

**A JOURNEY
TO THE
HEART OF
PERU**

PACHAMAMA MENU

ANCHOVY, BOTIJA OLIVE^{4, 10}

MANGO, CRAB, YUCCA²

TALO, LANGOUSTINE^{2, 14}

GROUPEL, SEA BASS, RED TUNA^{4, 9}

CHOWDER, LOBSTER^{2, 3, 7}

OXTAIL, PUMPKIN, QUINOA,^{6, 7}

PORK, TUBERS⁶

PASSION FRUIT, SEAWEED

CACAO, LÚCUMA, BAKIO GROWN LEMON^{3, 7}

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

99€

* Pairing option 61€

*prices per person; 10% VAT included

Available only until 1:45 PM (lunch) and 8:45 PM (dinner).

**À LA
CARTE**

STARTERS

^{1, 3, 7} BUÑUELO ají de gallina fritter (per unit)	4,5
^{9, 14} OSTRA ACEVICHADA ceviche-style oyster, yellow chili tiger's milk (per unit)	8,5
^{1, 4, 9, 14} CEVICHE WAMAN yellow chili tiger's milk, sea bass, calamari	27
^{4, 6, 9, 10} CEVICHE DE ATÚN ROJO tree tomato tiger's milk, red tuna, chullpi corn, avocado	27
^{4, 9} TIRADITO DE PEZ LIMÓN yellow chili and rocoto tiger's milk, amberjack, cilantro	26
^{4, 8, 9} TIRADITO DE SARDINA coconut and almond tiger's milk, sardine, tree tomato, honey, pollen, seasonal fruit	26
^{4, 7, 9} TIRADITO BACHICHE parmesan cheese tiger's milk, hiramasa fish, basil	27

Prices in euros (€) 10% VAT included.

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MAIN DISHES

^{3, 6, 9, 14} CAUSA	29
potato, octopus, ceviche-style mayo, pickles	
⁴ KOKOTXAS Y ALCACHOFAS	29
codfish kokotxa, artichoke, yellow chili pil pil	
^{2, 3, 7, 9} CHUPE DE CIGALA	29
cigala chowder, egg, iberian bacon	
^{1, 2, 5, 7, 8} ROCOTO RELLENO	27
spicy pepper, stewed oxtail, cheese foam	
^{6, 7} TXERRI NIKKEI	28
pork rib, sweet potato, tamarind demi-glace	
^{2, 4, 7, 9, 12} SARTÉN DE BOGAVANTE	M/P
creamy rice, seafood, grilled bogavante in a skillet	
^{3, 9, 12} SARTÉN DE PATO	75
peruvian duck rice, smoked magret, confit leg, egg in a skillet	

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DESSERTS

<small>1, 3, 7</small> CHOCOLATE Y LÚCUMA chocolate cream, salted crumb, lúcuma sorbet	11
<small>1, 3, 8, 12</small> TRES LECHES corn sponge cake, Bakio-grown lemon	11
<small>3, 7</small> CHAMPÚS Soursop, pineapple, sweet chullpi corn, marshmallow	11
<small>1, 3, 7</small> TARTA DE QUESO loche pumpkin, oranje, ginger, quinoa cracker	11

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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.
- The selected menu will be served to the **entire table** without exceptions.
- If you have any **allergies, intolerances, or food preferences** 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**.

PACHAMAMA tasting menu's availability:

Lunch: Last seating **1:45 PM**

Dinner: Last seating **8:45 PM**

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

WAMAN

WAMAN

CONTACT

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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.