Welcome to Barry

Let the glass guide the journey

Here, each drink is thoughtfully crafted
to elevate the flavor on your plate.

Inspired by Peru's vibrant culinary
heritage,
our menu is designed as a dialogue
between liquid and food :
Bold, precise and expressive.

Barry
ROOFTOP & CLUB

Inspired by the classic Ti punch :
Sweet, Sour

Coconut oil washed agricole rhum
Kalamansi
Pandan
Coconut granita

18



Ti Punch Kakigori

Inspired by the classic negroni :
Bitter, Floral

Matsui gin
Umeshu
Campari
Sweet vermouth

22



Ume Negroni

A refreshing twist on the whisky highball :
Refreshing, Herbal

Nikka from the barrel
genmaicha cordial
green tea umeshu

23



Tokyo Highball

Reimagine the classic Bloody Mary :
Smoky, vibrant, savory

Chimichurri washed Maestro Dobel Diamante
400 Conejos Mezcal
Tomato water
Togarashi

25



Tomate y Chimichurri

Prix nets en euros - service compris

A twist on the classic Pisco sour with a tropical note :
Silky, Fruity

1615 Pisco
Soursop
Hojicha tea
Fresh yuzu juice
Vanilla
Yogurt

24



Flor del Corossol

Reimagine the classic egg nogg :
Sweet, nutty

Planteray three stars,
Kota Pandan
Ube Coconut milk
whole egg

20



Ube Latte

Reimagine the classic gimlet :
Sweet, Sour

Shochu
Yuji sake
Green shiso
Yuzu
Rice vinegar
Salted wasabi air

24



Wabi Sabi

Inspired by the classic Gin & Tonic :
Fresh, floral

Matsui Gin
Sakura cordial
Taste of asia tonic water
Guava foam

22



Sakura & Tonic

Prix nets en euros - service compris

Peruvian homage to the classic Margarita :
Vibrant spices, Sweet, Sour

1800 Silver Tequila
Passion fruit & Lucuma vinegar
Ancho Reyes
Lime
Jalapeno ice

24



Passion Salsa

Reimagine the Basil smash
with refined elegance :
Sour, Floral, refreshing zest

1615 Pisco
St Germain
Thai basil
Lemongrass cordial
Lime
Black Lemon oil

24



Lima Smash

Inspired by the ramen soup :
nutty, milky

Sesame oil washed Ketel One Vodka
400 Conejos Mezcal
Miso
Chamomille
Aji panca
Cucumber
Lemon
Milk

25



Agua de Chifa

Reimagine the old fashioned
with refined elegance : Dry, woody

Maestro Dobel 50 extra anejo
Pedro Ximenez
Cacao & Tonka cordial
Aztec chocolate bitter

55



Sumiku

Prix nets en euros - service compris

Nigiris & Gunkan 2 PIÈCES

TUNA 18 LT / MP BF / MP OBF
Thon, émulsion de piment jaune, chalaquita, quinoa soufflé, cives
Tuna, yellow chili emulsion, chalaquita, quinoa pop, scallions
TUNA 30 LT / MP BF / MP OBF
Thon, gel de saké, caviar, zeste de citron
Tuna, saké gel, caviar, lemon zest

SALMON 18
Saumon, gelatine de ponzu, émulsion de poivron rocoto, zeste d'orange
Salmon, ponzu gelatine, rocoto emulsion, orange zest

CATCH OF THE DAY 18
Emulsion de poivron rocoto, salade chalaquita, miso séché, cives
Catch of the day, rocoto emulsion, chalaquita, dried miso, scallions

HAMACHI 18
Hamachi, huile piquante, chutney d'ananas, cives
Hamachi, spicy oil, pineapple chutney, scallions

TUNA AND FOIE GRAS 22
Tataki de thon, foie gras, sauce taré
Tuna tataki, foie gras, tare sauce

HOTATE TRUFFLE 20
Saint-Jacques, crème de parmesan truffée, sauce taré, zeste de citron, cives
Sea scallops, parmesan truffle cream, taré sauce, lemon zest, scallions

AVOCADO 16
Avocat, huile piquante, chimichurri aux amandes, mayo épicée, cives
Avocado, spicy oil, almond chimichurri, spicy mayo, scallions

DUCK FOIE GRAS 20
Foie gras de canard, sauce taré, gingembre, cives
Duck foie gras, tare sauce, pickled ginger, scallions

WAGYU 25
Beurre de foie gras, chili panca, sauce taré, ponzu tapioca, cives
Foie gras butter, panca chili, taré sauce, tapioca ponzu, scallions

