

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

Chorito a la chalaca

Peruvian style mussel.

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

Eel

Eel with crunchy malanga and mint cream

Beef tenderloin

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

Dessert

(Drinks not included)

70€



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€

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€

Causa with octopus in olive sauce

Nuestros orígenes

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

22€

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€

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 huancaína, anticucho sauce and foie

21€

Prawn causa

Sabor exótico

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

22€



CEVICHEs AND TIRADITOS

Trio of ceviches

Peru, Japan and Sumaq united by flavors

Three varieties of ceviches: classic, exotic and Nikkei

29€

Our classic Tiger's Milk ceviche

Immerse yourself in the pure essence of Peru!

25€

Exotic mixed ceviche

I will bring out the colors of your palate!

Salmon, croaker, 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€

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.

19€



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)

27€

Cod, a Sumaq classic

Our favorite!

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

26€

Black Tiger prawns

The intense flavor of Sumaq

Sautéed in yellow aji and seafood cream, 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 sweet potato and "Tiger's milk"

25€

Bluefin tuna

You'll love it!

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

24€



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

28€

Iberian pork “secreto” taquitos

Oh, how wonderful!

Iberian pork “secreto” stuffed wheat tortillas, served with Mirasol chili 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

27€

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

27€

Australian lamb and quinoa

Do you dare to try?

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

28€

Duck Confit

Food and flavors are love

Boneless duck confit on malanga causa and mushrooms with rocoto cream

26€



DESSERTS

Sacred Valley

Have a nice trip!

Tasting of desserts accompanied by Peruvian algarrobina cocktail

15€ per person (minimum 2 people)

Desserts

Lime Pie

Lime Cream and foam with butter toasted biscuits

11€

Coffee & Lucuma

Creamy lucuma and coffee with crispy cookie and chocolate

11€

Pink Lady

Rice pudding foam with 'chicha morada' textures

11€

Dark chocolate cake

For chocolate lovers

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€

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.)

Cocktails

Expresso Martini 12€

Vodka, coffee liquor and coffee

White Russian 12€

Vodka, coffee liquor and cream

Algarrobina 12€

Pisco, cream and carob

Brandy Alexander 12€

Brandy, cacao liquor and cream



WHITE WINES

Mallorca

Foravila 28€
Chardonnay y Riesling

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.


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

Saint Claire 57€
Savignon Blanc - New Zealand

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

Finca Montepedroso enoteca 57€
Verdejo

Galicia

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

Cuesta de los Olivos 30€
Godello - Ribeira Sacra


Davide 33€
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

Febrer 29€ // 6€ 
Merlot y monastrell

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

AN/2 33€
Callet, Mantonegro y Fogoneu

C'an Coleto Virat 37€
Cabernet

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

Perú

Intipalka TANNAT 31€
Tannat - Perú

Ribera del Duero

Pruno 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

Pago de los Abuelos 34€
Mencía - Bierzo

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


The Chocolate Block 57
Cinsault, Grenache, Syrah - South Africa

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



ROSÉ AND SPARKLING WINES

Vinos Rosados

Amador Medrano 24€ // 6€ 
Garnacha, Tempranillo y Viura - Rioja

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

Figuere "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

Pago de los abuelos 44€
Mencia - Bierzo

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

Quartz Reef Brut 57€
Chardonnay, Pinot Noir
New Zealand



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.)

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|----------------------------------|-----|
| 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.)

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|----------------------------|-----|
| Padre Premium | 11€ |
| 1800 Reposado | 10€ |
| Jose Cuervo, El Jimador... | 4€ |

Grappa (4 cl.)

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

Ron (6 cl.)

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

Vodka (6 cl.)

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

Cognac & Brandy (6 cl.)

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|----------------------------|-------------------|
| 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.)

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



Equipo Sumaq

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restaurantesumaq.com