

sumaq

peruvian fusion cuisine *by Irene Gutiérrez*

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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 Gutierrez

All prices include VAT

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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

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TASTING MENU

Crispy quinoa and Parmesan caramelised with muscovado sugar, rocoto cream and tropical fruit spheres

Thinly sliced bluefin tuna belly, gratinated with Nikkei cream and served on a crispy malanga base

Tropical Chifa-style scallop ceviche with citrus and Asian notes

Mussels served in a porcelain shell with a delicate traditional ají panca stew

Nikkei-style chilcano with rice noodles, grouper and citrus-spicy notes.

Black chuño cannelloni braised in sopa seca sauce, finished with fresh cheese snow

White veal tenderloin medallions with crispy yuca spheres, truffle cream and porcini mushrooms

Purple corn universe in contemporary textures

98 p.p
Drinks are not included

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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, 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

PERUVIAN OYSTER SEQUENCE 31

Three oysters, three expressions of Peru

-Anticuchada with sweet potato purée, potato crisps and criolla salsa

-Ají mirasol flambéed with Peruvian corn

-Leche de tigre fresh, citrusy and vibrant

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 braised beef, 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.

GF : *Gluten free*

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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

CRISPY BLUEFIN TUNA CANNELLONI WITH ROCOTO 29

Enjoy every flavor

Three crispy shells filled with bluefin tuna tartare, Peruvian rocoto, caviar and sea lettuce

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*

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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

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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, huancaina 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 puréeemulsion.

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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 & PASSION FRUIT CAKE 13
Gluten free option

WITH YOUR DESSERT

DISZNOKO TOKAJI 15
5 Putonios, Hungría

PORTO RAMOS PINTO VINTAGE 15
Portugal

EXPRESSO MARTINI 12
Vodka, coffee liquor and coffee

ALGARROBINA 12
Pisco, milk cream and algarrobina

NOÉ VORS 30YEARS 15
Pedro Ximénez, DO Jerez

COLLE DEL RE PASSITO 12
Albana, Italia (Umberto Cesari)

VI DOLÇ NEGRE 7
Mantonegro, Mallorca (Macià Batlle)

TERRA DOLÇA 7
Chardonnay y moscatel, Mallorca

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WINE BY THE GLASS

WHITE

FLOR DE VETUS 6
Verdejo - Rueda

SEÑORIO DE RUBIOS 6
Albariño - Rias Baixas

RACO FRED 9
Malvasia, Giró y Chardonnay - Mallorca

CONDE DE SUYROT 12
Malvasia - Mallorca

SA VALL MIGUEL GELABERT 12
Giro blanc, viognier - Mallorca

VI D'AMOS 12
Chardonnay, Riesling - Mallorca

CHAMPAGNE

LOUIS ROEDERER 20
Brut Premier

ESPUMOSO

GRAMONA "LA CUVEE" 7
Corpinnat - Penedes

MARTA PASIÓ 6
Rosado - Penedes

RED

MARTINEZ LA CUESTA CUVEE 6
Tempranillo - Rioja

CARMELO RODERO "9 MESES" 6
Tempranillo - Ribera del Duero

SON CAULES 12
Callet - Miquel Gelabert - Mallorca

ALOXE - CORTON 1ER CRU 26
Pinot Noir - Borgoña

AMATIVO CANTELE 9
Primitivo, Negroamaro - Cantele IGP Salento - Italia

DESCONFIO DE LA GENTE 15
Mantonegro - Ribas - Mallorca

ZUSSLIN 14
Pinot noir - Alsacia

ROSE

GRAMONA "MART" **6**
Xarel.lo Vermell - Penedés

CHÂTEAU DE SELLE 14
Domaines Ott - AOC Côtes de Provence

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WHITE WINES

MALLORCA

QUÍBIA 35
Callet, Premsal Blanc, Giró Ros

RACO FRED 40
Malvasia, Giró y Chardonnay

MIQUEL GELABERT "ROURE" 59
Chardonnay - Seleccion Especial

ES "MUSSOL" 56
Malvasia

VI D'AMOS BLANC 63
Chardonnay y riesling

SA VALL - MIQUEL GELABERT 55
Giró, Viognier, Pinot Noir (barrica)

SON MAYOL 98
Sauvignon, Viognier

TORRE D'ES CANONGE 59
Giro Ros - Toni Gelabert

SON VICH 47
Viognier - Barrica

FEBRER 39
Chardonnay, Riesling, Giró Ros y Moscatel

BLANC 110 GIRO 38
Giro ros, Prensal, Moscatel

ALBAFLOR DE BINIAUMARA 171
Orange wine - Prensal y Giro
RO Handmade ceramic bottle

GALICIA

FINCA LA SOBRADA 36
Albariño - Rias Baixas

ORANGE REPUBLIC 37
Godello - Valdeorras

ENVIDIA COCHINA 55
Albariño - Rias Baixas

1411 PAZO DE RUBIANES 59
Albariño (Ed.Limitada) - Rias Baixas

GRAN VINO
PAZO DE BARRANTES 79
Albariño - Rias Baixas

M100 49
Albariño, loureiro y caiño blanco - Rias Baixas

RUEDA

EL GORDO DEL CIRCO 35
Verdejo

CAMPO ELISEO 65
Verdejo

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WHITE WINES

INTERNATIONAL

MEURSAULT CLOS DE MAZERAY 190
Chardonnay, Jacques Prieur - Borgoña

TRIMBACH 51
Gewurztraminer - Alsace

ZUSSLIN 43
Riesling - Alsace

LE PIECETTE 51
Chardonnay - Borgoña

LATOUR CHABLIS 55
Chardonnay - Borgoña

TERESA MANARA VT 49
Chardonnay
Cantele - Italia

PETER ZEMMER 43
Pinot Grigio
Alto Adige DOC - Italia

OTRAS D.O.