Barry's Sashimis 5 PIÈCES

TUNA 39 LT / MP BF / MP OBF
Miso épicé, gel yuzu, coriandre
Spicy miso, yuzu gel, cilantro

SALMON 30
Émulsion rocoto, gel yuzu, cives
Rocoto emulsion, yuzu gel, scallions

WAHOO 30
Gel ponzu, kosho yuzu, coriandre
Ponzu gel, yuzu kosho, cilantro

HAMACHI 30
Chutney d'ananas, gel shoyu, cives
Pineapple chutney, shoyu gel, scallions

Prix nets en euros - service compris

Starters

BABY SPINACH SALAD 37
Shiitake confit, pomme Granny Smith, oignon croustillant, vinaigrette miso truffe
Confit shiitake, Granny Smith apple, crispy onion, truffle miso vinaigrette
CRUNCHY SALAD 37
Romaine, pickles shitaké et shimeji, kiuri, gingembre, togarashi, cives, dressing goma
Baby lettuce, shimeji and shitake pickles, kiuri, ginger, togarashi, scallions, goma dressing
BAO'S DE PLUMA IBERICA 34
Pluma laquée, pickles de kiuri, mayo épicée, coriandre
Glazed pluma, kiuri pickles, spicy mayo, cilantro
SEAFOOD GYOZAS 34
Fruits de mer piquants, sauce ají amarillo,
Spicy seafood, ají Amarillo sauce
PANKO SHRIMPS TEMPURA 32
Crevettes, miel piquant au fruit de la passion
Shrimps, passion fruit spicy honey
ROCK SHRIMP SWEET OR SPICY 32
Crevettes épicées, mayonnaise douce et épicée, cives
Spicy rock shrimp tempura, sweet spicy mayo, scallions

Tataru

TUNA 37 LT/MP BF/MP OBF
Tuna, sauce ail et chili, gelée de ponzu, avocat, crème de poivrons, cives, chips de nori
Tuna, chili garlic, ponzu gel, avocado, bell pepper cream, scallions, nori crackers
SALMON 37
Saumon, émulsion épicée, canchas pralinées, crème de poivrons, cives, chips de nori
Salmon, spicy emulsion, praliné canchas, bell pepper cream, scallions, nori crackers
CATCH OF THE DAY 37
Sauce ail et chili, gelée de ponzu, avocat, crème de jalapeño, cives, chips de nori
Chili garlic, ponzu gel, avocado, jalapeño cream, scallions, nori crackers
SCALLOPS 39
Saint-Jacques, sauce acevichado, chalaquita, quinoa soufflé, cives, chips de nori
Sea scallops, acevichado sauce, chalaquita, puffed quinoa, scallions, nori crackers

Crudo

CATCH OF THE DAY TIRADITO 37
Ponzu, avocat, chalaquita, quinoa soufflé, sauce aïoli au jalapeño
Catch of the day tiradito, ponzu, avocado, chalaquita, puffed quinoa, jalapeño aïoli
SALMON TIRADITO 37
Tiradito de saumon, leche de tigre parmesan, émulsion rocoto, chalaquita ,cives
Salmon tiradito, parmesan leche de tigre, rocoto espuma, chalaquita, scallions
HAMACHI TIRADITO 39
Tiradito de hamachi, leche de tigre wasabi, émulsion jalapeño, chalaquita
Hamachi tiradito, wasabi leche de tigre, jalapeño emulsion, chalaquita
TUNA TIRADITO 37 LT / MP BF / MP OBF
Thon, leche de tigre tamarin, chutney d'ananas, crème patate douce, chalaquita, cives
Tuna, tamarind leche de tigre, pineapple chutney, sweet potato cream, chalaquita, scallions

Barry's Handrolls

TUNA 18 LT / MP BF / MP OBF
Thon épicé, taré, émulsion rocoto, zeste de yuzu, cives
Spicy tuna, tare, rocoto emulsion, yuzu zest, scallions
SALMON 18
Ají Amarillo épicé, taré, avocat, saumon croustillant, cives
Spicy ají Amarillo, tare, avocado, crispy salmon, scallions
CATCH OF THE DAY 18
Sauce acevichado, émulsion rocoto, oignons croustillants, zeste de yuzu, cives
Acevichado sauce, rocoto emulsion, crispy onions, yuzu zest, scallions
EBI 17
Avocat, sauce acevichado, chutney d'ananas, gel shoyu, cives
Avocado, acevichado sauce, pineapple chutney, shoyu gel, scallions
HAMACHI 18
Amande épicée, émulsion rocoto, tapioca ponzu, miso séché, cives
Spicy almond, rocoto emulsion, ponzu tapioca, dried miso, scallions
FOIE GRAS 20
Sauce taré, tapioca ponzu, chutney d'ananas, cives
Tare sauce, ponzu tapioca, gari, pineapple chutney, scallions
VEGGIE 16
Tartare d'asperge et avocat, gel shoyu, gel yuzu, quinoa soufflé, togarashi
Avocado and aspargus tartar, shoyu gel, yuzu gel, puffed quinoa, togarashi
WAGYU 25
Gel shoyu, jaune d'oeuf confit, émulsion rocoto, chalaquita, cives
Shoyu gel, cured egg yolk, rocoto emulsion, chalaquita, scallions

