

SUMAQ

peruvian fusion cuisine *by Irene*



SABOR COLOR OLOR

Sumaq que, en dialecto autóctono de Perú, significa delicioso, rico, bello...

Sumaq, personalmente, me recuerda mi infancia, a los ricos sabores que disfrutábamos en familia en mi humilde hogar y con la misma humildad y amor, en Sumaq se elabora cada plato con plena voluntad de entrega afectiva, sin dejar de lado productos de distintos lugares de mi querido Perú y otros países. Como chef y propietaria me ilusiona mucho mostrar parte de mí en mis platos, presentándoselos con mucho sabor, color, olor.

*Sabor que consigo en gratitud a todos vosotros que me dais trabajo.
Color por la alegría de estar en un hermoso lugar. Olor que me lleva a mi infancia y me mantiene viva y feliz en la cocina.*

Los platos que ofrezco están creados y hechos con mucho sentimiento ya que vosotros sois la razón de Sumaq, by Irene.



COCKTAILS

Pisco Sour

Its delicate mixture of Pisco (grape brandy), simple syrup, angostura bitters, meringue and lime juice, have made pisco sour the flagship cocktail of Peru

12€ // Small 8,5€ // Cathedral 16€

Chicha morada Sour

Chicha morada (drink made from purple corn from the Andes), Pisco, simple syrup, meringue and lime juice.

12€ // Small 8,5€ // Cathedral 16€

Classic Cocktails

Mojito 8€

Margarita 8€

Piña Colada 9€

Daiquiri 8€

Expreso martini 9€

Moscow mule 9€

Negroni 9€

Aperol Spritz 8€

Campari Soda 8€

Vermuth Muntaner 5€

Martini 4€

Jungle bird 8€

Sangria 8€

Sangria Cava 8€

Tinto de Verano 8€

Virgin Cocktails

Virgin Pisco Sour 7€

Virgin Mojito 7€

Virgin Piña Colada 7€

San Francisco 7€



SET MENU

Pisco Sour Shot

Black “chuño” soup

(The delicacy of the Inca King)

Dried potato served with fresh Peruvian cheese, mirasol pepper and Iberian pork “Secreto”.

Trio of ceviches

Nikkei ceviche, exotic ceviche and classic ceviche

Potato stuffed octopus stew

Mashed potato stuffed with octopus stew, accompanied by an olive cream sauce

Beef tenderloin

Filled beef tenderloin, quinoa, quail eggs, white truffle cream and potato chips.

Dessert

(Drinks not included)

60€



STARTERS

Gratinated scallops

Everyone's favourite

Flambéed in butter and parmesan cheese. Served in their individual shell and smothered in a delicious lime cream sauce

24€ // Ud 6€

Potato stuffed beef sirloin stew

I want to conquer your palate and your soul!

Crispy on the outside, very soft on the inside, served on an olive cream sauce

19€ // Ud 9,50€

Causa with octopus in olive sauce

Nuestros orígenes

Filled with avocado and tomato, and topped with delicious crispy octopus with black Peruvian olive cream.

19€

Prok rinds

Pensado con el alma, corazón y paladar

The traditional pork rind in a crunchy roll version with mint cream, sweet potato mousse and citrus chalaquita

19€

Crunchy Black Tiger prawns

This is how my happiness tastes

Wrapped in kataifi pasta and fried, smothered in a exotic cream. Presented on a layer of avocado and mango mousse

24€ // Ud 6€

Causa with duck confit and huancaína cream sauce

The cause of my love

Mashed potato stuffed with duck confit and avocado, accompanied by a cream sauce made of yellow pepper, corn and Andean fresh cheese

18€

Prawn causa

Sabor exótico

Filled with avocado, mango and tomato, and topped with smoked prawns accompanied by a cream sauce made of yellow pepper.

19€



CEVICHEs AND TIRADITOS

Trio of ceviches

Peru, Japan and Sumaq united by flavors

Three varieties of ceviches: classic, exotic and Nikkei

28€

Seafood trio of ceviches

Peru, Japan and Sumaq united by flavors

Scalops, sea urchin and mussels

28€

Our classic Tiger's Milk ceviche

Immerse yourself in the pure essence of Peru!

23€

Exotic mixed ceviche

I will bring out the colors of your palate!

Salmon, negret, bluefin tuna, mango and avocado in 'Tiger's milk'. Citric, sweet and spicy all at the same time

24€

Black Tiger prawns with passion fruit and mango Tiger's Milk

Without losing the Peruvian essence!

25€

Sumaq style mixed 'Tiradito'

It is the taste of love for cooking

Thick slices of raw fish in a peruvian 'Tiger's milk' and chili sauce served with glazed sweet potato

23€

Peruvian style bluefin tuna with Mirasol ají mayonnaise

I will make you smile with the purity of the flavors

Chunks of tuna seasoned with oregano, garlic and Soprano vinegar, served in a nest of avocado topped with parmesan cheese and crispy peruvian wonton

26€

Choritos a la chalaca

Puro Perú!

