



SUMAQ

Irene Gutiérrez

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peruvian fusion cuisine *by Irene Gutiérrez*

TASTE, COLOUR AND SMELL

Sumaq, in the indigenous dialect of Peru, means delicious, rich, beautiful...

Sumaq, personally, reminds me of my childhood, of the rich flavors we enjoyed as a family in my humble home, and with the same humility and love, at Sumaq each dish is prepared with full affectionate dedication, without leaving aside products from different places of my beloved Peru and other countries. As the chef and owner, I am very keen on showing part of me in my dishes, presenting them with a lot of flavor, color and smell.

Flavor that I get from the gratitude of all of you who give me work. Color for the joy of being in a beautiful place. Smell that makes me go back to my childhood and keeps me alive and happy in the kitchen.

The dishes I offer are created and made with a lot of feelings due to the fact that you are the reason of Sumaq.

by Irene Gutiérrez

APPETIZERS AND COCKTAILS

PISCO SOUR

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

12 - Small 9 - Cathedral 16

CHICHA MORADA SOUR

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

12 - Small 9 - Cathedral 16

PASSION FRUIT SOUR 12

MANGO SOUR 12

STRAWBERRY SOUR 12

CLASSIC COCKTAILS

Mojito 12

Margarita 12

Piña colada 12

Daiquiri 12

Expresso Martini 12

Negroni 12

Aperol Spritz 12

Campari Soda 10

Vermut Muntaner 7

Martini Riserva Speciale 7

Martini clásico 6

Vermut Entroido - White 7

Sangría 11

Sangría Cava 11

Tinto de verano 9

VIRGIN COCKTAILS

Virgin Pisco Sour 9

Virgin Mojito 9

Virgin Piña Colada 10

San Francisco 10

TASTING MENU



Artisanal crisp with delicate chullpi corn cream and ají panca

Leche de tigre with a mini mixed seafood skewer

Oysters “a la chalaca” with yellow chili emulsion

Bluefin tuna belly tartare, lightly marinated in a ceviche-style dressing

Flambéed Iberian pork taquito with ají limo and sweet-and-sour notes

Golden crispy potato stuffed with a prawn stew and served with ají mirasol sauce

Slow-cooked churrasco loin in its own juices, served with creamy tender wheat infused with anticucho sauce

Cold airampo soup with lime ice cream and spiced fruits

98 p.p

Drinks are not included

STARTERS

GRATINATED SCALLOPS 28

Everyone's passion

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

Gluten free option

IBERIAN PORK TAQUITOS 25

Oh how goooooood!

Larded Iberian cured pork shoulder flambéed, foie, avocado, sweet potato in different textures and spicy creole onions

Gluten free option

OCTOPUS CAUSA WITH BOTIJA OLIVE CREAM 25

Our origins

Layered pressed purple potato filled with octopus, avocado, and tomato, topped with creamy botija olive sauce.

Gluten free option

CRISPY PRAWNS 25

Happiness tastes like this

Wrapped in fried kataifi paste, bathed with an exotic cream. It comes presented on top of an avocado and mango mousse

DUMPLINGS 22

Flavor and tenderness for you

Roasted beef dumplings with its own juice reduction, glazed sweet potato, avocado and creole.

STUFFED YUCA CROQUETTES 28

The cause of my love

Crispy panko-coated yuca croquettes filled with shredded Iberian pork shoulder, served over rocoto pepper and truffle sauce

IBERIAN PORK ROLLS 21

Crispy rolls filled with Iberian pork shoulder, served with sweet potato, fresh mint, and citrus criolla onion salad. Our reinterpretation of the traditional Peruvian pan con chicharrón.

CEVICHES

SEQUENCE OF CEVICHES

35

Peru, Japan and Sumaq joined by flavours

Three different ceviches: classic fresh market fish ceviche, exotic salmon ceviche and Nikkei bluefin tuna ceviche

Gluten free option

GF CLASSIC CEVICHE

28

Pure Peru

Our classic ceviche of fresh market fish in Tiger's Milk

EXOTIC MIXED CEVICHE

28

I will bring out the colors of your palate!

Salmon, fresh market fish, bluefin tuna, mango and avocado in exotic Tiger's Milk. Citric, sweet and spicy all at the same time

Gluten free option

MUCHAME OF BLUEFIN TUNA WITH MIRASOL AJÍ MAYONNAISE

28

It will make you smile of his pure flavour

Chunks of tuna seasoned with oregano, garlic and Soprafino vinegar, topped with parmesan cheese, served in a nest of avocado and crispy rice noodles

Gluten free option

SOLLER RED PRAWN TIRADITO

28

Designed with soul, heart, and palate

Soller red prawn tiradito in ají amarillo leche de tigre, with criollita, corn textures, and crispy sweet potato.

