

*Barry*

# Signature Cocktails

|                                                                                                                                                                                   |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>TI PUNCH KAKIGORI</b>                                                                                                                                                          | 16 |
| R. St Barth agricole rum, coconut oil, lime, pandan<br>Inspired by the classic Ti punch: sweet, sour, nutty                                                                       |    |
| <b>PALO SANTO</b>                                                                                                                                                                 | 18 |
| Condesa gin, shōchū, yuzushu, campari, barry sweet vermouth, palo santo<br>Inspired by the classic Negroni: bitter, dry, floral                                                   |    |
| <b>NO CHICHA NO WORK</b>                                                                                                                                                          | 18 |
| Ketel one vodka, chicha morada, apple cider vinegar<br>An elegant twist on the classic Chicha Morada: fruity, spicy, fresh                                                        |    |
| <b>TOMATE Y CHIMICHURRI (CLARIFIED)</b>                                                                                                                                           | 20 |
| Maestro dobel diamante tequila, 400 conejos mezcal, chimichurri, tomato, aji amarillo<br>Reimagines the classic Bloody Mary: smoky, vibrant, savory                               |    |
| <b>FLOR DEL COROSSOL (CLARIFIED)</b>                                                                                                                                              | 20 |
| Tabernero pisco, guanabana, hojicha, yuzu, yogurt, lemon essence<br>A twist on the classic Pisco Sour with a tropical note: citrusy, floral, fruity                               |    |
| <b>PICARONES</b>                                                                                                                                                                  | 20 |
| Plantation dark rum, smith & cross rum, pistachio distillat, pumpkin seeds, lime, grilled sweet potato orgeat<br>A refreshing twist on the Mai Tai: nutty, sweet, sour            |    |
| <b>SPICED CORN SOUR</b>                                                                                                                                                           | 20 |
| Popcorn-infused bulleit bourbon, 1800 reposado tequila, spiced corn syrup, egg white, lemon<br>A refreshing twist on the Bourbon Sour: sweet, sour, spicy                         |    |
| <b>TRES LECHES</b>                                                                                                                                                                | 20 |
| Plantation three stars rum, tres leches, pandan, salted caramel, egg<br>Reimagines the classic Eggnog: tasty, rich, creamy                                                        |    |
| <b>PASSION SALSA</b>                                                                                                                                                              | 22 |
| 1800 silver tequila, ancho reyes verde, passion fruit & lucuma vinegar, lime, jalapeño ice, spicy salt<br>A Peruvian homage to the classic Margarita: vibrant spices, sweet, sour |    |
| <b>LIMA SMASH</b>                                                                                                                                                                 | 22 |
| Tabernero pisco, fair elderflower, lemongrass, lime, thai basil, turmeric cordial<br>Reimagines the Basil Smash with refined elegance: sour, floral, refreshing zest              |    |
| <b>TITICACAO</b>                                                                                                                                                                  | 22 |
| Diplomatico reserva exclusiva rum, pedro ximénez, brown butter, mushroom, yacon cacao, cacao bitter<br>Inspired by the classic Old Fashioned: umami, dry, buttery                 |    |
| <b>BARRY ESPRESS</b>                                                                                                                                                              | 25 |
| Uno reposado tequila, ancho reyes chili, coffee, mole bitter<br>Reimagines the Espresso Martini with refined elegance: coffee richness, spicy, creamy                             |    |

## Timeless Classics

|                                                               |    |
|---------------------------------------------------------------|----|
| <b>HUGO SPRITZ</b>                                            | 16 |
| St-germain, prosecco, mint                                    |    |
| <b>CHILCANO</b>                                               | 16 |
| Tabernero pisco, ginger ale, angostura bitters                |    |
| <b>NAKED &amp; FAMOUS</b>                                     | 18 |
| 400 conejos mezcal, aperol, yellow chartreuse, lime           |    |
| <b>ROSITA</b>                                                 | 20 |
| Maestro dobel diamante tequila, barry sweet vermouth, campari |    |
| <b>PISCO SOUR</b>                                             | 20 |
| Tabernero pisco, lime, egg white, sugar, angostura bitters    |    |

## 0% Alcohol

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>PASSION SALSA (NON-ALCOHOLIC)</b>                                                     | 14 |
| Almave ambar non-alcoholic tequila, passion fruit & lucuma vinegar, lime, sel de grillos |    |
| <b>CHICHA MORADA (NON-ALCOHOLIC)</b>                                                     | 14 |
| Pineapple, maíz morado, apple, cinnamon, cloves                                          |    |
| <b>FRESH GINGER LEMONADE (NON-ALCOHOLIC)</b>                                             | 14 |
| Fresh ginger juice, lemon, soda water                                                    |    |