Donburi

TUNA 38 LT / MP BF / MP OBF
Shari, jaune d'œuf confit, pickles de shimejis, cives, togarashi, ponzu
Shari, cured egg yolk, shimejis pickles, scallions, togarashi, ponzu
SALMON 38
Shari, jaune d'œuf confit, pickles de shimejis, cives, togarashi, ponzu
Shari, cured egg yolk, shimejis pickles, scallions, togarashi, ponzu
CATCH ODF THE DAY 38
Shari, jaune d'œuf confit, pickles de shimejis, cives, togarashi, ponzu
Shari, cured egg yolk, shimejis pickles, scallions, togarashi, ponzu
FOIE GRAS 62
Shari, jaune d'œuf confit, pickles de shimejis, cives, togarashi, taré
Shari, cured egg yolk, shimejis pickles, scallions, togarashi, tare
WAGYU 54
Shari, jaune d'œuf confit, pickles de shimejis, cives, togarashi, beurre de foie gras
Shari, cured egg yolk, shimejis pickles, scallions, togarashi, foie gras butter

Anticuchos

SHRIMPS 30
Crevettes laquées façon nikkei, canchas pralinées, émulsion jalapeño, cive
Nikkei glazed shrimps, praline canchas, jalapeño emulsion, scallions
CHICKEN 28
Poulet laqué façon nikkei, émulsion aji amarillo, graines de sésame,
pickles de gingembre
Nikkei glazed chicken, Aji amarillo emulsion, sesame seeds, pickeld ginger
WAGYU BEEF 39
Bœuf wagyu laqué façon nikkei, émulsion rocoto, sauce pachikay, cive
Nikkei glazed wagyu beef, rocoto emulsion, pachikay sauce, scallions
PLUMA IBERICA 32
Pluma Ibérique laquée façon Nikkei, émulsion ají amarillo, pickles de gingembre, canchas praliné
Nikkei glazed Iberian pluma, ají amarillo emulsion, pickled ginger, praliné canchas

Makimono 8 PIÈCES

ACEVICHADO TUNA 32
Thon, crevette Ebi Furay, avocat, fromage frais, sauce acevichada, cives
Tuna, Ebi Furay shrimp, avocado, cream cheese, acevichada sauce, scallions

PERUVIAN SPICY SALMON 32
Saumon avec émulsion de poivron rocoto, avocat, crevette Ebi Furay, asperge, cives
Salmon with rocoto emulsion, avocado, Ebi Furay shrimp, asparagus, scallions

SUMMER ROLL 32
Avocat, saumon fumé, tempura de crevette, cream cheese, sauce taré
Avocado, smoked salmon, shrimp tempura, cream cheese, tare sauce

HOTATE 32
Saint-Jacques, crème de parmesan truffée, sauce taré, avocat, crevette Ebi Furay, cives
Scallops, truffled parmesan cream, tare sauce, avocado, Ebi Furay shrimp, scallions

WAGYU PARRILLERO 35
Bœuf Wagyu grillé, avocat, fromage frais, asperge, beurre chimichurri, gel ponzu, cives
Wagyu parrillero, avocado, cream cheese, asparagus, chimichurri butter, ponzu gel, scallions

ROCK AND SPICY 39
Spicy tempura de crevette , concombre, avocat, cream cheese, sauce taré, cives
Spicy shrimp tempura , cucumber, avocado, cream cheese, tare sauce, scallions

GREEN TRUFFLE 33
Avocat, concombre, asperge, quinoa soufflé, cives, crème de truffe
Avocado, cucumber, asparagus, puffed quinoa, scallions, truffle cream

FOIE GRAS 36
Foie gras, crevette croustillante, avocat, gingembre, sauce taré, cives
Foie gras, crispy shrimp, avocado, ginger, tare sauce, scallions

