



MNKY BITES

STEAMED EDAMAME BEANS V V ADD SPICY SAUCE	750 150	SHISHITO PEPPERS V GRILLED SHISHITO PEPPERS	950	GUACAMOLE TOREADO V V SOY, RADISHES	1400
SOFT TACOS 3 PCS		CRUNCHY TACOS 3 PCS		FRITOS	
CHICKEN CHIPOTLE) CHIPOTLE GUACAMOLE, CRUNCHY SKIN	1350	TUNA TARTARE TRUFFLE PONZU, WASABI TOBIKO, AVOCADO	2150	PRAWN TEMPURA) SPICY MAYO	2150
WILD MUSHROOMS V V PINE NUT MOLE, PUMPKIN, MISO	1250	KING CRAB KIZAMI WASABI SALSA, CITRUS AIOLI	2500	SOFT SHELL CRAB TEMPURA PIQUILLO PEPPER, SOUR CREAM, MANDARIN	2200
SMOKED BEEF SHORT RIB GRILLED PINEAPPLE PICKLE, RED CHILLI	1450	WAGYU FOIE GRAS, TRUFFLE, PICKLED ONION	4000	SQUID POBLANO CRISPY BABY SQUID, POBLANO SAUCE	1550
LAMB SHOULDER SALSA VERDE AIOLI, PICKLED RED ONION	1350	ROASTED AUBERGINE V V POMEGRANATE, FINGER LIME	1250	TEQUENOS V) STUFFED WITH CHEESE, AMARILLO JAM	1350
FRIED BAJA SEABASS PICKLED GREEN MANGO, POMEGRANATE, LIME	1350	DATTERINO TOMATOES V V GUACAMOLE, LIME	1150		

ESPECIALIDADES DE LA CASA / SPECIALS OF THE HSE

MNKY FEAST PLATTER 1000

OSCIETRA CAVIAR, KAMCHATKA KING CRAB LEGS, SIGNATURE CEVICHE'S, OSTRAL REGAL OYSTERS A SELECTION OF CONDIMENTS

MEAT

ROBATA GRILL BABY CHICKEN, LAMB CHOPS, BEEF TENDERLOIN, SKIRT STEAK, CORN, SHISHITO PEPPERS, SELECTION OF SAUCES	125.00
WAGYU TOMAHAWK FRESH TRUFFLES, SALSA VERDE, WILD MUSHROOMS, NIKKEI CHIMICHURRI	285.00
MNKY WAGYU SLIDERS (2PC) FRESH TRUFFLES, CRISPY ONIONS, MNKY CHEESE, PICKLED CUCUMBER	38.00
MNKY TRUFFLE RICE V WILD MUSHROOMS	30.00
CORN SALAD MIXED CORN SALAD, PARMESAN	14.00

MNKY PLATTERS AND OYSTERS

CEVICHE SELECTION SEABASS CEVICHE, TAVO CEVICHE, KING CRAB CEVICHE, TUNA TARTARE, HAMACHI TIRADITO	70.00 / 140.00
OYSTERS 6 / 12 GRAPEFRUIT GRANITA	22.50 / 40.00
ADD CAVIAR (30G / 50G) TO OYSTERS OR CEVICHE SELECTION	65.00 / 120.00
OSCIETRA CAVIAR TOSTADA (30G / 50G) SOUR CREAM, CHILLI, CHIVES	68.00 / 120.00
FISH	
GRILLED JUMBO SHRIMP ROCOTO CHILLI	60.00 / 110.00
KAMCHATKA KING CRAB LEG SPICY MAYO, PUFFED SOBA, SERRANO CHILLI	70.00 / 130.00
BUTTER ROASTED LOBSTER YUZU, TRUFFLE, CRUNCHY PURPLE POTATOES	68.00
WHOLE FRIED SEABASS SMOKED ROCOTO CHILLI JAM, AJI AMARILLO BUTTER SAUCE	45.00

SUSHI / CEVICHE

HAMACHI TIRADITO YELLOWTAIL, TRUFFLE DRESSING, BLACK TRUFFLE, SWEET POTATO	2350
CEVICHE (60G / 120G) SEABASS, PURPLE SWEET POTATO, AJI AMARILLO LECHE DE TIGRE	1250 / 2500
GOLDEN BEETROOT & FENNEL CEVICHE V V VEGETARIAN CEVICHE WITH AJI AMARILLO LECHE DE TIGRE	1250
YELLOW FIN TUNA TARTARE AVOCADO, QUINOA RICE CRACKER, OSCIETRA CAVIAR	2700
TAVO CEVICHE TIGER PRAWN, CORIANDER, BLOOD ORANGE LECHE DE TIGRE	2000
SPICY TUNA MAKI AJI PANCA MISO, SESAME, CHIVES	2000
PRAWN TEMPURA MAKI AVOCADO, SPICY MAYO, PANELA SAUCE	2000
SOFT SHELL CRAB MAKI PERUVIAN KIMCHEE, SPICY MAYO	2000
TUNA NIGIRI SOY GLAZE, OCOPA AIOLI	2000
SALMON NIGIRI PONZU, BUTTER, CRUNCHY POTATO	2000
HAMACHI NIGIRI TRUFFLE, SWEET POTATO	2000

PESCADOS Y MARISCOS / SEAFOOD AND FISH

STONE BASS CHORIZO, COCONUT, CLAMS	3250
CHILEAN SEABASS KOMBU ROASTED, MISO, CHILLIES	4700
SALMON JALAPENO PONZU, CORNISH LEAVES	2250

ROBATA / ANTICUCHOS

SHORT RIB BEEF JUS, SMOKED PURPLE POTATO PUREE	32.00
POUSSIN) MARINATED IN CHANCACA, ROCOTO CHILLI, SPICY TOMATO SALSA	24.00
LAMB CHOPS ANTICUCHO) LAMB CUTLETS, AJI PANCA MARINADE, SMOKED SWEET POTATO PUREE	35.00
WAGYU RIBEYE (220G) SALSA VERDE, WILD MUSHROOMS, NIKKEI CHIMICHURRI	43.50
JAPANESE WAGYU STRIP LOIN 150G/250G A5 SALSA VERDE, WILD MUSHROOMS, NIKKEI CHIMICHURRI	92.00 / 160.00
GRILLED OCTOPUS ANTICUCHO OCOPA SAUCE, BOTIJA OLIVE EMULSION	30.00

V VEGETARIAN V VEGAN SIGNATURES

PLEASE INFORM YOUR WAITER IF YOU HAVE ANY ALLERGIES WE NEED TO BE AWARE OF.
A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL ALL PRICES INCLUDE VAT