

COLD SELECTION

CEVICHE

TRADITIONAL RED SNAPPER CEVICHE  45
Onion, coriander, chili rocoto and crispy corn

CITRUS PRAWN AND FISH CEVICHE  45
Mango sphere, mango cubes with a lime and coconut dressing

TUNA CEVICHE  50
Sushi rice, avocado and spicy ponzu

TIRADITO

SALMON TIRADITO 45
With sesame truffle

SCALLOP TIRADITO 80
Lemon confit and pomegranate

ASIAN TIRADITO  70
Yellow tail fish with yuzu dressing

SALAD

TRIO OF QUINOA 40
Black, white and red

PRAWNS CONFIT 45
Fresh pomelo salsa

MARISCADA CITRICA 50
Citric seafood with blue potato in green soup

WAGUY TATAKI BEEF 95
Light pan-fried marinated beef with teriyaki sauce

WATERMELON CARPACCIO  40
Smoked goat cheese and pine seed dressing

AVOCADO CANNELLONI 80
Filled with crab meat and prawns essence dressing



Spicy



Nuts

HOT STARTER

GRATINATED CHUPE DE JAIVA <i>Crab meat with cheese and white sauce</i>	85
BABY SQUID  <i>Filled with prawns and tomato salsa</i>	60
SAUTÉED SKEWERS   <i>Beef, chicken and prawns with spicy peanut and sautéed sauce</i>	150
QUESADILLA  <i>Chicken and cheese quesadilla with guacamole and tomato souce</i>	70
SPICY POTATO  <i>Spicy tomato sauce with lemon aioli</i>	55
NOIR TEMPURA <i>Prawn, calamari and sea bass</i>	90

JOSPER OVEN

*Combination of a charcoal grill and oven,
retains the smoky flavors in all the preparation.*

LAMB CHOPS 	70
<i>With creamy celeriac pure and criolla sauce</i>	
CAMARONES	105
<i>King prawns with spring butter</i>	
COD FISH COIXOTTO	90
<i>Glassed fish with creamy coix seeds</i>	
DOUBLE MINI BURGER 	85
<i>Asian and Mexican flavors</i>	




Spicy



Nuts

NOIR DESSERT

COCONUT QUINDIM <i>Maracuja and mango</i>	40
GREEN TEA OPERA <i>With dulce de leche</i>	40
SWEET NACHOS  <i>Chocolate fudge sauce with peanut butter marshmallow</i>	40
SELECTION OF 3 SCOOPS OF ICE CREAM & SORBET <i>Vanilla, chocolate, strawberry, coconut, passion fruit, mango, guava, banana, lemon, avocado, soursop</i>	40



Spicy



Nuts