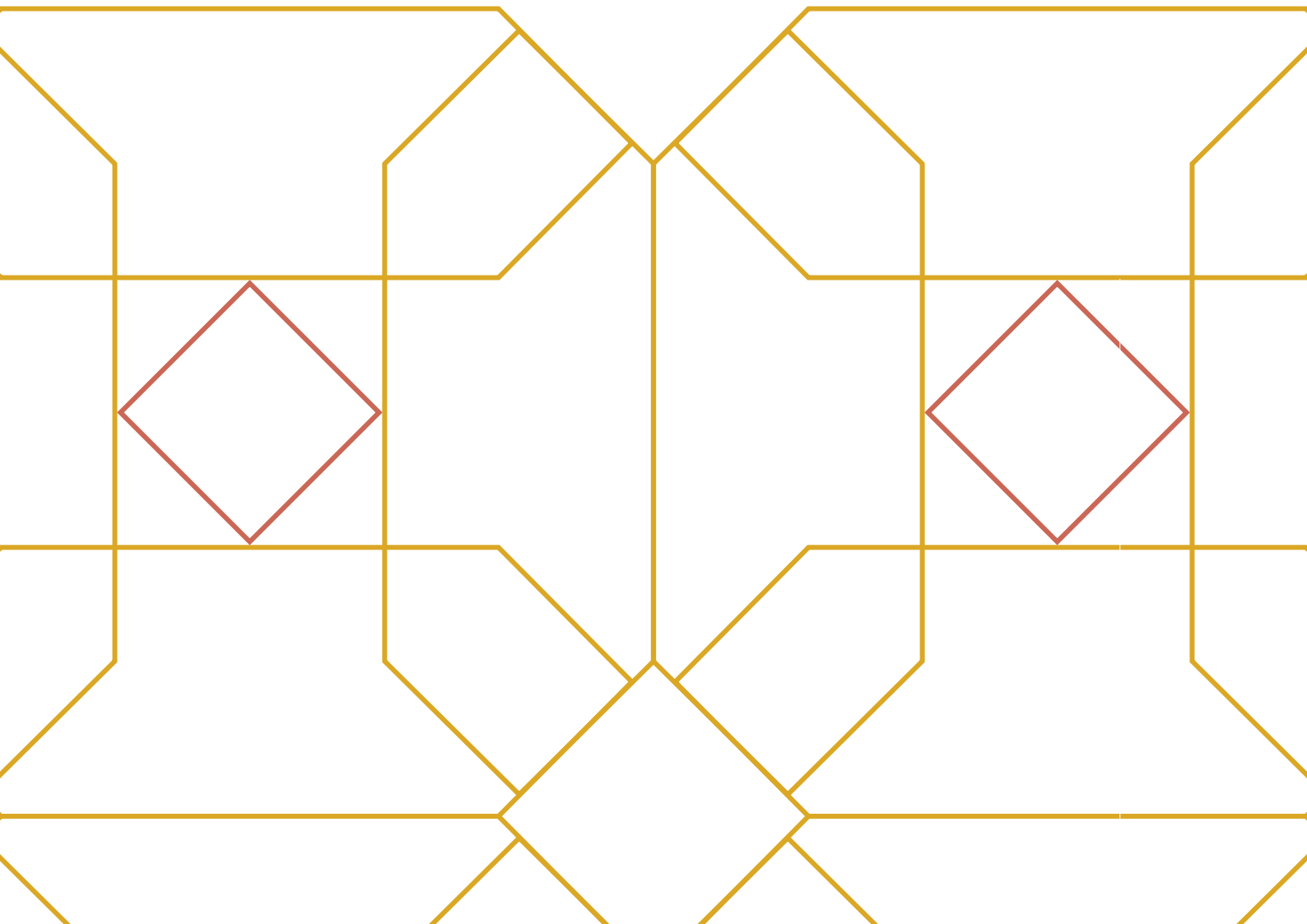


◆ Influences of Immigrants

Peruvian cuisine is often hailed as the original 'fusion', borne out of centuries of foreign influence, from Europe to as far afield as Japan. From the Spanish colonialists to the East-Asian immigrants who had heard tales of this land 'full of gold' in Latin America, settlers brought with them their own unique tastes, dishes and techniques combining local ingredients with those from their homeland.