## Vins au verres

|                                                   |      |
|---------------------------------------------------|------|
|                                                   | 12cl |
| <b>ROUGE</b>                                      |      |
| 2023 Haute Côte de Beaune Domaine Aurélie Berthod | 25   |
| 2016 Saint-Emilion Grand Cru Château Fonbel       | 30   |
| <b>BLANC</b>                                      |      |
| 2024 Sancerre Domaine Cédrick Bardin              | 20   |
| 2022 Chablis Domaine Laventureux                  | 25   |
| <b>ROSÉ</b>                                       |      |
| 2024 Côtes-de-Provence Domaine de la Rouillère    | 18   |

# Nigiris & Gunkan

2 PIECES

## TUNA

16

Thon, émulsion de piment jaune, chalaquita, quinoa soufflé, cive

*Tuna, yellow chili emulsion, chalaquita, quinoa pop, scallion*

## SALMON

16

Saumon, émulsion de poivron rocoto, amandes crispy, sauce ail et chili

*Salmon, rocoto emulsion, crispy almonds, chili garlic sauce*

## WAHOO

16

Wahoo, émulsion de poivron rocoto, salade chalaquita, miso séché, cive

*Wahoo fish, rocoto emulsion, chalaquita, dried miso, scallion*

## SEA SCALLOPS

18

Saint-Jacques, crème de parmesan truffée, sauce tare

*Sea scallops, parmesan truffled cream, tare sauce*

## SALMON ROE

18

Œufs de saumon, chalaquita, gelée de citron yuzu, tempura croustillante

*Salmon roe, chalaquita, lemon yuzu gel, crispy tempura*

## DUCK FOIE GRAS

18

Foie gras de canard, sauce tare, gingembre, cive

*Duck foie gras, tare sauce, pickled ginger, scallion*

# Makimono

8 PIECES

## ACEVICHADO TUNA

30

Thon, crevette Ebi Furay, avocat, fromage frais, sauce acevichada

*Tuna, Ebi Furay shrimp, avocado, cream cheese, acevichada sauce*

## PERUVIAN SPICY SALMON

30

Saumon avec émulsion de poivron rocoto, avocat,

crevette Ebi Furay, asperge

*Salmon with rocoto emulsion, avocado, Ebi Furay shrimp, asparagus*

## HOTATE

32

Saint-Jacques, crème de parmesan truffée, sauce tare, avocat,

crevette Ebi Furay

*Scallops, truffled parmesan cream, tare sauce, avocado, Ebi Furay shrimp*

## WAGYU PARRILLERO

32

Bœuf Wagyu grillé, avocat, fromage frais, asperge, beurre chimichurri, gel ponzu

*Wagyu parrillero, avocado, cream cheese, asparagus,*

*chimichurri butter, ponzu gel*

# Crudos

## **WAHOO TIRADITO** 37

Tiradito de wahoo, ponzu, avocat, chalaquita, quinoa soufflé,  
sauce aioli au jalapeño

*Wahoo fish tiradito, ponzu, avocado, chalaquita, quinoa pop, jalapeno aioli*

## **SALMON TIRADITO** 37

Tiradito de saumon, leche de tigre au parmesan, chalaquita, cive,  
chips de parmesan

*Salmon tiradito, parmesan leche de tigre, chalaquita, scallion,  
parmesan crisp*

