

# TONO

## CEVICHERIA

### PERUVIAN CUISINE

#### SNACKS

##### CHIFLES & CANCHITA (V)

Crispy plantain chips and Peruvian dried corn

5

##### YUKITAS (V)

Tapioca & cheese fritters, Peruvian yellow chilli sauce

10

##### GRILLED BABY CORN (V)

Black mint and peanut creamy sauce

8

##### PATACONES (V)

Green plantains cracker with guacamole

10

##### LECHE SHOTS

Tiger's milk, lime chilli, onions, canchita

5

##### CEVICHE CLASICO

Market fish, white tiger's milk, sweet potato, canchita

25

##### PERUVIAN CEVICHE & TIRADITOS

*Are made to order combining the freshest seafood with limes and "Ajíes" as the base of "Tiger's Milk"*

##### CEVICHE VERDE

Prawns, calamari, fish and crab, jalapeño, lime, herbs, corn tortilla crisps

28

##### CEVICHE TONO

Market fish, crispy baby calamari, sweet potato, smoked ají amarillo tiger's milk

28

##### TIRADITO "TUNA NIKKEI"

Cured yellow fin tuna, Japanese Peruvian dressing, avocado purée, sesame seeds

25

##### TIRADITO "MANCORA"

Fish, octopus, light cucumber tiger's milk, green apple, fennel

32

##### CEVICHE BLOODY MARY

Clams, prawns, calamari, cherry tomatoes, celery, black pepper, lime

25

#### PERUVIAN TAPAS

##### CAUSA "LIMA"

Potato & yellow chilli salad, avocado purée, crab, tartar sauce, quinoa

26

##### PULPO AL OLIVO

Octopus, black olive mayo, chimichurri, crispy garlic

28

##### CHICHARRON

Crispy pork belly, sweet potato, pickled veggies, criolla

28

##### ANTICUCHOS

Marinated charcoal grilled skewers, Peruvian panca chilli, vinegar, toasted almonds

**ORGANIC CHICKEN 22**  
**WAGYU BEEF 25**

#### SPECIAL PERUVIAN RICES

##### ARROZ MARISCOS

Special seafood rice, ají panca and ají amarillo, achiote oil

34

##### ARROZ TUMBES

Pan fried fish, dark beer, pumpkin, coriander and cumin rice

34

##### ARROZ CHAUFA

Cantonese Peruvian fried rice, calamari, octopus, pork, tartar sauce, peanuts

34

#### FISH & SEAFOOD

##### SUDADO

Peruvian fisherman stew, clams, onions, tomato, parsley, canchita, white wine, oregano

38

##### PESCADO AL AJO

Pan fried fish, capers, tartar sauce, garlic chips, lemon butter

38

##### PLANCHA DE MARISCOS

Mixed seafood "a la plancha", red quinoa and huancaina sauce

34

##### JALEA

Crispy seafood, "salsa criolla" smoked chilli mayo, plantains

36

#### MEATS

##### CHICKEN A LA BRASA

(30mins)

Peruvian style roasted half spring chicken, potato fries, huacatay sauce

34

##### COCHINILLO

(40mins)

Whole leg of roasted suckling pig, smoked chilli & panela sauce, green salad

65

##### LOMO SALTADO

Traditional stir-fried beef with tomatoes, onions, coriander and potato

40