Africans are credited with not only introducing the simple technique of frying to Peru, but their love of sweets, while Italians brought pasta with them. The arrival of Chinese immigrants heralded Chifa, Chinese-Peruvian fare, where common Chinese ingredients such as ginger and soy sauce were added to ethnic Peruvian dishes, resulting in a cuisine unto itself. Meanwhile, one simply has to try the sashimi-inspired tiradito to experience the Japanese influence, also referred to as Nikkei.





A unique Peruvian culinary concept, crafted by internationally-acclaimed chef Virgilio Martinez (No. 6 in the World's 50 Best List) and the Gonzalez brothers.

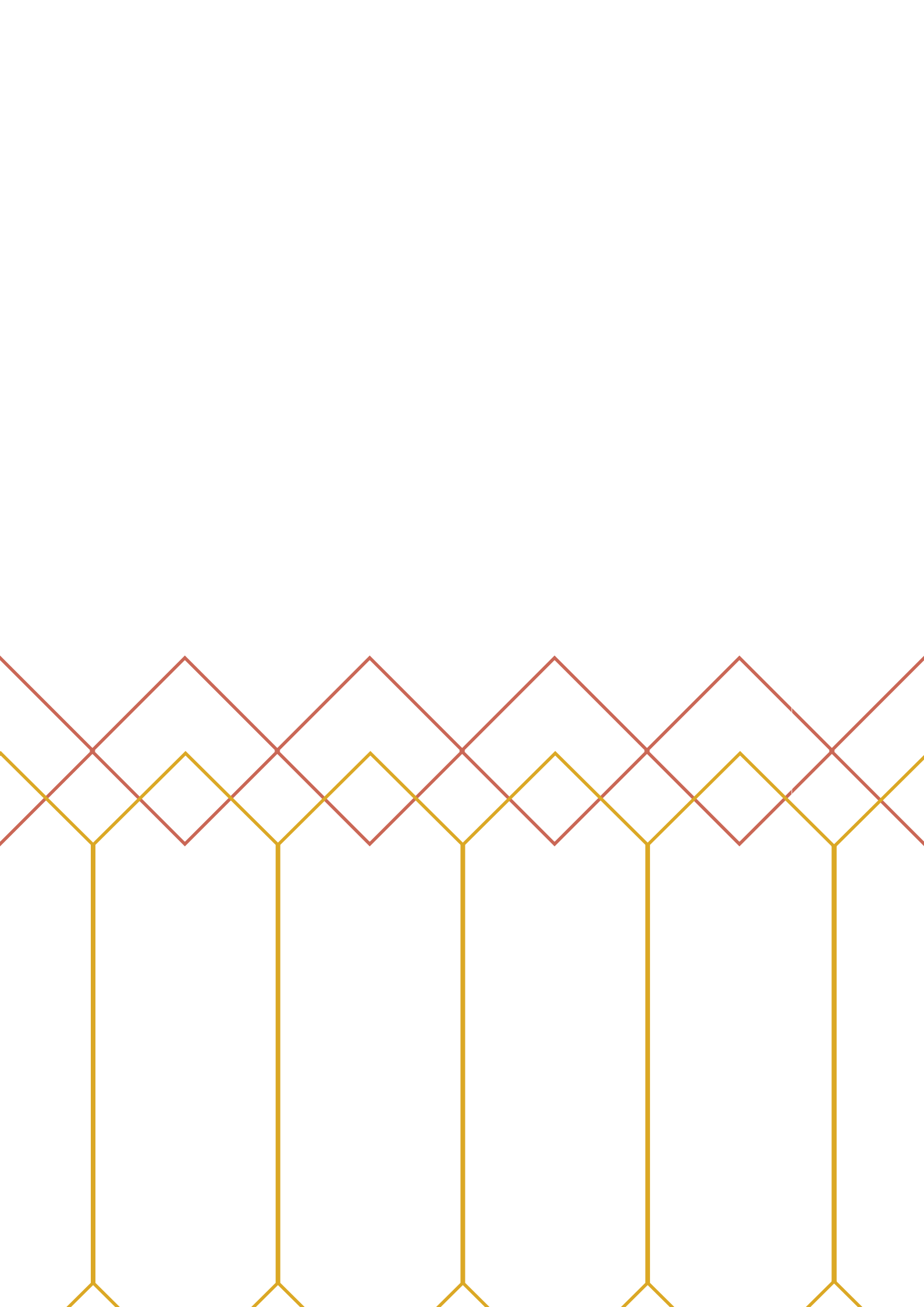
LIMA brings you the incredible mysticism, biodiversity and heritage of Peru through its food. Immerse yourself in a cultural and culinary adventure, that will transport you to the shores of this richly vibrant and magical city.