Mejillones rellenos en su propia valva de cebolla roja, tomate, maíz blanco tierno, variedad de tobikos. Aromatizado con cilantro, aceite de limón y un toque de picante

18€



FISH AND SEAFOOD

Traditional seafood rice

Feel the taste of Sumaq and think of Peru!

Black Tiger prawns, octopus, cuttlefish, and mussels flavored with Andean herbs, flambéed in emulsified yellow chili cream and served with sauteed rice in a seafood sauce

25€

Octopus confit

The flavor that caresses your palate

Delicious octopus in anticucho sauce with potato slices, served on sweet potato smothered in huancaína (a Peruvian cream sauce)

26€

Cod, a Sumaq classic

Our favorite!

Gratinated in lime cream and smoked oil, served with caramelized sweet potato puree

24€

Black Tiger prawns

The intense flavor of Sumaq

Sautéed in smoked Mirasol chili, accompanied by creamed wheat in squid ink

23€

Peruvian style cuttlefish

Fall in love with the flavors at Sumaq!

Breaded and fried cuttlefish, served with yuca, peruvian wonton, sweet potato, plantain, seaweed. Accompanied with a shot of "Tiger's milk"

24€

Bluefin tuna

You'll love it!

Sautéed in anticucho sauce, lime cream and sweet potato, accompanied by creamed quinoa

23€



CARNES

Australian lamb tenderloin

Dare to try a piece of Peru!

Australian lamb tenderloin flambéed in “Aji Panka” and honey, served with exotic tender wheat

26€

Iberian pork “secreto” taquitos

Oh, how wonderful!

Iberian pork “secreto” stuffed wheat tortillas, served with yellow pepper mayonnaise, avocado, sweet potato chips and a creole onion salad

21€ // Ud 7€

Beef tenderloin (our peruvian stir-fry)

With more character than before

Cubes of beef tenderloin flambéed and sautéed with mushrooms, onion, cherry tomatoes and potatoes, served with a touch of truffle oil and orange pepper

25€

Beef tenderloin fettuccine

Made with more love than ever

Fettuccine sautéed in ocopa cream served with diced tenderloin steak flambéed in Pisco and anticucho sauce

24€

Australian lamb and quinoa

Do you dare to try?

Australian lamb tenderloin flambéed with oyster sauce, white truffle cream and honey lime, accompanied by a creamy quinoa.

26€

Duck Confit

Food and flavors are love

Boneless duck confit on malanga causa with yellow pepper emulsion and corn

21€



DESSERTS

Sacred Valley

Have a nice trip!

Tasting of desserts accompanied by Peruvian algarrobina cocktail

12€ per person (minimum 2 people)

Desserts

Lime Pie

With white chocolate and butter toasted biscuits

10€

Lucuma Pie

Served with coffee foam

11€

Passion fruit tart

Served with Pisco Sour sorbet

11€

Dark chocolate cake

For chocolate lovers, flourless cake.

10€

Triple cream sponge cake

A soft sponge cake made with evaporated milk, fresh cream and whipped condensed milk. Served with lucuma ice cream

11€

Ice creams

Lúcuma ice cream

7€

Airampo Sorbet

9€

Chicha Morada sorbet

7€

Pisco Sour sorbet

7€

Sweet Wines

Disznoko tokaji 11€ (4cl.)

6 Putonios - Hungría

Gramona Vi de Glass 5€ (4cl.)

Gewürztraminer - Penedés

Porto Ramos Pinto Vintage 9€ (4cl.)

Portugal

Pedro Ximénez 4€ (4cl.)



WHITE WINES

Mallorca

A Punt Ecológico 27€
Prensal Blanc, Chardonnay, Riesling

Quíbia 29€
Callet, Permsal Blanc, Giró Ros

Projecte Terra "Giró" 30€
Giró Rós (barrica)

Mandia Vell 1263 "Cuvée Blanc" 32€
Chardonnay y Viognier

Miquel Gelabert "Roure" 38€
Chardonnay (barrica)

Vi d'Amos Blanc 49€
Prensal Blanc y Chardonnay


Son Moix 55€
Giró Ros y Chardonnay (barrica)


Otras D.O.

El Grifo "Seco" Colección 32€
Malvasía Volcánica - Lanzarote

Abadia Retuerta "Le Domaine" 49€
Savignon Blanc y verdejo (barrica)
Sardon del Duero


