

MAYMANTA

ORIGEN PERÚ

WHEN THE PERUVIAN HIGHLANDS, COAST AND JUNGLE JOIN THE IBIZAN PANTRY TO GIVE RISE TO NEW FLAVORS.

After 4 years in the Ibicencan market, we want to pay tribute to the best selling dishes, the most requested, the ones that surprised and caused more than one satisfaction to our guests.

THE EMBLEMATIC OF MAYMANTA ORIGIN PERU

SOURDOUGH BREAD WITH JOSPER

POTATO PAPER AND PAPRIKA OF THE VERA

CORN BUTTER

CORN BUTTER AND ORANGE HONEY

7€ P/P

"TAPAS CRIOLLAS"

OYSTER - TUBERCLES - CAVIAR (X1) | 9€

Potato and ibicencan beet veloute,
citrus and beluga caviar

AGUACHILE OF SEA (X1) | 16€

Seafood, serrano chile citrus emulsion,
tatemado green tomatillo, avocado and
olive oil caviar.

LIMEAN CROQUETTE (X2) | 17€

Traditional Peruvian stew "aji de
pularda" / Zucchini flower / Yellow chili
/ Onion ash / Calamata olives

TAPAS

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"TAPAS CRIOLLAS"

MARROW AND BEEF (X2) | 24€

Grilled marrow and entraña with fermented chili chimichurri, anticuchero mayonnaise, rosemary smoked brioche.

PATACONES (X2) | 19€

Crunchy plantain, creamy avocado, seafood curry, Peruvian rocoto and pickled vegetables

CORN AND SHRIMP (X1) | 14€

Corn pancake, seaweed and yuzu amyonnaise, fried shrimp, aji panca salt, rocoto caviar.

APPETIZERS FOR SHARING

AMAZONIAN CEVICHE | €34

Fish of the day, tree tomato trigre milk, white onion, pickled heart of palm, sweet plantain, roasted chestnuts, coriander oil.

CEVICHE AT WOK | €32

Wok sautéed seafood, coral tiger milk, rocoto and beet, roasted corn, creamy sweet potato.

GRILLED CEVICHE | €34

Fish of the day, sour orange, lime, yellow chili, chicha de jora (corn ferment), spring onion, crunchy plantain.

APPETIZERS

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TRADITO DIJON | €29

Hamachi or razor clams, dijon mustard tiger's milk, fried caper, pickled grapes, parmesan, arugula, toasted sprockets.

100% SQUID CAUSE | €28

Traditional Cause Limeña, Ibicencan potato, Squid stew in its own ink, black garlic aioli, avocado CHALAQUITA

OCTOPUS, MOLE AND AVOCADO | €32

Anticucho of octopus, aji panca and rocoto bell pepper mole, grilled avocado and watercress salad.

MAIN COURSES FOR SHARING

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NORTH AMERICAN TUNA | 38€

Tuna cheeks in red wine and chicha dejora, loche pumpkin puree, glazed carrots, tender leaves and pickles.

HUANCAINA RAVIOLI | 32€

Stuffed with goat cheese and spinach, huancaína sauce, parmesan foam and pickled corn.

SAUTÉED TENDERLOIN | 42€

Wok sirloin steak, Asian-Peruvian reductions, braised Ibizan tomato, potato textures accompanied by rice with corn.

MAIN COURSES

MAIN COURSES FOR SHARING

CHAUFA SEA AND LAND | 32€

Wok sautéed rice with mushrooms, crispy bacon in tamarind charsiu sauce and pickled chili lime, Wok shrimp omellete.

DUCK SKILLET | 72€

Mellow rice with duck and loche pumpkin, confit and seared drumstick, Magret in cumin butter, fole gras, radish salad.

GRILLED T-BONE STEAK

In traditional sautéed tenderloin sauce, soy, oyster sauce, red wine vinegar, accompanied by a RAF tomato Wok.

TO CHOOSE

From Friesian cow | 14€.
Each 100 g.
"14 days of maturation".
From Galician blonde | 16€.
Each 100g.
"21 days of maturation".

DESSERTS

LUCUMA MANGUN | 16€

Lucuma cream, dark chocolate and toppings of the day.

MINI MAGNUMS TASTING | 18€

Iberian strawberry / pistachios with white chocolate / chocolate and hazelnuts.

AREQUIPEÑO ALFAJOR | 16 €

Chocolate with blancmange, tangerine ice cream and tumbo.

LEMON AND COCONUT PIE | 16€

Creamy lemon lime cream / lemon gras / coconut meringue