Presenting the group's third offering, with its London counterparts LIMA Fitzrovia (Michelin Star since 2013) and LIMA Floral having earned phenomenal acclaim, LIMA Dubai is the continuation of LIMA's London philosophy, incorporating décor and personality to reflect this city's cosmopolitan heartbeat.

Our desire is to offer you a unique dining experience through our recipes, the indigenous products we source, the natural materials which enhance the dining room, and through our team which has many Peruvian and South American members, but which is also composed of many other nationalities. Lima is a city with significant immigration from many parts of the world, just like Dubai, and we celebrate this diversity.

BIENVENIDO A LIMA!







BOCADOS



Big ideas in small bites.

ROCOTO BITES

Rocoto chilli crisps. Sautéed beef.

20

YELLOW CHILLI SQUID (S)

Spring roll. Braised squid.
Yellow chilli sauce.

20

PURPLE CORN AND TOMATO (V)

Purple corn crêpe. Tomato tartare.

20

TIRADITOS



Thin slices of fresh assorted ingredients served with tiger's milk, a traditional citrus-based marinade.

LOBSTER (S)

Avocado. Celery root. Asparagus.
Truffle oil. Oyster mushroom.

104

HAMACHI

Yellow chilli tigers milk. Yuzu gel.
Jerusalem artichoke purée.
Rocoto crisp.

92

TUNA TATAKI

Black quinoa. Togarashi.
Tamarind tiger's milk.

92

AUBERGINE (V)

Pickled carrots. Asparagus.
Artichokes. Rocoto tiger's milk.

58

CEVICHEs



The most iconic Peruvian dish, traditionally consisting of marinated cubed raw fish, but now adapted especially for Dubai by adding some cooked elements.

GRILLED SCALLOPS (S)

Heirloom tomatoes. Red onions.
Corn tiger's milk.

110

SALMON

Asparagus. Beetroot.
Yellow chilli tiger's milk.

80

CATCH OF THE DAY

Red onions. Cancha corn.
Sweet potato. Traditional tiger's milk.

75

SAUTÉED AVOCADO (V)

Corn tiger's milk.

80

TUNA

Green quinoa. Nikkei tiger's milk.
Beetroot.