Gluten free option

NIKKEI TARTAR

28

Enjoy every flavor

Nikkei tuna tartare, served with a light soy sauce, yuzu, rocoto cream, wasabi, and crunchy textures.

The fish products served raw or undercooked have been previously frozen in accordance with current regulations to prevent the risk of anisakis

GF: Gluten free

MAIN COURSES

GF COD, THE CLASSIC OF SUMAQ 29

Our favorite!

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

GF SEAFOOD RICE 29

Feel the taste of Sumaq and think of Peru!

Black Tiger prawns, octopus, cuttlefish, and mussels flambéed in yellow aji cream and served with sauteed rice in a seafood sauce

BLUEFIN TUNA 32

Thinking that you will love it!

Flambéed in anticucho sauce, served with creamy wheat in squid ink, finished with a yellow chili emulsion and Parmesan cheese

**JUMBO PRAWN
WITH FETUCCINI** 32

Fall in love while tasting at Sumaq!

Fettuccini in Andean herb cream with wild jumbo prawn flambéed in yellow chili cream and parmesan cheese

GF: Gluten free

MAIN COURSES

BEEF TENDERLOIN (OUR PERUVIAN STIR-FRY)

32

With more character than ever before

Cubes of beef tenderloin flambéed and sautéed with red onion, cherry tomatoes and crunchy french fries, served with truffle and orange pepper

Gluten free option

AUSTRALIAN LAMB TENDERLOIN

31

For you with excitement

Lamb Tenderloin Anticucho served with cassava, huancaína sauce, and citrus touches

Gluten free option

DUCK RICE

31

Food comforts the soul

Creamy rice in a yellow chili and cilantro sauce, accompanied by a medallion of duck confit, magret and foie, with creole sauce and vegetables

CREAMY RICE WITH AJÍ DE GALLINA

28

Creamy rice inspired by the classic ají de gallina, served with tender pieces of free-range chicken breast and finished with a smooth yellow chili pepper emulsion.

BEEF CHURRASCO

31

Slow-cooked beef rib, gently shredded and glazed in its own spice-infused jus with yellow chilli, panca chilli and coriander, served on a silky homemade potato purée emulsion.

GF: Gluten free

DESSERTS

LIME PIE 13

*Lime cream and foam
with butter toasted biscuits*

DARK CHOCOLATE CAKE 13

Gluten free option

LUCUMA CHEESECAKE 13

THREE MILK SPONGE CAKE 13

CHOCOLUCUMA 13

MANGO & PASSIONFRUIT CAKE 13

Gluten free option

WITH YOUR DESSERT

DISZNOKO TOKAJI 15

5 Putonios, Hungría

NOÉ VORS 30YEARS 15

Pedro Ximénez, DO Jerez

PORTO RAMOS PINTO VINTAGE 15

Portugal

COLLE DEL RE PASSITO 12

Albana, Italia (Umberto Cesari)

EXPRESSO MARTINI 12

Vodka, coffee liquor and coffee

VI DOLÇ NEGRE 7

Mantonegro, Mallorca (Macià Batlle)

ALGARROBINA 12

Pisco, milk cream and algarrobina

TERRA DOLÇA 7

Chardonnay y moscatel, Mallorca

WINE BY THE GLASS	
WHITE FLOR DE VETUS Verdejo - Rueda 6 SEÑORIO DE RUBIOS Albariño - Rias Baixas 6 RACO FRED Malvasia, Giró y Chardonnay - Mallorca 9 CONDE DE SUYROT Malvasia - Mallorca 12 SA VALL MIGUEL GELABERT Giro blanc, viognier - Mallorca 12 VI D'AMOS Chardonnay, Riesling - Mallorca 12 CHAMPAGNE LOUIS ROEDERER Brut Premier 18 ESPUMOSO GRAMONA "LA CUVÉE" Corpinnat - Penedes 6 MARTA PASIÓ Rosado - Penedes 6	
RED MARTINEZ LA CUESTA CUVÉE Tempranillo - Rioja 6 CARMELO RODERO "9 MESES" Tempranillo - Ribera del Duero 6 SON CAULES Callet - Miquel Gelabert - Mallorca 12 ALOXE - CORTON IER CRU Pinot Noir - Borgoña 26 AMATIVO CANTELE Primitivo, Negroamaro - Cantele IGP Salento - Italia 9 DESCONFI DE LA GENTE Mantonegro - Ribas - Mallorca 15 ZUSSLIN Pinot noir - Alsacia 14 ROSE GRAMONA "MART" Xarel.lo Vermell - Penedés 6 CHÂTEAU DE SELLE Domaines Ott - AOC Côtes de Provence 13	