Rueda

Valtravieso "Nogara" 25€ // 6€ 
Verdejo

Fenomenal 27€ // 6€ 
Sauvignon blanc

Campo Eliseo "Cuvee Alegre" 29€
Verdejo

Galicia

Alberte 24€ // 6€ 
Albariño, treixadura, lado - Ribeiro

Cuesta de los Olivos 30€
Godello - Ribeira Sacra

Pazo de Rubianes 32€
Albariño sobre lias - Rias Baixas


Envidia Cochina 35€
Albariño - Rias Baixas

Davide "Perfeccionista" 72€
Godello (barrica) - Rias Baixas



RED WINES

Mallorca

Suara 29€ // 6€ 
Cabernet Sauvignon

8 Vents 33€
Merlot, Syrah, Tempranillo, Cabernet,
Mantonegro

AN/2 33€
Callet, Mantonegro y Fogoneu

Mandia Vell 40€
Pinot Noir

4 Kilos 56€
Callet

Ànima Negra 59€
Callet

Vi D'Amos 64€
Cabernet y Merlot

Ribera del Duero


Carmelo Rodero "9 Meses" 27€ // 6€ 
Tempranillo

Emilio Moro 35€
Tempranillo

Valbuena 5º Año 165€
Tempranillo y Merlot - Vega Sicilia

Unico 375€
Tempranillo y Cabernet Sauvignon - Vega Sicilia

Rioja

El Buscador 27€ // 6€ 
Tempranillo y Garnacha

Malpuesto 47€
Tempranillo

Rioja Alta "904" Gran Reserva 79€
Tempranillo y Graciano

Remírez de Ganuza Reserva 79€
Tempranillo

Otras D.O.

Epistem 27€
Monastrell, Garnacha Tintorera, Syrah - Yecla

Prados "Colección" 29€
Syrah - Campo de Borja

Matsu "El Recio" 31€
Tinta de Toro - Toro

Vi de Vila Porrera 33€
Carinyena, Garnatxa - Priorat

Abadía Retuerta "Selección Especial" 40€
Tempranillo, Syrah, Cabernet Savignon
Sardon del Duero

El Vinculo "Paraje La Golosa" 43€
Gran Reserva de 2004
Tempranillo - La Mancha



ROSÉ AND SPARKLING WINES

Rosé wines

Izadi "Larrosa" 25€ // 6€ 
Garnacha - Rioja

Gramona "Mart" 28€
Xarel.lo Vermell - Penedés

Figuiere "Cuvee Magali" 32€
AOC Côtes de Provence

Vi D'Amos Rosat 34€
Cabernet y Merlot - Mallorca

By Ott 34€
Domaines Ott - AOC Côtes de Provence

Château de Selle 53€
Domaines Ott - AOC Côtes de Provence


Prosecco


Scavi & Ray Frizzante (20cl) 6€
Glera Traube

Scavi & Ray Rosé 26€
Glera Traube, Pinot Nero

Scavi & Ray Momento d'oro 39€

Cavas

Gramona "La Cuvee" 30€ // 6€ 
Xarel.lo, Macabeo, Parellada
Corpinnat - Penedes

Marta Passió Rosé 28€ // 6€ 
Xarel.lo, Macabeo, Parellada, Garnacha
Penedes

Champagne

R.H. Coutier 63€
"Blanc de Blancs" Grand Cru
Chardonnay, Pinot Noir

Taittinger 68€
Brut Réserve
Chardonnay, Pinot Noir, Pinot Meunier

Louis Roederer 73€
Brut Premier
Chardonnay, Pinot Noir, Pinot Meunier

Laurent Perrier 89€
Cuvée Rosé Brut
Pinot Noir



LIQUOR

Gin & Tonic (6 cl.)

G'Vine	12€
Tanqueray N° 10	12€
London N° 1	12€
Hendrick's	12€
Brockmanns	12€
William Chase	12€
Beefeater, Seagrams, Bombay Sapphire,...	9€

Whisky (6 cl.)

Macallan Double Cask 12 (Malta)	15€
Glen Farclas 15 (Malta)	12€
Highland dreams 12 (blended)	12€
Bellevoe	9€
Knocando	9€
Johnnie Walker Black label	9€
Cardhu 12	9€
J&B, Ballantines, Cuffy Sark,...	6€

Tequila (4 cl.)

Padre Premium	9€
Don Julio Reposado	7€
Jose Cuervo, El Jimador...	4€

Grappa (4 cl.)

Nonino	5€
Scavi & Ray Grappa Bianca	4€
Scavi & Ray Grappa Oro	4€

Ron (6 cl.)

Zacapa 23	10€
Almiral Rodney HMS Princesa	9€
Pampero aniversario	8€
Brugal, Barceló, Caci que, Flor de caña, Havana 7,...	6€

Vodka (6 cl.)

Beluga	9€
Chase	9€
Chase Marmalade	10€
Chase Rhubarb	10€
Chase Smoked	10€
Smirnoff, Absolut,...	6€

Cognac & Brandy (6 cl.)

Delamain Extra Vieux	37€ // 18€ (3cl.)
Fernando de Castilla Único	26€ // 13€ (3cl.)
Suau 25	15€
Carlos I	9€
Duque de Alba	9€
Fernando de Castilla	8€
Calvados	8€

Other liquors (6 cl.)

Baileys	4€
Amaro	4€
Disaronno	4€
Jagermeister	4€
Orujo	4€
Pacharán	4€
Frangélico	4€
Hierbas	4€



Equipo Sumaq

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peruvian fusion cuisine *by Irene*

restaurantesumaq.com