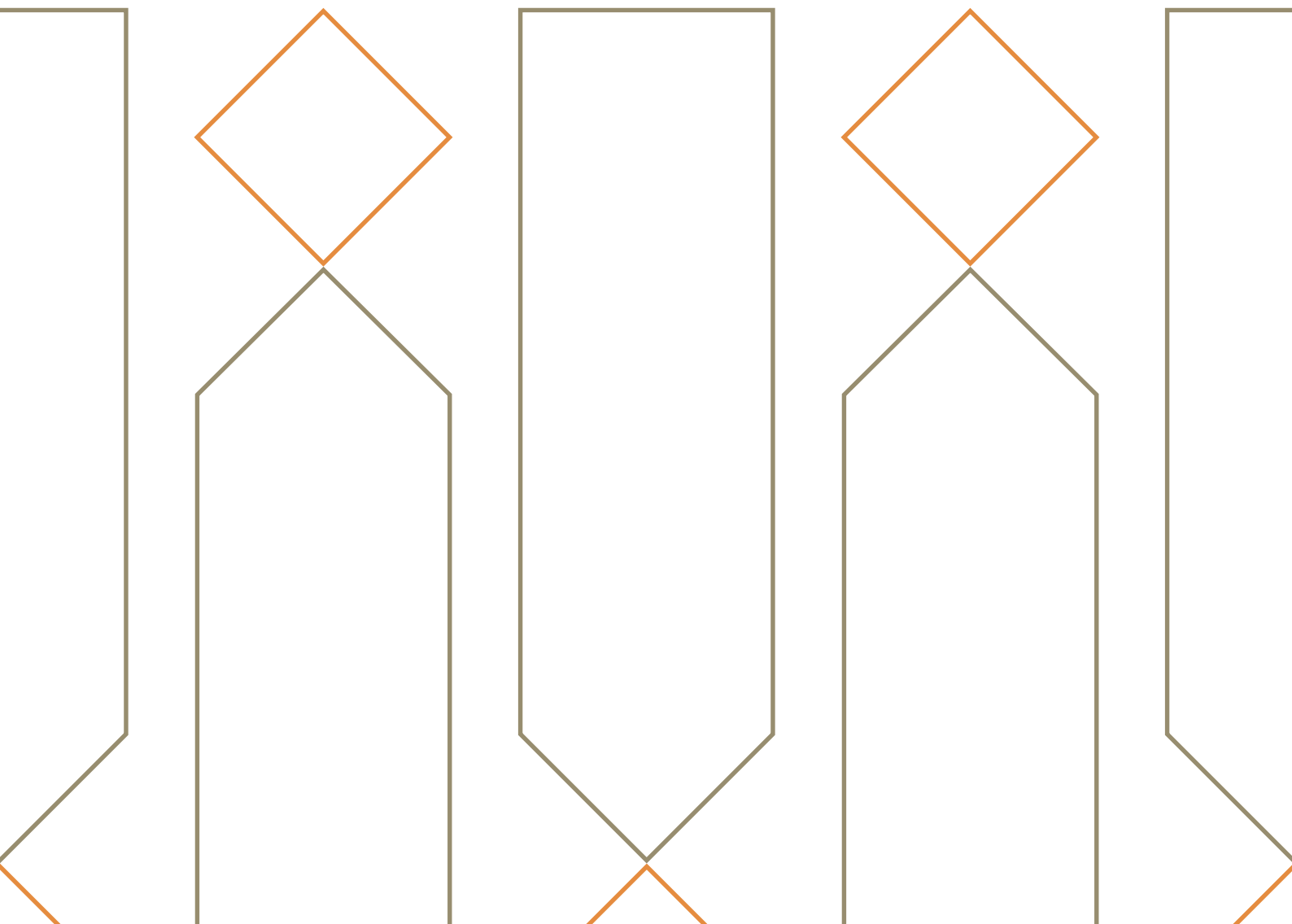
92

QUINOA CEVICHE (D)(V)

Black and white quinoa.
Rocoto tigers milk. Cancha corn.
Padano foam.

70







CAUSAS



A unique Peruvian dish, made by flavouring mashed Andean potatoes, topped with a diversity of ingredients.

KING CRAB (D)(E)(S) **110**
Avocado cream. Yellow potato.
Panca chilli. Lime mayo.

BEEF TARTARE (D)(E) **86**
Yellow potato croquettes. Red onions.
Andean tubers. Black mint sauce.

CAUSA SQUID **80**
Rocoto sauce. Yellow potato.
Onion. Red chilli.

