

MIRA

CEVICHE & TIRADITOS

LYCHEE CEVICHE

togorashi tiger's milk + cilantro + criolla + crispy cassava

\$12

SCALLOP CEVICHE

rocoto + lime + pickled red onion + cilantro + squid ink cracker

\$17

SALMON CEVICHE

coconut chili lime tiger's milk + cilantro + coconut tuile

\$17

HIRAMASA

king fish + jalapeno tiger's milk + rocoto jam

\$21

SMALL BITES

EDAMAME

sea salt or aji rocoto salt

\$7

PLANTAIN CHIPS 9

aji panca + avocado

\$8

SHISHITO

white miso + furikake + sherry vinegar

\$10

NEKKEI PORK BELLY

sweet soy glaze + ahi panca + sake

\$12

EMPANADAS

roasted corn + purple potatoes + turtle bean + sofrito + green goddess

\$12

APPETIZERS

HEIRLOOM TOMATO SALAD

edamame + avocado + aji rocoto + lime + red wine vinaigrette

\$14

TUNA TOSTADA

purple corn + spicy tuna + cilantro crema + avocado

\$18

WAGYU

wagyu tataki + truffle ponzu + scallion + crispy shallots

\$18

ANTICUCHO

SHORT RIB

truffle huacina + sweet potato hay

\$21

SALMON

teriyaki + shiso

\$21

CHICKEN

rocoto BBQ sauce + pickled carrot + miso aioli

\$16

MAINS

POLLO A LA BRASSA

rotisserie + aji panca + roasted potato + green goddess + rocoto hot sauce + seasonal pickles

half \$29 / whole \$48

BRANZINO

purple potato + miso + marinated peppers + lime

Market Price

RIBEYE

14oz ribeye + cassava puree + baby carrots + spiced jus

\$52

SAFFRON RICE

charred asparagus + shallot + butternut squash + pickled radish + scallion

\$34

SIDES

CHARRED BROCCOLINI

sweet soy + furikake + aji rocoto jam

\$15

ROAST POTATOES

aji amarillo oil

\$10

YUCCA FRIES

cassava + huancaína + jalapeno huacatay

\$12

CORN

grilled corn + aji amarillo aioli + chimichurri + huitlocoche + truffle

\$12

DESSERT

AMOR CON COCO

three ways of peruvian chocolate + ice cream + lime & white chocolate yogurt

\$14

PICARONES

chancaca syrup + cinnamon orange sugar + white chocolate ice cream

\$12

CREMA VOLTEADA

dulce de leche + strawberry + candied lime

\$14