

# 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 9€ // Cathedral 16€

### Chicha morada Sour

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

12€ // Small 9€ // Cathedral 16€

## Classic Cocktails

---

**Mojito** 12€

**Margarita** 12€

**Piña Colada** 12€

**Daiquiri** 12€

**Expreso martini** 12€

**Moscow mule** 12€

**Negroni** 12€

**Aperol Spritz** 12€

**Campari Soda** 10€

**Vermuth Muntaner** 8€

**Martini** 8€

**Jungle bird** 12€

**Sangria** 11€

**Sangria Cava** 11€

**Tinto de Verano** 9€

### Virgin Cócteles

---

**Virgin Pisco Sour** 9€

**Virgin Mojito** 9€

**Virgin Piña Colada** 10€

**San Francisco** 10€



## 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)*

65€



## 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€ // Unit 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€ // Unit 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€

### Pork 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€ // Unit 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

19€

### 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€

### Our classic Tiger's Milk ceviche

*Immerse yourself in the pure essence of Peru!*

24€

### 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

25€

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

*Without losing the Peruvian essence!*

25€

### 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€

### Nikkei 'Tiradito'

*It is the taste of love for cooking*

Thick slices of raw fish in ponzu sauce served with avocado

24€

### Scallops ceviche

Scallops served with yellow chilli sauce, a variety of tobikos and red sweet potato. Slightly spicy

26€

### Sea urchin ceviche

Sea urchin tongues dipped in limo chilli cream, coriander, onion and lime juice

28€

### Chalaca style mussels

*Puro Perú!*

Mussels stuffed in their own shell with red onion, tomato, tender white corn and a variety of tobikos. Flavoured with coriander, lemon oil and a touch of spice.

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 sautéed 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

24€

### 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€



## MEAT

### 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 tamarillo cream, avocado, sweet potato chips and a creole onion salad

24€ // Unit 8€

### 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

25€

### 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.

27€

### Duck Confit

*Food and flavors are love*

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

25€



## 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

11€

### Dark chocolate cake

For chocolate lovers, flourless cake.

11€

### Coffee & Lucuma

Creamy lucuma and coffee with crispy cookie and chocolate

11€

### Triple cream sponge cake

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

11€

### Passion fruit tart

Served with Pisco Sour sorbet

11€

## Ice creams

---

### Lúcuma ice cream

7€

## Sweet Wines

---

**Disznoko tokaji** 15€ (4cl.)

6 Putonios - Hungría

**Gramona Vi de Glass** 6€ (4cl.)

Gewürztraminer - Penedés

**Porto Ramos Pinto Vintage** 15€ (4cl.)

Portugal

**Pedro Ximénez** 4€ (4cl.)





## WHITE WINES

---

### Mallorca

---

**Quíbia** 29€

Callet, Permsal Blanc, Giró Ros

**Projecte Terra "Giró"** 30€

Giró Rós (barrica)

**Sa Fita** 35€

Chardonnay, Muscat y Prensal Blanc

**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

**Meursault Clos de Mazeray** 98€

Chadonnay (barrica) - Jacques Prieur -Borgoña

### 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

**1411 Pazo de Rubianes** 45€


Albariño (Ed.Limitada) - Rias Baixas

**O Chao Valdesil** 85€

Godello (barrica) - Valdeorras

### Perú

---

**Intipalka** 31€ // 7,5€ 

Chardonnay - Perú

**Intipalka** 31€

Sauvignon blanc - Perú



## 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

### 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

### Ribera del Duero

---

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

**Emilio Moro** 35€  
Tempranillo

**Pago Valtarreña** 70€  
Tempranillo - Carmelo Rodero

**Valbuena 5º Año** 185€  
Tempranillo y Merlot - Vega Sicilia

**Unico** 395€  
Tempranillo y Cabernet Sauvignon - Vega Sicilia

### 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 Sauvignon  
Sardon del Duero

### Perú

---

**Intipalka TANNAT** 31€  
Tannat - Perú

**Intipalka Nº 1** 65€  
Cabernet Sauvignon, Syrah y Tannat - Perú



## 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	12€
Knocando	12€
Johnnie Walker Black label	12€
Cardhu 12	12€
J&B, Ballantines, Cutty Sark,...	7€

### Tequila (4 cl.)

---

Padre Premium	11€
Don Julio Reposado	10€
Jose Cuervo, El Jimador...	4€

### Grappa (4 cl.)

---

Nonino Special	12€
Nonino	8€
Scavi & Ray Grappa Bianca	6€
Scavi & Ray Grappa Oro	6€

### Ron (6 cl.)

---

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

### Vodka (6 cl.)

---

Beluga	11€
Chase	11€
Chase Marmalade	11€
Chase Rhubarb	11€
Chase Smoked	11€
Smirnoff, Absolut,...	7€

### Cognac & Brandy (6 cl.)

---

Delamain Extra Vieux	37€ // 18€ (3cl.)
Fernando de Castilla Único	26€ // 13€ (3cl.)
Suau 25	15€
Carlos I	11€
Duque de Alba	11€
Fernando de Castilla	9€
Calvados	10€

### Licores (6 cl.)

---

Baileys	7€
Amaro	7€
Disaronno	7€
Jagermeister	7€
Orujo	7€
Pacharán	7€
Frangélico	7€
Hierbas	7€
Hierbas Premium	12€



## Equipo Sumaq

**SUMAQ**

peruvian fusion cuisine *by Irene*

[restaurantesumaq.com](http://restaurantesumaq.com)