ANTICUCHOS



From the grill, marinated with the traditional Inka panca chilli sauce.

BEEF TENDERLOIN (D) **110**

BLACK COD (D) **104**

BEEF SHORT RIB (D) **105**

PORTOBELLO (V) **65**

*All served with homemade corn brûlée (D)(E).

LIMA SIGNATURES



BRAISED OCTOPUS (D)(S) **92**
White quinoa. Potato cream.
Peruvian botija olives.

LOMO STEAK HUANCAÍNA (D) **98**
Seared beef tenderloin. Yellow chilli.
Fresh cheese sauce. Coriander.

PANKO PRAWNS (S) **85**
Lucuma purée. Chia seeds.
Teriyaki sauce.

SALADS

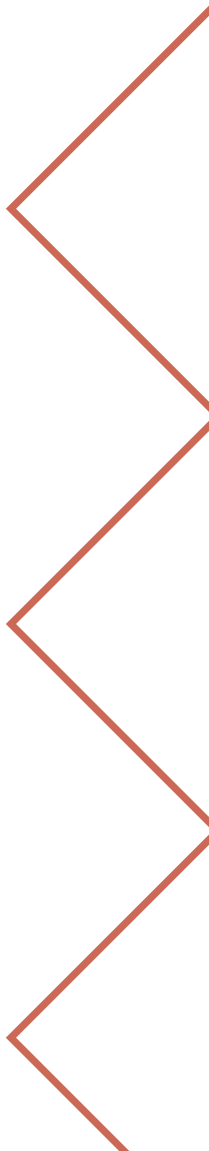
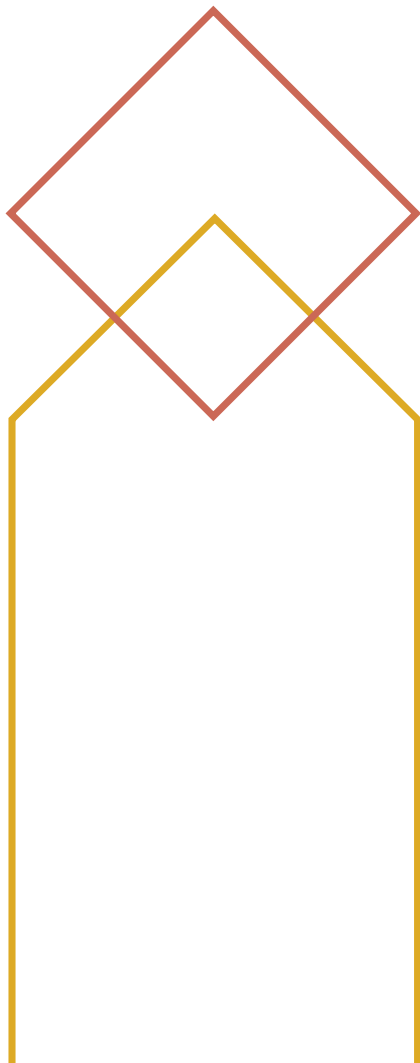
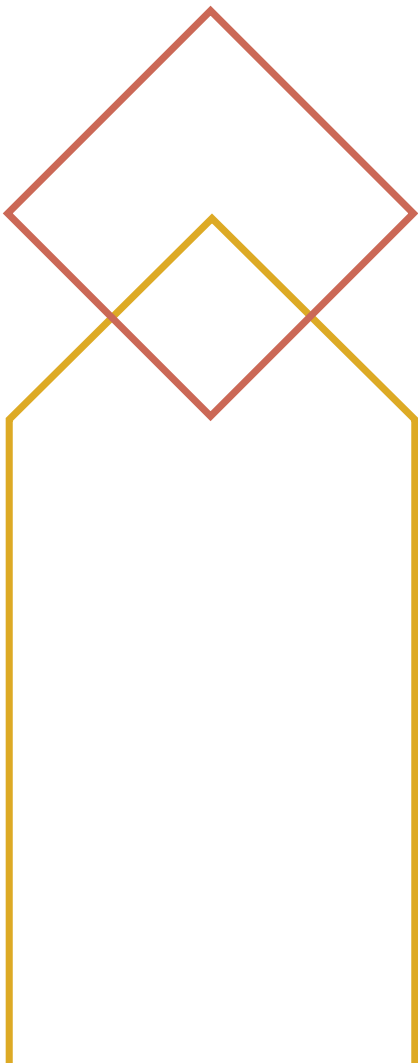
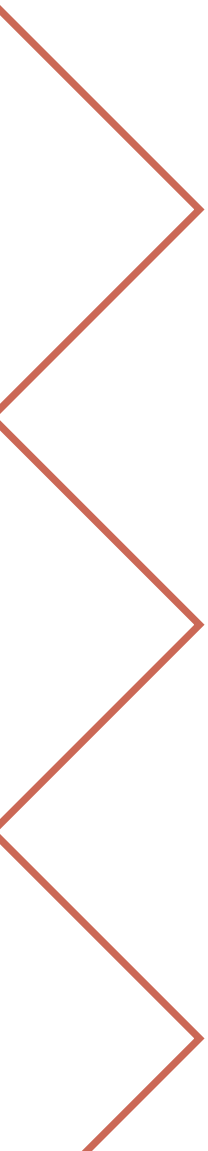