ST BARTH DELUXE 54
Thon, crevette Ebi Furay, avocat, asperges, sauce acevichada, gel saké, gel shoyu, caviar et zeste de yuzu, cives
Tuna, Ebi Furay shrimp, avocado, asparagus, acevichada sauce, sake gel, shoyu gel, caviar and yuzu zest, scallions

PERUVIAN DRAGON 42
Saumon, crevettes, avocat, fromage frais, taré, mayo épicée, masago, cives
Salmon, shrimps, avocado, cream cheese, tare, spicy mayo, masago, scallions

MAKI FURAY 32
Rolls de saumon en croûte de panko, avocat, fromage frais, taré
Panko crust roll with Salmon, avocado, cream cheese, tare

WAGYU TARTAR 46
Tartare de Wagyu, avocat, asperges, fromage frais, cives
Wagyu tartar, avocado, asparagus, cream cheese, scallions

Cocina Caliente

SALMON SUMIBYAKI 46
Tataki, riz au soja, pickles de shitaké, jaune d'œuf confit, cives, togarashi, sauce taré
Tataki, soya rice, shitake pickles, cured egg yolk, scallions, togarashi, tare sauce

SHRIMP SUMIBYAKI 42
Crevette grillée, glaçage panca, riz soja, pickles de shitaké, jaune d'œuf confit, cives, togarashi
Grilled shrimp with panca glazed, soya rice, shitake pickles, cured egg yolk, scallions, togarashi

WAGYU SUMIBYAKI 55
Tataki glaçage panca, riz au soja, pickles de shitaké, jaune d'œuf confit, cives, togarashi
Tataki with panca glazed, soya rice, shitake pickles, cured egg yolk, scallions, togarashi

CHICKEN KARAAGE 43
Cuisse de poulet croustillant, sauce Nikkei, yakimeshi blanc, bok choy
Crispy chicken, Nikkei sauce, white yakimeshi, bok choy

CREAMY BLACK RICE 46
Riz noir aux fruits de mer, salade chalaquita, sauce aïoli au poivron jaune
Creamy seafood black rice, chalaquita, yellow chili aioli sauce

UDON WAGYU SALTADO 47 OR UDON SHRIMP SALTADO 40
Nouilles udon au Wagyu sauté, légumes asiatiques
Sauteed Wagyu beef noodles, Asian vegetables

FISH GREEN CURRY 44 OR VEGGIE 39
Curry vert, pêche du jour/légumes de saison, herbes aromatiques, riz blanc
Green curry, catch of the day/season vegetables, aromatic herbs, white rice

MISO BLACK COD 47
Gari, pickles de concombre, riz blanc, coriandre
Gari, cucumber pickles, white rice, cilantro

BAVETTE 57
Bavette de Wagyu, gnocchis au beurre d'algue de mer, sauce panca
Wagyu flank steak, gnocchis with seaweed butter and panca sauce

Sides

YAKIMESHI MAISON 13

YAKIMESHI BLANC 13

WOK DE LÉGUMES 15

Prix nets en euros - service compris

Dulces

PANNA COTTA EXOTIQUE 16
Chutney mangue passion ananas, vanille de Tahiti, sésame torréfié
Mango, passion & pineapple chutney, Tahitian vanilla, toasted sesame

JIVARA SNICKERS 18
Barre chocolatée au Jivara, cacahuètes, caramel, miso, génoise
Jivara milk chocolate bar, peanuts, caramel, miso, sponge cake

MOCHIS BY PIÈCE 6
Chocolat-noisette, mangue-passion, framboise, caramel salé, pistache
Hazelnut-Chocolate, passion fruit – mango, salt caramel, pistachio

Prix nets en euros - service compris

Vins au verre **12,5 cl**

CHAMPAGNE

Delamotte Brut	28
Delamotte Blanc de Blancs	42

ROUGE

2023 AOP Bourgogne Domaine Jean Phillipe Marchand	25
2015 Saint-Emilion Grand Cru Petit Vauthier	30

BLANC

2025 Sancerre Domaine Cédrick Bardin	20
2023 Chablis Alain Geoffroy	25

ROSÉ

2024 IGP Pays D'Oc Gris Blanc Domaine Gérard Bertrand	18

SAKE 15 cl

Bijito	20
Dassaï 45	30

Bière

Heineken 25cl	10

Softs

Coca, Coca zéro, Ginger beer, Ginger ale, Tonic Water	6
Red Bull 25cl	8
Eau plate, gazeuse 25cl	6
Eau plate, gazeuse 75cl	10

