

**A JOURNEY  
TO THE  
HEART OF  
PERU**

# PACHAMAMA MENU

<sup>1, 3, 7</sup>  
**PASE DE GALLINA**

Ají de gallina fritter, consommé & parfait

<sup>12, 14</sup>  
**TARTAR DE PATO Y ERIZOS**

Cured duck magret, sea urchin in honey & lime

<sup>4, 9</sup>  
**CEVICHE**

Sea bass, yellow pepper tiger's milk & wok-fried corn

<sup>2</sup>  
**CIGALA**

Ciagala anticuchera-style, "chilcano" & talo

<sup>4</sup>  
**KOKOTXA**

Codfish kokotxa & yellow pepper

<sup>3, 7</sup>  
**BOLETUS**

Wok-sautéed boletus, locro purée, farm egg yolk & black truffle

<sup>6, 7</sup>  
**TXERRI NIKKEI**

Slow-cooked pork ribs, sweet potato cream & Nikkei tamarind glaze

<sup>3, 7</sup>  
**DULCE INFANCIA**

Soursop, pineapple & marshmallow

<sup>1, 3, 7</sup>  
**CHOCOLATE Y LÚCUMA**

Chocolate cream, salted crumb & lucuma sorbet

1.GLUTEN. 2. CRUSTACEANS. 3. EGGS. 4. FISH. 5. PEANUTS. 6. SOYBEANS. 7. MILK. 8. NUTS. 9. CELERY.  
10. MUSTARD. 11. SESAME. 12. SULPHITES. 13. LUPIN. 14. MOLLUSCS

**85€**

\* Wine pairing 57€

\*10% VAT included

**Available for dinner only.**

**À LA  
CARTE**

# STARTERS

<b>BUÑUELO</b> <sup>1, 7</sup>	<b>4,5</b>
Ají de gallina fritter (per unit)	
<b>OSTRA ACEVICHADA</b> <sup>9, 14</sup>	<b>8,5</b>
Ceviche-style oyster and yellow chili tiger's milk (per unit)	
<b>CEVICHE DE VIEIRA</b> <sup>9, 14</sup>	<b>23</b>
Scallop ceviche with sweet quinoa, golden berry, cherry tomato and rocoto tiger's milk	
<b>CEVICHE DE ATÚN ROJO</b> <sup>4, 9</sup>	<b>27</b>
Red tuna, sachá tomato tiger's milk and avocado slices	
<b>TIRADITO DE SARDINA</b> <sup>4, 8, 9</sup>	<b>25</b>
Sardine, coconut and almonds tiger's milk, sachá tomato, honey and pollen	
<b>TIRADITO DE PEZ LIMÓN</b> <sup>4, 9</sup>	<b>25</b>
Amberjack, yellow chili and rocoto tiger's milk, cilantro oil	

Prices in euros (€) 10% VAT included.

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# MAIN COURSES

<b>CAUSA</b> <sup>3, 6, 7, 9, 12, 14</sup>	<b>29</b>
Octopus antichera-style, ceviche mayo and pickles	
<b>RABO ESTOFADO</b> <sup>7</sup>	<b>25</b>
Stewed oxtail, peruvian locro and crispy quinoa	
<b>ROCOTO RELLENO</b> <sup>1, 2, 7, 8</sup>	<b>27</b>
Stuffed rocoto, mushrooms and carabinero prawns	
<b>TXERRI NIKKEI</b> <sup>6, 7</sup>	<b>28</b>
Pork rib, sweet potato purée and tamarind demi-glace	
<b>SARTÉN DE BOGAVANTE</b> <sup>2, 4, 9</sup>	<b>M/P</b>
Creamy rice, seafood sudado and grilled bogavante in a skillet	
<b>SARTÉN DE PATO</b> <sup>3</sup>	<b>75</b>
Peruvian duck rice, smoked magret, confit leg and organic egg in a skillet	

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# DESSERTS

<b>CHOCOLATE Y LÚCUMA</b> <sup>1, 3, 7</sup>	<b>11</b>
Chocolate cream, salted crumb & lúcuma sorbet	
<b>TRES LECHES</b> <sup>1, 3, 8</sup>	<b>11</b>
Corn sponge cake and Bakio-grown lemon	
<b>CHAMPÚS</b> <sup>3, 7</sup>	<b>11</b>
Soursop, pineapple & marshmallow	

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# YOUR EXPERIENCE BEGINS HERE

Before making your reservation, please take note of the following:

- We do **NOT** accept strollers or baby carriages.
- We do **NOT** allow pets, with the exception of guide dogs.
- We do **NOT** offer vegetarian or vegan menus.
- The selected menu will be served to the **entire table** without exceptions.
- If you have any allergies or intolerances, please inform us **at least 24 hours in advance**. Otherwise, we will not be able to adapt our proposal.
- We kindly ask that any changes or cancellations to your reservation be made **at least 24 hours in advance**.

**À la carte dishes** are available only during **lunch** service.

In the **evening**, we exclusively serve our **PACHAMAMA** tasting menu.

Thank you very much for your attention  
**Welcome to this journey!**

# WAMAN

# WAMAN

## CONTACT

+34 688 858 217

[reservas@wamanrestaurante.com](mailto:reservas@wamanrestaurante.com)

## SCHEDULE

Sunday and Monday

Closed for rest

Tuesday to Thursday

1:30 p.m. to 4:30 p.m. and 8:30 p.m. to 10:30 p.m.

Friday and Saturday

1:30 p.m. to 4:30 p.m. and 8:30 p.m. to 11:30 p.m.