WHITE WINES		GALICIA	
MALLORCA			
QUÍBIA	32	FINCA LA SOBRADA	36
<i>Callet, Premsal Blanc, Giró Ros</i>		<i>Albariño - Rias Baixas</i>	
RACO FRED	40	ORANGE REPUBLIC	37
<i>Malvasia, Giró y Chardonnay</i>		<i>Godello - Valdeorras</i>	
MIQUEL GELABERT "ROURE"	54	ENVIDIA COCHINA	50
<i>Chardonnay - Selecció Especial</i>		<i>Albariño - Rias Baixas</i>	
ES "MUSSOL"	56	1411 PAZO DE RUBIANES	52
<i>Malvasia</i>		<i>Albariño (Ed.Limitada) - Rias Baixas</i>	
VI D'AMOS BLANC	63	GRAN VINO PAZO DE BARRANTES	76
<i>Chardonnay y riesling</i>		<i>Albariño - Rias Baixas</i>	
SAVALL - MIQUEL GELABERT	55	M100	46
<i>Giró, Viognier, Pinot Noir (barrica)</i>		<i>Albariño, loureiro y caiño blanco - Rias Baixas</i>	
SON MAYOL	98		
<i>Sauvignon, Viognier</i>			
TORRE D'ES CANONGE	56		
<i>Giro Ros - Toni Gelabert</i>			
SON VICH	44		
<i>Viognier - Barrica</i>			
FEBRER	39		
<i>Chardonnay, Riesling, Giró Ros y Moscatel</i>			
BLANC 110 GIRO	38		
<i>Giro ros, Prensall, Moscatel</i>			
ALBAFLOR DE BINIAUMARA	171		
<i>Orange wine - Prensall y Giro Ros Handmade ceramic bottle</i>			
		RUEDA	
		EL GORDO DEL CIRCO	30
		<i>Verdejo</i>	
		CAMPO ELISEO	65
		<i>Verdejo</i>	

WHITE WINES INTERNATIONAL MEURSAULT CLOS DE MAZERAY 190 Chardonnay, Jacques Prieur - Borgoña TRIMBACH 49 Gewurztraminer - Alsace ZUSSLIN 43 Riesling- Alsace DEMETER ZOLTAN 47 Furmint Harslevelu - Tokaji Hungría LE PIECETTE 49 Chardonnay - Borgoña LATOUR CHABLIS 46 Chardonnay - Borgoña TERESA MANARA VT 41 Chardonnay Cantele - Italia PETER ZEMMER 43 Pinot Grigio Alto Adige DOC - Italia	OTRAS D.O. ABADIA RETUERTA "LE DOMAINE" 59 Sauvignon blanc y verdejo - Sardon del Duero PERÚ INTIPALKA 36 Chardonnay - Perú INTIPALKA 36 Sauvignon Blanc - Perú

RED WINES MALLORCA	
AN/2 36 Callet, Mantonegro y Fogoneu ÀNIMA NEGRA 65 Callet VI D'AMOS 75 Cabernet y Merlot SIBILA - CAN XANET 66 Gorgollasa COUPAGE 110 2022 49 Manto Negro, Cabernet Sauvignon, Merlot y Syrah	SARMENT 33 Mantonegro DESCONFIO DE LA GENTE 66 Mantonegro - Ribas SON CAULES 55 Callet - Miquel Gelabert SANTA CATARINA 55 Merlot ESFANGARN'AMARAT 76 Callet, Merlot y Cab. Sauvignon CAN AXARTELL 39 Gorgollasa

