

EDEN ROC

AT CAP CANA



NIKKEI EXTRAVAGANZA

7th of June

COCKTAIL

PERUVIAN HASUM

King crab causa, lemon zest, celery foam

Pork jowl nigiri, asado sauce, crunchy chicharron

Sesame seed tofu, lemon grass, sea scallops, quinoa paper

PRIMER PLATO | FIRST COURSE

Toro tataki, crunchy sushi rice, ponzu pearls, avocado mousse

SEGUNDO PLATO | SECOND COURSE

Squid filled with "carabinero prawns", edamame, chupe sauce

TERCER PLATO | THIRD COURSE

Charcoal black cod, panca misoyaki, Peruvian purple potatoes mousseline, broccolini, garlic chips

CUARTO PLATO | FOURTH COURSE

Lamb loin, chulpi crust, lima beans cream, natural jus

POSTRE | DESSERT

Suspiro of lucuma and pisco, yuzu sorbet

DIGESTIVO | DIGESTIVE

Purple chicha pisco



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PASSION SOUR

Pisco, chinola natural, agitados con jugo de lima, clara de huevo y “bitters” de naranja, espolvoreado con canela

Pisco, fresh passion fruit, shaken with lime juice, egg white and orange “bitters”, dusted with cinnamon

ORIENTAL

Vodka agitado con jengibre, lemongrass, jugo de lima y litchis, completado con prosecco brut

Vodka shaken with Ginger, lemongrass, lime juice and lychees, topped with brut prosecco

TIGER MARTINI

Pisco agitado con piña, leche de tigre, cilantro y azúcar

Pisco shaken with fresh pineapple, tiger milk, coriander and sugar

SAKEJITO

Sake mezclado con lima, menta, azúcar y jengibre, completado con agua con gas

Sake stirred with fresh lime, mint, sugar and ginger, topped with soda water