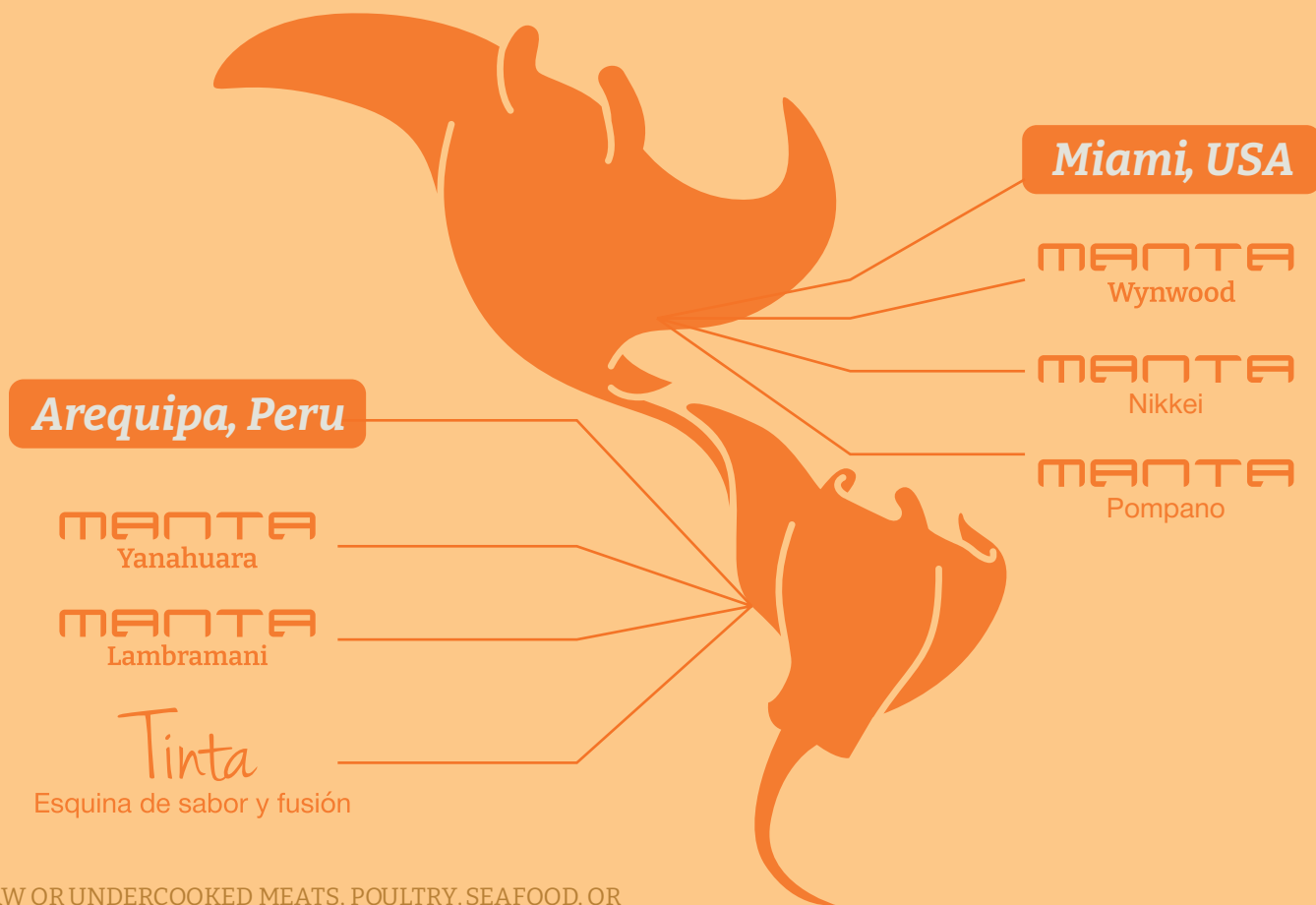


# Índice

<b>To Share</b>	<b>3 - 7</b>	<b>You will love our pastas</b>	<b>23 - 25</b>
<b>Lets be Friends</b>	<b>8 - 9</b>	<b>Desserts</b>	<b>26</b>
<b>Ceviches &amp; Tiraditos Peruvian Style</b>	<b>10 -12</b>	<b>Our Cocktails</b>	<b>27 - 30</b>
<b>Experience the Best Dont be Shy</b>	<b>13 - 22</b>	<b>Drinks</b>	<b>33</b>



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS, PLEASE ASK YOUR SERVER.

\*RAW DISHES  PICY DISHES



### Tacos Cebicheros

Traditional crispy corn tortillas filled with avocado foam and crushed ceviche.

Price \$19.00

Over time they became inevitable; We recommend you accompany them with an Aperol Mango Sour 🍹

### Tapas Pork

9hrs roasted pork belly over crispy toast with onions, tartar, huacatay and sriracha sauce.