Prix nets en euros - service compris

Timeless Classics

HUGO SPRITZ 16
St-germain, prosecco, mint

CHILCANO 16
Tabernero pisco, ginger ale, angostura bitters

NAKED & FAMOUS 18
400 conejos mezcal, aperol, yellow chartreuse, lime

ROSITA 20
Maestro dobel diamante tequila, barry sweet vermouth, campari

PISCO SOUR 20
Tabernero pisco, lime, egg white, sugar, angostura bitters

Zero-proof cocktails

FRESH TEA (non-alcoholic) 15
Pear juice, ginger syrup, fresh lemon juice, jasmine tea

LAMBADA (non-alcoholic) 15
Chai tea, pineapple juice, lemongrass, coconut cream, fresh lime juice

WASABI MARY (non-alcoholic) 15
Tomato juice, fresh lemon juice, soy sauce, wasabi, sesame

Tequila Mezcal Sotol

JALISCO **5cl**

1800 Blanco / Reposado	16
Maestro Dobel diamante repo	18
Tapatio Reposado	18
Lalo	20
Ocho reposado	25
G4 blanco	22
G4 reposado	25
Fortaleza reposado	26
Reserva De La Familia Extra Añejo	40
Código reposado	22
Codigo Anejo	40

Casa Dragones blanco	55
Reserva De La Familia Cristallino Anejõ	55
Casa Dragones Reposado	75
Don Julio 1942	75
Clase Azul Reposado	80
Hermana Reposado	110
Maestro Dobel Atelier extra Anejõ	50
Clase Azul Añejo	190

OAXACA

Mezcal 400 conejos	18
Palomo	20
Los Siete Misterios doba-yej	22
Bozal tobasiche	30
Bozal Tepeztate	32
Del Maguey Chichicapa	50

SOTOL

Sotol Wheeler	28

Pisco **5cl**

PERU

Pisco Tabernero acholado	18
Pisco 1615	18

Gin **5cl**

JAPAN
Matsui — 22

GERMANY
Monkey 47 — 32

ENGLAND
Bombay Sapphire — 16

MEXICO
Condesa extra dry — 16

Vodka **5cl**

HOLLAND

Ketel One	16
Ketel One Botanical	16

- Cucumber & Mint

USA
Tito's — 18

POLAND
Belvédère — 20

Prix nets en euros - service compris

Rhum 5cl

NICARAGUA
Flor de cana 12 — 25

BARBADOS
Planteray Original Dark — 18
Mount Gay Madeira Cask — 60

GUADELOUPE
Montebello 8 yrs — 30
DBM vsop — 20

GUYANA
El Dorado 21 — 60

MARIE GALANTE
Bielle Blanc 50° — 10
Bielle Vieux 2011 — 75

MARTINIQUE
JM Rhum Vieux Finish Calvados — 45

BRAZIL
Cachaca 51 — 16

CUBA
Havana Club — 30
Selección de Maestros

HAITI
Clairin communal — 20

MEXICO
Paranubes — 22

JAMAICA
Hampden 8 — 25
Hampden Pagos 2023 — 50
Hampden 15 — 85

VENEZUELA
Diplomatico Reserva Exclusiva — 22

Whisky 5cl

SCOTLAND
Black Label — 18

SPEYSIDE
Macallan Double Cask 12 yrs — 40

ISLAY
Caol Ila 12 yrs — 25

JAPAN
Nikka coffey grain — 30
Hibiki harmony — 65
Yamazaki 12 — 85

KENTUCKY
Woodford reserve — 20
Blanton's Gold — 55
Michter's Rye — 22
Michter's bourbon — 22

Cognac 5cl

Martell VS — 20
Hennessy VSOP — 35
Hennessy XO — 80

Prix nets en euros - service compris

Eau de vie & liqueur 5cl

Amaretto Disaronno	12
Chartreuse jaune	22
Chartreuse verte	25
Cointreau	12
Get 27	14
Licor 43	12
Eau de vie Poire Williams	20
Sambuca	14
Limoncello	12

Absinthe & Anisé 5cl

Pernod Absinthe	14
Ricard	8

Vermouth & Amer 6cl

Dolin Rouge	12
Dolin Dry	12
Carpano Antica formula	18
Apérol	14
Campari	14
Suze	12
Fernet Branca	15
Lillet Blanc 12	12
Amaro Montenegro	15

Fortified wine 6cl

Pemartin Pedro Ximenez	15
Tio Pepe Sherry	12
Reserve Tawny Port	20

Prix nets en euros - service compris