

# **JERONIMO**

**COCINA DE ESQUINA**

**CHEF'S****SUGGESTIONS**NORI TACOS**OF SALMON**

Salmon tartar, guacamole and shari (2u)

**6.400**NORI TACOS**OF SCALLOPS**

Scallops on acevichada sauce, guacamole and shari (2u)

**6.800**NORI TACOS**OF OCTOPUS**

Octopus on tare sauce, guacamole and shari

**7.200**NIGIRIS**NIKKEI**

White fish, black truffle and scallops

**9.500**BUTHAN**POTATOES**

Gratin parmesan cream sauce with black truffle.

**10.900**DUCK**GYOZAS**

Pan seal gyozas with hoisin and lemongrass

**13.500**TIRADITO**NIKKEI**

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

**14.600**ATLANTIC SHRIMP**TEMPURA SALAD**

Mix lettuces, coriander, avocado with mango chutney.

**14.650**SALMON**TARTAR**

Citric ponzu sauce, avocado and crispy skin

**17.700**SUSHI**TRUFFLE PLATTER**

4 sashimi cuts of salmon, octopus and 4 salmon nigiris.

**20.150****BARRA****FRIA**OCTOPUS**TOASTS**

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

**12.100**SALMON**CONES**

Crispy dough filled with tartar and guacamole cream.

**14.650**TRUFFLE**MAKI**

With avocado, salmon, truffle oil, spicy sauce and potato threads

**15.150**BURRATA**SALAD**

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

**15.650**ACEVICHADO**MAKI**

Salmon slices, avocado, furay shrimp and crispy squid

**16.150**POKE**BOWL**

With salmon tataki, shari, katsuobushi, yuzu and acevichada sauce

**17.150**NIKKEI**CEVICHE**

Salmon with yuzu sauce, avocado and crispy rice paper

**17.150**CORNER**CEVICHE**

Peruvian classic with crispy squid

**17.550**SMOKED**TIRADITO**

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

**18.150**NIGIRI**FOIE GRAS**

Angus skirt and tare sauce (2U)

**12.800**SASHIMI**SASHIMI**

4 Cuts

**7.150**

**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 &amp; 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