

Amara



AMARU COCKTAILS

CHILCANO HOUSE

Pisco Quebranta, lime, Angostura, Ginger Ale

- Clasico Pes 21
- Cholo Chino (*fresh ginger*) 23

PISCO SOUR

Pisco Quebranta, lime, egg white, bitter Chunchu

- El Sencillo (*the classic*) 22
- Maricarmen (*passion fruit*) 23

PISCO

DON REYNALDO 4 CL 14

Quebranta

HUAMANI QUEBRANTA 4 CL 14

Quebranta

HUAMANI ANCHOLADO 4 CL 14

Torontel, Italia and Quebranta

1615 PURO 4 CL 14

Italia

1615 QUEBRANTA 4 CL 14

Mosto Verde Quebranta

COCKTAIL OF THE WEEK

NEW CREATION EVERY WEEK 22

AMARU MOCKTAIL

LA SARITA 18

Passion fruit, tangerine, orange, Camu Camu, soda

BEER

CUSQUENA

PREMIUM PERUVIAN BEER 33 CL

- Golden lager, 4.8% 14

- Dark lager, 5.5% 14

CRISTAL LAGER 33 CL, 5.0% 14



BITES STREET FOOD

RAICES 15

Green plantain, sweet potato chips, ocopa & aji amarillo hummus
Grüne Kochbanane, Süsskartoffel Chips, Ocopa & Aji Amarillo Hummus

TIERRA 18

Chicken pepian empanadas, chalaca sauce, botija & shiso mayo
Pepian- Hühnchen Empanadas, Chalaca Sauce, Botija & Shiso Mayonnaise

MAR 20

Aji de langostinos quinoa croquetas, tomato bravo
Aji- Garnelen- Quinoa Krokette, Bravo- Tomaten

APPETIZERS

EL CLASSICO YIN & YAN 36

Seabass, aji amarillo & rocoto tigers milk, cancha, confit sweet potato gelee
Wolfsbarsch, Aji Amarillo & Rocoto Tiger- Milch, Cancha, confiertes Süsskartoffel-Gelee

NIKKEI PONZU VERSUS INKA CRISPY 36

Tuna tartare, pico de gallo, kiuri, lime caviar & aji amarillo oil, botija olive tigers milk, samphire, manioc pearls crackers
Thunfisch- Tatar, Pico de Gallo, Kiuri, Limetten Kaviar & Aji Amarillo Öl, Botija Oliven Tiger- Milch, Samphire, Manioc Perlen Cracker

COLORADO RELOADED 34

Salmon tiradito, wasabi tigers milk, pickled radish, torched avocado & green chifles
Lachs Tiradito, Wasabi Tiger- Milch, eingelegter Rettich, «angebrannte Avocado», & grüne Chilischoten

EL POKE IMPERIAL 34

Sushi rice, tuna, wakame, togarashi edamame, shiitake & kiuri, spicy nikkei sauce, yuzu soy vinaigrette, chalaca
Sushi Reis, Thunfisch, Wakame, Togarashi Edamame, Shiitake & Kiuri, pikante Nikkei Sauce, Yuzu- Soja Vinaigrette, Chalaca

HIRUMAKI TNT 34

Salmon & red prawns with TNT sauce torched, gari & guacamole
Lachs & rote Garnelen mit TNT- Sauce, Gari & Guacamole

MAINS

EL CHAMAN 35

Vegan green curry, wild mushrooms & squash, purple potatoes, manioc & edamame

Veganes grünes Curry, wilde Pilze & Kürbis, violette Kartoffeln, Manioc & Edamame

SEABASS & RED PRAWNS SUMAC GRILLED OPTION 68

WOLFSBARSCH & ROTE GARNELEN MIT SUMACH GEGRILLTER OPTION

LA HUACA 45

Chicken thighs anticucho marinated in aji mirasol & hierba buena, ocopa & lucuma sauce

Hühnerschenkel Anticucho mariniert in Aji Mirasol & Pfefferminz, Ocopa & Lucuma Sauce

INTY RAYMI 69

Anticuchero entrecote marinated in aji panca, lomo saltado demiglas, hot criolla

Entrecôte Anticuchero mariniert in Aji Panca, Lomo saltado Demiglas, pikante Criolla

SIDES

NUESTRO VERDE DE LA HUERTA 24

Umami grilled baby gem & asparagus, huancaína, chalaca, parmesan cheese & togarashi

Umami gegrillte Baby Romana & Spargeln, Huancaína, Chalaca, Parmesan & Togarashi

EL ARROCITO 22

Basmati & crispy black rice, pomegranate, sesame & chives

Basmati & knuspriger schwarzer Reis, Granatapfel, Sesam & Schnittlauch

CORN CAKE ANDINO 24

Homemade grilled corn cake, rocoto aioli, ocopa sauce

Hausgemachter gegrillter Maiskuchen, Rocoto Aioli, Ocopa Sauce

Menu made without gluten and lactose. Almost all of our dishes are easily converted into plant based dishes.

Menu ohne Gluten und Laktose. Fast alle unsere Gerichte lassen sich in rein pflanzliche Gerichte umwandeln.



DESSERTS

QUE ESTILASO 18

Hierba luisa & orange zest panna cotta, tamarillo chocolate ganache, spicy red berries sorbet

Hierba luisa & Orangenzesten Panna Cotta, Tamarillo Schokoladen- Ganache, pikantes rote Beeren- Sorbet

MI DULCE TIRADITO 16

Osmotized pineapple in hierba buena/ passion fruit spicy syrup, orange crumble, guava sorbet, camu camu sauce

Osmotisierte Ananas in Pfefferminz/ pikanter Passionsfrucht Sirup, Orangen Crumble, Guave- Sorbet, Camu Camu Sauce

HECHOS EN CASA 16

Our homemade sorbets, ice cream & crumble, yuzu, muña & ginger, mango, hierba luisa & lemongrass, lucuma ice cream

Unsere hausgemachten Sorbets, Glace & Crumble, Yuzu, Muña, Hierba Luisa & Zitronengras, Lucuma Glace

