

Avocado puree, Don julio blanco & ginger beer

Jalapenos margarita 12

don julio blanco, jalapenos, strawberry juice & agave syrup

At your taste 12

don julio blanco, agave syrup and your flavour of choice

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