QUINOA (V) **75**
Zucchini. Pumpkin. Mixed leaves.
Avocado. Lime dressing.

BURRATA (D)(V) **86**
Granadilla. Heirloom tomatoes.
Mixed leaves. Grapes. Nasturtium
tiger's milk.

SOLTERITO (D)(V) **80**
Beetroot. Corn. Fava beans.
Halloumi cheese. Olive lime dressing.







MAINS TIERRA



LAMB SECO (D)(A) 150
Slow cooked lamb. Pumpkin two ways.
Kiwicha. Coriander marinade.
Andean chicha.

BABY CHICKEN A LA BRASA 135
Marinated with Peruvian chillies.
Slow cooked and grilled. Cassava purée.
Chorizo. Coriander.

TUSAN FOIE GRAS 165
Duck breast. Foie gras.
Apple. Melon

250GR TENDERLOIN PRIME (D) 254
Canary beans. Yellow chilli.
Physalis bordelaise sauce.

LAMB RACK (D)(A) 160
Peruvian loche pumpkin. Sweet corn.
Halloumi cheese. Andean chicha.

LOMO SALTADO (S) 160
Traditional Peruvian lomo saltado.
Tomato. Red onion. Yellow chilli.

ANDEAN RIB EYE (S) 195
BBQ panca sauce. Kiwicha chimichurri.
Chorizo powder. Stuffed Peruvian potato.

SIDES



ANDEAN SALAD (V) 34

SAUTÉED POTATOES (V) 34

CHIFA RICE (V) 34

CUSCO CORN BRÛLÉE (E)(V) 34

MAINS MAR



BLACK COD (S) 206
Coconut lobster bisque. Leeks.
Beetroot. Green pea purée.

RISOTTO PACIFICO (S) 140
Yellow chilli. Panca chilli. Mussels.
Octopus. Squid. Clams. Prawn.
Lobster bisque. Coriander.

RISOTTO VEGGIE (V) 90
Yellow chilli. Panca chilli paste.
Asparagus. Aubergine. Zucchini.
Capsicum.

SALMON (S) 140
Smoked aubergine. Cauliflower purée.
Yellow chilli mandarin sauce.

ALTITUDE PRAWNS (D)(S) 190
Tiger prawns. Creamed tubers.
Coconut seaweed sauce.

CHINESE CHIFA RICE (E)(S) 138
Prawns. Asparagus. Broccoli.
Spring onions. Soy sauce.
Ginger. Garlic.

Add Duck Breast 24

WOK VEGETABLES SALTADO 90
Cassava purée. Seasonal vegetables.
Aji amarillo.