## **SCALLOP CEVICHE** 39

Saint-Jacques, leche de tigre amandes et yuzu, canchas pralinées,  
patate douce

*Scallops, almond and yuzu leche de tigre, praline canchas, sweet potato*

## **TUNA CEVICHE** 37

Thon, leche de tigre au tamarin, daikon, ananas, patate douce, cive

*Tuna, tamarind leche de tigre, daikon, pineapple, sweet potato, scallion*

# Crispy rices

## **TUNA** 16

Tuna, sauce ail et chili, gelée de ponzu, avocat, cive

*Tuna, chili garlic sauce, ponzu gel, avocado, scallion*

## **SALMON** 16

Saumon, émulsion épicée, sauce tare, épices togarashi, canchas pralinées

*Salmon, spicy emulsion, tare sauce, togarashi, praline canchas*

## **SCALLOPS** 18

Saint-Jacques, sauce acevichado TNT, chalaquita, tempura croustillante, cive

*Scallops, acevichado TNT sauce, chalaquita, crispy tempura, scallion*

## **MUSHROOM** 16

Champignon, émulsion de poivron Aji Amarillo, chalaquita, quinoa soufflé

*Mushroom, Aji Amarillo emulsion, chalaquita, quinoa pop*

## **WAGYU BEEF** 18

Bœuf Wagyu, crème de poivron jalapeño, émulsion épicée, cive

*Wagyu beef, jalapeno cream, spicy emulsion, scallion*

# Anticuchos

|                                                                                                                                                                                                 |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SHRIMPS</b>                                                                                                                                                                                  | 30 |
| Crevettes laquées façon nikkei, canchas pralinées, émulsion jalapeño, cive<br><i>Nikkei glazed shrimps, praline canchas, jalapeno emulsion, scallion</i>                                        |    |
| <b>CHICKEN</b>                                                                                                                                                                                  | 27 |
| Poulet laqué façon nikkei, émulsion Aji Amarillo, graines de sésame, pickles de gingembre<br><i>Nikkei glazed chicken, Aji Amarillo emulsion, sesame seeds, pickled ginger</i>                  |    |
| <b>WAGYU BEEF</b>                                                                                                                                                                               | 39 |
| Bœuf Wagyu laqué façon nikkei, émulsion rocoto, sauce pachikay, cive<br><i>Nikkei glazed Wagyu beef, rocoto emulsion, pachikay sauce, scallion</i>                                              |    |
| <b>PLUMA IBERICA</b>                                                                                                                                                                            | 30 |
| Pluma Ibérique laqué façon nikkei, émulsion Aji Amarillo, pickles de gingembre, canchas pralinées<br><i>Nikkei glazed Iberian pluma, Aji Amarillo emulsion, pickled ginger, praline canchas</i> |    |

# Cocina Caliente

|                                                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SHRIMP TEMPURA</b>                                                                                                                            | 32 |
| Crevettes, émulsion de poivron rocoto épicée, ponzu<br><i>Shrimps, rocoto spicy emulsion, ponzu</i>                                              |    |
| <b>ASPARAGUS TEMPURA</b>                                                                                                                         | 30 |
| Asperges, émulsion de poivron rocoto épicée, ponzu<br><i>Asparagus, rocoto spicy emulsion, ponzu</i>                                             |    |
| <b>SPICY ROCK SHRIMP TEMPURA</b>                                                                                                                 | 32 |
| Crevettes épicées, mayonnaise douce et épicée, cive<br><i>Spicy rock shrimp, sweet spicy mayo, scallion</i>                                      |    |
| <b>CHIJAUKAY CHICKEN</b>                                                                                                                         | 42 |
| Cuisse de poulet frit, sauce chijaukay, légumes sautés<br><i>Crispy chicken, chijaukay sauce, sauteed vegetables</i>                             |    |
| <b>CREAMY BLACK RICE</b>                                                                                                                         | 46 |
| Riz noir aux fruits de mer, salade chalaquita, sauce aioli au poivron jaune<br><i>Creamy seafood black rice, chalaquita, yellow chili alioli</i> |    |
| <b>UDON LOMO SALTADO</b>                                                                                                                         | 46 |
| Nouilles udon au Wagyu sauté, légumes asiatiques<br><i>Sauteed Wagyu beef noodles, Asian vegetables</i>                                          |    |
| <b>MISO PANKA GLAZED SALMON</b>                                                                                                                  | 46 |
| Saumon laqué miso panka, shimeji, wok de légumes<br><i>Panka miso glazed salmon, shimeji, vegetables wok</i>                                     |    |

## Sides

|                                      |    |
|--------------------------------------|----|
| <b>YAKIMESHI MAISON</b>              | 12 |
| <i>Homemade yakimeshi fried rice</i> |    |
| <b>YAKIMESHI BLANC</b>               | 12 |
| <i>White yakimeshi fried rice</i>    |    |
| <b>WOK DE LÉGUMES</b>                | 14 |
| <i>Vegetable wok</i>                 |    |
| <b>WOK DE CHAMPIGNONS</b>            | 15 |
| <i>Mushroom wok</i>                  |    |

## Dulces

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| <b>MATCHA OPERA</b>                                                                  | 18 |
| <i>Opera matcha, mangue, fruit de la passion, sablé amande</i>                       |    |
| <i>Matcha Opera, mango, passion fruit, almond short cake</i>                         |    |
| <b>JIVARA SNICKER</b>                                                                | 18 |
| <i>Barre chocolatée au Jivara, cacahuètes, caramel, miso, génoise</i>                |    |
| <i>Jivara milk chocolate bar, peanuts, caramel, miso, sponge cake</i>                |    |
| <b>MOCHIS BY PIECE</b>                                                               | 6  |
| <i>Chocolat-noisette, mangue-passion, framboise, caramel salé, pistache</i>          |    |
| <i>Chocolate-hazelnut, mango-passion fruit, raspberry, salted caramel, pistachio</i> |    |