

TONO

CEVICHERIA

PIQUEOS / SNACKS

CHIFLES & CANCHITA(V)
Crispy Plantain Chips and Peruvian Dried Corn
5

TEQUEÑOS(V)
Crunchy Cheese Roll with Yellow Chili Sauce
10

ALMEJAS A LA PARRILLA
Grilled Giant Clams with Yellow Chilli Butter
16

PATACONES(V)
Green Plantains Cracker with Guacamole
10

PAPITAS(V)
Potatoes Chips with Rocoto Huancaína and Ocopa Dips
8

PERUVIAN CEVICHES & TIRADITOS

Are made to order combining the freshest seafood with limes and “Ajés” as the base of “Tiger’s Milk”

TONO
Market Fish, Crispy Baby Calamari, Smoked Ají Amarillo Tiger’s Milk
28

TIRADITO BACHICHE
Market Fish Slices with Mediterranean Tiger’s Milk, Capers, Parmesan
28

TIRADITO CHALACO
Sliced Hokkaido Scallop, Yellow Chili Tiger’s Milk, Avocado Chalaquita
35

NIPON
Salmon, Wakame Seaweed, Bonito, “Nikkei” Tiger’s Milk
25

CLASICO
Market Fish, White Tiger’s Milk, Sweet Potato Purée, Canchita
25

SEÑORITAS
Fish, Octopus, Scallop, Sparkling Tiger’s Milk, Rocoto Chili
28

ENTRADAS / STARTERS

CAUSA LIMA
Potatoes and Yellow Chili Salad, Softshell Crab, Tartar Sauce, Avocado
26

CAUSA TRIO(V)
Potatoes and Yellow Chili Salad, Limes, done in Three Ways.
24

PULPO AL OLIVO
Sliced Octopus in Kalamata Olive Mayo, Chimichurri, Crispy Garlic
28

CHICHARRON
Confit Pork Belly, Ají Amarillo, Parmesan Cheese, Goose Berries, Almonds
28

JALEA
Crispy Seafood, “Salsa Criolla” Smoked Chilli, Corriander Mayo
26 / 34

ANTICUCHOS

“Afro-Peruvian” Char-Grilled Marinated Skewers

Peruvian Signature Beef “Heart”, Adobo Sauce
22

Organic Chicken Thigh, Confit Potatoes, Criolla
22

Spanish Octopus, Olive Chimichurri, Bean Purée
25

Westholme Wagyu Beef, Almonds, Criolla
25

Halloumi, Egg Plant, Artichoke, Hazelnut, Carbanzo Purée (V)
22

ARROCES

Peru is known for it’s Hearty and Flavorful Rice Dishes

NEGRO
Squid Ink Rice with Pan Seared Market Fish, Baby Calamari, Saffron
34

PATO NORTEÑO
Coriander and Dark Beer Rice with Homemade Duck Leg Confit
35

MARISCOS
Special Seafood Rice, Ají Panca and Ají Amarillo, Achiote Oil
34

PERUCHOS

Peruvian Main Courses

PESCADO A LO MACHO
Market Fish with Creamy Shellfish Sauce, “Tacu Tacu”
34

CHANCHITO
Suckling Pig, Jicama, Pineapple, Apple Purée
50

CHUPE
Hearty Prawn Soup, Cheese, Fava Beans, Potato, Poached Egg
34

LOMO SALTADO
Traditional Stir - Fried Beef with Tomatoes, Onions, Coriander and Potato
40

PLANCHA DE MARISCOS
Mixed Seafood “A la Plancha”, Red Quinoa and Huancaína Sauce
32