



PACHAMAMA
DINNER CLUB



Indigenous people of Peru and the Andes believed Her then, we believe her today. Pachamama – mother of the earth and time, uniting the gifts of the seas, winds, earth and sun. Peruvian cuisine has been touched and influenced by European, Chinese and predominantly Japanese flavors for many years, which today is Nikkei.

Pachamama presents are prepared by Alvydas Kovas. The name signifies the honorable position of Pachamama's Executive Chef, the special ingenuity of the world's cuisines and the extremely close friendship with the secrets of Peru and Nikkei taste.

Pachamama invites you to enjoy.



If you have any special dietary requirements or allergies, please do not hesitate to inform our service team.

Tasting menu

Explore the journey of Peruvian flavours 63
Per person

Ceviches

Fresh fish cured in lime juice

Classic Peruvian Ceviche 13
Dorado – Leche de Tigre – Peruvian choclo corn – ají limo – onion

Nikkei Tuna Ceviche 14
Yellowfin tuna – Leche de Tigre – ponzu – avocado – crispy potato

Ceviche de Trufa 15
Dorado – truffle – kombu – rice cracker

Ceviche Mixto 13
Scallops – mussels – prawns – squid – Leche de Tigre – ají amarillo

Mistura de Ceviches 46
A platter of all 4 Pachamama ceviches

Crudos

Raw fish / meat

Pulpo al Olivo 15
Octopus – dried Peruvian olives – ají limo – mango salsa

Hamachi Tiradito 14
Yellowtail – citrus dressing – ginger – garlic – daikon

Tuna Tartare Nikkei 13
Yellowfin tuna – avocado emulsion – acevichado emulsion – soy sauce – crispy cracker

Beef Tataki 14
Seared beef tenderloin – avocado cream – wakame salad – grapefruit pearls – yakiniku sauce

Entradas para Compartir

Starters to Share

Guacamole 7
Avocado – corn tortilla chips

Edamame 6
Steamed with salt or Spicy glazed

Soft-Shell Crab Bao Sliders (3 pcs) 12
Soft-shell crab – mantou bao bun – wasabi – avocado – crispy sweet potato

Salmon Tartare (3 pcs) 10
Crispy sushi rice – pickled cucumber – mandarin – sriracha mayonnaise

Gambas Picante 10
Tempura tiger prawns – honey and chipotle mayonnaise glaze

Calamari Fritti 8
Crispy calamari – ají amarillo emulsion

Chipotle Pork Ribs 11
Chipotle & yuzu glaze – spiced cashew nuts

Kale Salad 8
Goji berries – dried cranberries – candid walnuts – manchego cheese – passion fruit & miso dressing

Spicy Cucumber Salad 8
Apple – jalapeño – almonds

Seaweed Salad 9
Wakame – spinach – avocado – sesame seeds – goma dressing

Tacos

(3 pcs)

Chicken 9
Piquillo peppers – ají panca – feta cheese – salsa criolla

Yellowfin Tuna 9
Avocado – smoked ají panca aioli – tamarind jam – crispy wonton

Platos Principales

Main Courses

Miso Glazed Grilled Chilean Sea Bass 34
Fennel & pea shoot salad – dashi beurre blanc – spicy herb oil

Pulpo 28
Octopus – bell pepper & chorizo sofrito – tamarind – ají amarillo – pea shoot salad

Grilled King Tiger Prawns 28
Herb & garlic butter – tomato & choclo salsa – wakame – cancha – mix cress salad

Marbled Wagyu Beef Short-Rib 33
Slow cooked marbled wagyu beef short-rib – grapefruit and pine nut salsa – kombu – ají panca – chives

Pollo a la Brasa 22
Corn fed chicken breast – Peruvian potato – portobello – truffles – crispy enoki

Nikkei Grill

Beef Tenderloin 250g 26
Chili & garlic marinade – crispy sweet potato

Marbled USDA Choice Sirloin 250g (USA) 30
Chimichurri sauce

Lamb chops 250g (New Zealand) 28
Ají panca – ginger – rosemary – kale – ají amarillo emulsion

Marbled USDA Prime Rib-Eye 250g (USA) 45
Chimichurri sauce

Wagyu Sirloin 250g (Australia, Grade 4-5) 62
Truffle aioli – chimichurri sauce

Mixed Grill Platter 74
Beef Tenderloin 200g - Marbled USDA Choice Sirloin 200g (USA) - Lamb Chops 200g (New Zealand) Truffle aioli - chimichurri - ají amarillo emulsion

Acompañates

Sides

Yuca Potato Fries with Huancaína sauce 7

Sweet Potato Fries with Sriracha mayonnaise 6

Baby Broccoli with Teriyaki glaze 6

Fresh Salad 4