

# **JERONIMO**

**COCINA DE ESQUINA**

CHEF'S

# SUGGESTIONS

NORI TACOS

**OF SALMON** **6.400**  
Salmon tartar, guacamole and shari (2u)

NORI TACOS

**OF SCALLOPS** **6.800**  
Scallops on acevichada sauce, guacamole and shari (2u)

NORI TACOS

**OF OCTOPUS** **7.200**  
Octopus on tare sauce, guacamole and shari

NIGIRIS

**NIKKEI** **9.500**  
White fish, black truffle and scallops

BUTHAN

**POTATOES** **10.900**  
Gratin parmesan cream sauce with black truffle.

DUCK

**GYOZAS** **13.500**  
Pan seal gyozas with hoisin and lemongrass

TIRADITO

**NIKKEI** **14.600**  
Thin slides of white fish on a sake and mirin orange reduction.

ATLANTIC SHRIMP

**TEMPURA SALAD** **14.650**  
Mix lettuces, coriander, avocado with mango chutney.

SPIDER CRAB

**CRUNCHY MAKI** **16.150**  
Philadelphia cheese and cucumber

SALMON

**TARTAR** **17.700**  
Citric ponzu sauce, avocado and crispy skin

SUSHI

**TRUFFLE PLATTER** **20.150**  
4 sashimi cuts of salmon, octopus and 4 salmon nigiris.

SMOKED DUCK

**STICKY RICE** **22.800**  
Duck magret on a tasty Mediterranean rice cooked at Jospser oven.

T-BONE

**STEAK** **50.100**  
1000 gr. Jospser grilled

MOKA CREAM

**TARTLET** **8.950**  
With mango and passion fruit ice cream.

BARRA

# FRIA

OCTOPUS

**TOASTS** **12.100**  
With a sweet miso n spicy Asian sauce, avocado and fried leek.

SALMON

**CONES** **14.650**  
Crispy dough filled with tartar and guacamole cream.

TRUFFLE

**MAKI** **15.150**  
With avocado, salmon, truffle oil, spicy sauce and potato threads

BURRATA

**SALAD** **15.650**  
With mixed lettuce and cherry tomatoes on a garlic and chili sauce and toasts

ACEVICHADO

**MAKI** **16.150**  
Salmon slices, avocado, furay shrimp and crispy squid

POKE

**BOWL** **17.150**  
With salmon tataki, shari, katsuobushi, yuzu and acevichada sauce

NIKKEI

**CEVICHE** **17.150**  
Salmon with yuzu sauce, avocado and crispy rice paper

CORNER

**CEVICHE** **17.550**  
Peruvian classic with crispy squid

SMOKED

**TIRADITO** **18.150**  
White fish slices, crispy octopus on a yellow chili smoke sauce

NIGIRI

**FOIE GRAS** **12.800**  
Angus skirt and tare sauce (2U)

SASHIMI

**SASHIMI** **7.150**  
4 Cuts

**BARRA**

# CALIENTE

MUSHROOM

**CROQUETTES** 12.150

Bechamel with black truffle paste and oil

PASTOR

**TACOS** 14.150

Marinated grilled pork, pineapple, white onion, coriander on handmade corn tortilla

BEEF

**TACOS** 15.150

With oyster sauce, avocado, grilled Chinese onion on handmade wheat tortilla

GOVERNOR

**TACOS** 15.150

Chopped shrimp and octopus, coleslaw, grilled cheese crust on handmade corn tortilla.

TRUFFLE

**GNOCCCHIS** 17.150

Potato gnocchis on a Grana Padana creamy cheese sauce with black truffle paste

SALMON

**HUMMUS** 19.350

Pepper & mustard seeds crust, with sweet potato hummus

AIRPORT

**CHAUFA** 20.250

Peruvian fried rice with shrimps and St. Louis pork ribs

CORNER MONGOLIAN

**BEEF** 20.150

Tenderloin beef with vegetables sauté on a wok with white fried rice

SEAFOOD

**UDON PASTA** 17.700

Rice flour pasta with curry sauce

GRINGAS DE

**BARBACOA** 15.150

Marinated short rib, with mozzarella on handmade wheat tortilla

SHORT

**RIB** 24.750

Cook for long hours, served with his demiglaze and potato puree

**BARRA**

# JOSPER

**ALCACHOFAS** 12.150

Con chimichurri de la casa

MIXED

**MUSHROOMS** 13.150

With goat cream cheese and toast

BROKEN

**EGGS** 12.650

With chistorra sausage, fried potatoes and truffle oil.

BACON

**BURGER** 13.150

Certified Angus Beef with caramelized onions, edam cheese and bacon.

BURRATA

**PIZZA** 16.150

Mozzarella cheese, pomodoro sauce and basil

GRILLED

**OCTOPUS** 19.150

With crunchy potatoes, homemade chimichurri and aioli

CURRY

**RICE** 23.000

With shrimps, aioli and "chataquita sauce"

ST. LOUIS

**PORK RIBS** 23.150

Cooked at low temperature with herbs served with sauces and handmade corn tortillas

## CERTIFIED ANGUS CUTS

NEW YORK

**STRIP** 400g 24.150

SKIRT

**Q** 350g 25.150



# POSTRES

BLUEBERRIES

**CHEESECAKE** 8.950

With mascarpone cheese and oreo cookies crust

NUTELLA

**THREE MILKS** 9.250

With vanilla ice cream

**CHOCOLATASO** 8.950

For chocolate lovers only

COOKIE

**SKILLET** 12.850

(TO SHARE) Chocolate chips baked cookie, gluten free and vegan with butterscotch sauce and ice cream.

CARROT

**CAKE** 7.100

Gluten free cake, no added sugar with cream cheese frosting

VEGAN

**CREPPES** 7.900

Filled with caramel sauce or fudge, ice cream and red berries sauce

ICECREAM OR

**SORBETS TASTING** 7.900

Choose four flavors