ABADIA RETUERTA "LE DOMAINE" 62
Sauvignon blanc y verdejo - Sardon del Duero

PERÚ

INTIPALKA 36
Chardonnay - Perú

INTIPALKA 36
Sauvignon Blanc - Perú

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RED WINES

MALLORCA

AN/2 38
Callet, Mantonegro y Fogoneu

ÀNIMA NEGRA 70
Callet

VI D'AMOS 75
Cabernet y Merlot

SIBILA - CAN XANET 66
Gorgollasa

COUPAGE 110 2022 45
Manto Negro, Cabernet Sauvignon, Merlot y Syrah

SARMENT 35
Mantonegro

DESCONFIO DE LA GENTE 66
Mantonegro - Ribas

SON CAULES 55
Callet - Miquel Gelabert

SANTA CATARINA 52
Merlot

ES FANGAR N'AMARAT 76
Callet, Merlot y Cab. Savignon

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RED WINES

RIOJA

MARTINEZ LA CUESTA CUVEE 29
Tempranillo

ENFUDRECIDO 52
Garnacha, graciano, tempranillo

SEDAL 38
Garnacha, viura, tempranillo

RIOJA ALTA "904" 135
GRAN RESERVA 2015
Tempranillo y Graciano

RIBERA

CARMELO RODERO "9 MESES" 29
Tempranillo

CARMELO RODERO CRIANZA 43
Tempranillo

PAGO VALTARREÑA 83
Tempranillo - Carmelo Rodero

EMILIO MORO 39
Tempranillo

MALLEOLUS 61
Tempranillo

ASTRALES17 52
Tempranillo

OTRAS D.O

ABADÍA RETUERTA 54
"SELECCIÓN ESPECIAL"
Tempranillo, Syrah, Cabernet Sauvignon - Sardon del Duero

ABADÍA RETUERTA 137
VALDEBELLÓN
Cabernet Sauvignon - Sardon del Duero

AD FINES 2010 61
Pinot Noir - Penedés

CAUS LUBIS 2006 78
Merlot - Penedés

INTERNACIONAL

ZUSSLIN BOLLENBERG 2018 73
Pinot Noir - Alsacia

ALOXE - CORTON 1ER CRU 140
Pinot Noir - Borgoña

TAULETO - UMBERTO CESARI 97
Sangiovese - Italia

AMATIVO 43
Primitivo, Negroamaro - Italia

INTIPALKA Nº1 70
Malbec, Tannat, Petit verdot, Cabernet Sauvignon, Syrah - Perú

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ROSÉ AND SPARKLING WINES

ROSÉ WINES

GRAMONA "MART" 29
Xarel.lo Vermell - Penedés

CAN XANET 36
Cabernet, Syrah, Monastrell, Mantonegro, Gorgollassa - Mallorca

MINUTY M 2024 48
AOC Côtes de Provence

VI D'AMOS ROSAT 63
Carbernet y Merlot - Mallorca

AIX ROSÉ 39
Garnacha, Cinsault y Syrah AOC Côtes de Provence

CHÂTEAU DE SELLE 70
Domaines Ott - AOC Côtes de Provence

SON MAYOL ROSÉ 78
Merlot - Mallorca

CHAMPAGNE

TAITTINGER 85
Brut Réserve
Chardonnay, Pinot Noir, Pinot Meunier

LOUIS ROEDERER 98
Brut Premier
Chardonnay, Pinot Noir, Pinot Meunier

TAITTINGER 120
Brut Rosé

CRISTAL 475
Louis Roederer
Pinot Noir, Chardonnay

SPARKLING WINES - SPAIN

GRAMONA "LA CUVÉE" 35
Xarel.lo, Macabeo, Parellada Corpinnat - Penedes

MARTA PASSIÓ ROSÉ 29
Xarel.lo, Macabeo, Parellada, Garnacha Penedes

PERÚ

INTIPALKA BRUT 38
Chardonnay, Pinot Noir

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SUMAQ

SPIRITS

GIN & TONIC (6CL.)

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€

WHISKY (6CL.)

Macallan Double Cask 12	15€
Highland Dreams 12	12€
Bellevoye	12€
Knocando	12€

TEQUILA (4,5CL.)

Padre Premium	11€
800 Reposado	10€
Jose Cuervo, El Jimador	4€

GRAPPA (4,5CL.)

Poli Vespaiolo	12€
Nonino	8€

RON (6CL.)

Zacapa 23	10€
Almiral Rodney HMS Princesa	9€
Pampero Aniversario	8€
Brugal, Barceló, Cacique...	7€

VODKA (6CL.)

Grey Goose	11€
Chase Marmalade	11€
Chase Rhubarb	11€
Chase Smoked	11€
Smirnoff, Absolut...	7€

COGNAC & BRANDY (6CL.)

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€

LICORES (6CL.)

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

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