

STARTERS

ENSALADA DE CHONTA s d e v e (c) (g)
hearts of palm, avocado, passionfruit, crispy plantain

OCOPA s v
yukon potato, aji amarillo, cheese, botija olive

COSTILLAS NIKKEI d e (g)
baby pork ribs, tamarind bbq sauce, patacones, furikake, sesame

ENSALADA DE MAIZ e s
choclo, yellow corn, cancha, queso fresco, huacatay

CEBICHE VEGANO v v e d e s g c
jospoer roasted local vegetables, artichoke leche de tigre, tofu

PAN CON CHICHARRON (2ea) d
crispy steamed bun, pork belly

PAN CON PESCADO (2ea) d
fried catfish, sarza criolla, aji rocoto

MADURITO e g s (v) (d) **+\$10**
cecina ragu, peanuts, cheese, sweet plantain

PERUVIAN SCALLOPS A LA PARMESANA g **+\$17**
scallops, aji amarillo anticuchera sauce, parmesan cheese

SCALLOP CEBICHE g (s) (c) **+\$15**
choice of leche de tigre:
sacha culantro | aji amarillo | rocoto

CEBICHE CLASICO e d g (c) **+\$15**
fish, aji limo leche de tigre, sweet potato, cancha, choclo, red onion

CEBICHE NIKKEI c e d g **+\$15**
soy, yuzu, avocado, red onion, cilantro

DRY-AGED BLUEFIN TUNA TORO c e d g **+\$45**
sashimi | passionfruit tiradito

MAIN DISHES

CHAUFA
PUTUMAYO
or
DE VEGETALES d g (v) (ve)
egg, plantain, soy, sesame, scallion, jasmine rice

TALLARÍN SALTADO (v) d e
egg noodles, beef, tomato, soy, green onion

FUSILI e
fusilli, chicken, tomato sauce, parmesan

PATARASHCA d e g s
market fish, mishkina, red onion, sacha culantro, patacones

JALEA NIKKEI (s)
catfish, yucca, togarashi, sarza criolla, wasabi tartar sauce

AJÍ DE GALLINA e s
chicken, aji amarillo, milk, olives, parmesan

PULPO AL JOSPER e (c) (g) **+\$22**
octopus, aji panca, yukon potato, botija olive, quinoa-panko farofa

LOMO SALTADO d e **+\$22**
american wagyu, onion, tomato, yukon potato, soy, jasmine rice

amazonia

SUMMER RESTAURANT WEEK

\$55

CHOOSE 1 FROM EACH SECTION PER GUEST
entire table must participate. no substitutions.

ANTICUCHOS d g (e) (s)

charcoal-grilled skewers marinated with cumin,
chicha de jora, oregano, red wine vinegar, and
aji panca (meats) or aji amarillo (seafood/veggie)
served family style with huacatay & rocoto sauce

brussels sprout v	carrot v	mushroom v
chilean sea bass		chicken thigh
salmon belly (+\$3)		pork belly (+\$3)
filet mignon (+\$5)		corazon de res (+\$3)

DESSERT

SUSPIRO g s v
guanabana manjar blanco, red wine merengue

CHOCOLUCUMA s v
chocolate cake, lucuma, manjar blanco

TEXTURAS DE MANGO c g s v (e) (ve)
mango gelato, mango crumbles, quinoa manjar blanco

CHAZUTA **+\$20** v
macambo, passion fruit, huacatay, matcha green tea

SUPPLEMENTS

WHOLE DORADE AL JOSPER **+\$80**
1lb - 1.4lb
add a jospoer roasted whole dorade with your entrees
choice of preparation:
Al Natural Jospoer d e g s (c)
or
A lo Macho e g c s

ALLERGEN KEY

c = celiac friendly (no cross contamination)
d = dairy free
g = gluten friendly
v = vegetarian
e = egg free
s = soy free
ve = vegan
() = dish can be modified

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

WE INCLUDE A 20% SERVICE CHARGE ON CHECKS. THIS CHARGE GOES ENTIRELY TO INCREASING THE WAGES OF OUR SERVICE TEAM TO ABOVE THE CURRENT MINIMUM WAGE FOR ALL EMPLOYEES IN DC. TIPS ARE NOT EXPECTED BUT ALWAYS APPRECIATED!