RED WINES		OTRAS D.O	
RIOJA		ABADÍA RETUERTA 45	
		"SELECCIÓN ESPECIAL"	
		<i>Tempranillo, Syrah, Cabernet Sauvignon - Sardon del Duero</i>	
MARTINEZ LA CUESTA CUVÉE 29		ABADÍA RETUERTA 137	
<i>Tempranillo</i>		VALDEBELLÓN	
		<i>Cabernet Sauvignon - Sardon del Duero</i>	
ENFUDRECIDO 52		AD FINES 2010 55	
<i>Garnacha, graciano, tempranillo</i>		<i>Pinot Noir - Penedés</i>	
SEDAL 38		CAUS LUBIS 2006 69	
<i>Garnacha, viura, tempranillo</i>		<i>Merlot - Penedés</i>	
RIOJA ALTA "904" 145		INTERNACIONAL	
GRAN RESERVA 2015		ZUSSLIN BOLLENBERG 2018 62	
<i>Tempranillo y Graciano</i>		<i>Pinot Noir - Alsacia</i>	
RIBERA		ALOXE - CORTON 1ER CRU 125	
		<i>Pinot Noir - Borgoña</i>	
CARMELO RODERO "9 MESES" 29		TAULETO - UMBERTO CESARI 88	
<i>Tempranillo</i>		<i>Sangiovese - Italia</i>	
CARMELO RODERO CRIANZA 43		AMATIVO 41	
<i>Tempranillo</i>		<i>Primitivo, Negroamaro - Italia</i>	
PAGO VALTARREÑA 83		INTIPALKA Nº1 75	
<i>Tempranillo - Carmelo Roderer</i>		<i>Malbec, Tannat, Petit verdot, Cabernet Sauvignon, Syrah - Perú</i>	
EMILIO MORO 39			
<i>Tempranillo</i>			
MALLEOLUS 57			
<i>Tempranillo</i>			
ASTRALES17 52			
<i>Tempranillo</i>			

ROSÉ AND SPARKLING WINES

ROSÉ WINES

GRAMONA "MART"	29
<i>Xarel.lo Vermell - Penedés</i>	
CAN XANET	36
<i>Cabernet, Syrah, Monastrell, Mantonegro, Gorgollassa - Mallorca</i>	
MINUTY M 2024	48
<i>AOC Côtes de Provence</i>	
VI D'AMOS ROSAT	63
<i>Carbernet y Merlot - Mallorca</i>	
AIX ROSÉ	39
<i>Garnacha, Cinsault y Syrah AOC Côtes de Provence</i>	
CHÂTEAU DE SELLE	60
<i>Domaines Ott - AOC Côtes de Provence</i>	
SON MAYOL ROSÉ	78
<i>Merlot - Mallorca</i>	

SPARKLING WINES - SPAIN

GRAMONA "LA CUVÉE"	32
<i>Xarel.lo, Macabeo, Parellada Corpinnat - Penedes</i>	
MARTA PASSIÓ ROSÉ	29
<i>Xarel.lo, Macabeo, Parellada, Garnacha Penedes</i>	

CHAMPAGNE

TAITTINGER	76
<i>Brut Réserve Chardonnay, Pinot Noir, Pinot Meunier</i>	
LOUIS ROEDERER	92
<i>Brut Premier Chardonnay, Pinot Noir, Pinot Meunier</i>	
TAITTINGER	95
<i>Brut Rosé</i>	
DON PERIGNON ROSÉ 2008	560
<i>Pinot Noir</i>	
CRISTAL	475
<i>Louis Roederer Pinot Noir, Chardonnay</i>	

PERÚ

INTIPALKA BRUT	38
<i>Chardonnay, Pinot Noir</i>	

<u>SPIRITS</u> <u>GIN & TONIC (6CL.)</u> Amazonian - Perú 12€ GIN'CA - Perú 12€ GIN'CA - Berries - Perú 12€ The Drunken Hourse 12€ Hendrick's 12€ Seagrams 9€ Tanqueray 9€ Pink Gin 9€	<u>RON (6CL.)</u> Zacapa 23 10€ Almiral Rodney HMS Princesa 9€ Pampero Aniversario 8€ Brugal, Barceló, Cacique... 7€
<u>WHISKY (6CL.)</u> Macallan Double Cask 12 15€ Highland Dreams 12 12€ Bellevoe 12€ Knocando 12€	<u>VODKA (6CL.)</u> Grey Goose 11€ Chase Marmalade 11€ Chase Rhubarb 11€ Chase Smoked 11€ Smirnoff, Absolut... 7€
<u>TEQUILA (4,5CL.)</u> Padre Premium 11€ 800 Reposado 10€ Jose Cuervo, El Jimador 4€	<u>COGNAC & BRANDY (6CL.)</u> Delamain Extra Vieux 37 - 18€ Ximenez Espinola 1948 18€ Suau 25 15€ Carlos I 11€ Duque de Alba 11€ Fernando de Castilla 9€ Calvados 10€
<u>GRAPPA (4,5CL.)</u> Poli Vespaiolo 12€ Nonino 8€	<u>LICORES (6CL.)</u> Baileys 7€ Amaro 7€ Disaronno 7€ Jagermeister 7€ Orujo 7€ Pacharán 7€ Frangélico 7€ Hierbas 7€ Hierbas Premium 12€