Price \$20.00

Over time they became inevitable; We recommend you accompany them with an Aperol Mango Sour 🍹



### Pulpo al Olivo

Slices of octopus bathed in olive sauce, accompanied with sourdough toast.

Price \$23.00

Classic but loved and even more so if you accompany it with a Graduate 🍷



### Pulpo y Langostinos a la Parrilla

Accompanied by golden potatoes, anticuchera mayo, parsley mayo and tomato ash.

Price \$33.00

Always with a good Pisco Sour and if we can, make it Huamani.



### Conchitas a la Parmesana

The entry that should never be missing.

Price \$22.00

Accompany them with a good rosé wine.

### Tataki Ahumado de Tuna y Pulpo con Puré Loche

Accompanied by a soft mayo anticuchera.

Price \$35.00

When you want to surprise someone, this is the dish.



### Causitas Torchadas de Tuna

Breaded prawns accompanied by pepián puree and coconut, yellow pepper sauce and avocado icecream.

Price \$18.00

Ideal to share at the table while others finish deciding.



### Langostinos Pepes

Breaded prawns accompanied by pepián puree and coconut and red chili sauce.

Price \$26.00

Ideal to share at the table while others finish deciding.





### Choritos a la Chalaca

Steamed mussels served with a bright Peruvian salsa of onions, tomatoes, corn, and aji, marinated in fresh lime juice. A vibrant balance of citrus, spice, and ocean freshness.

Price \$18.00

Everyone associates it with beer, don't you! Pair it with a Pisco Sour 🍷

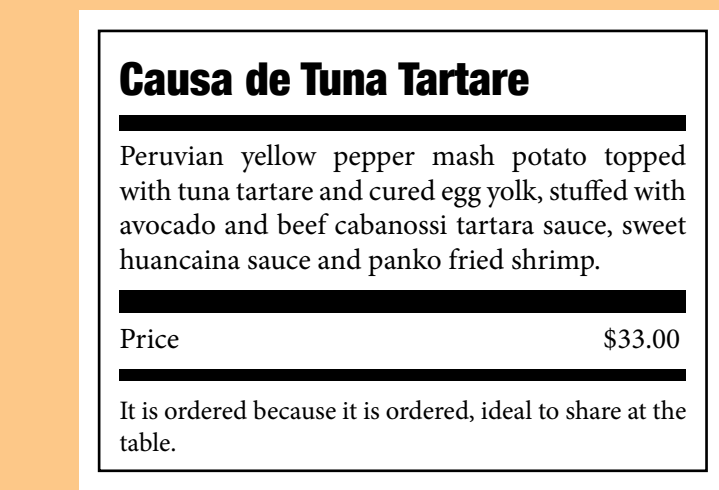


### Causa con Cebiche Frito

Peruvian yellow pepper mash potato stuffed with avocado, beef cabanossi tartara sauce, panko fried mahi mahi, cebiche, and rocoto leche de tigre.

Price \$29.00

Ideal with a Spring Red 🍷

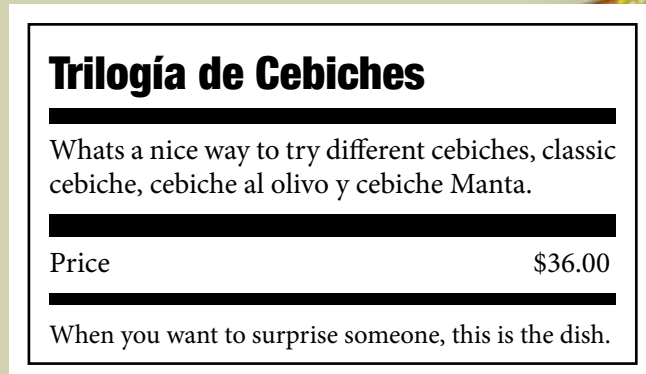


### Causa de Tuna Tartare

Peruvian yellow pepper mash potato topped with tuna tartare and cured egg yolk, stuffed with avocado and beef cabanossi tartara sauce, sweet huancaína sauce, and panko fried shrimp.

Price \$33.00

It is ordered because it is ordered, ideal to share at the table.



### Trilogía de Cebiches

What's a nice way to try different cebiches, classic cebiche, cebiche al olivo y cebiche Manta.

Price \$36.00

When you want to surprise someone, this is the dish.

## Causa de Lomo Saltado

The classic peruvian dish now on top of our famous causa , dont miss it its great to start and share.

Price \$32.00

When you want to surprise someone, this is the dish.



## Cebiche Clásico

Fresh mahi mahi, chulucanas lime, cilantro, aji limo peppers, home made leche de tigre and red onions.

Price \$23.00

Remember ceviche in this house is eaten with a spoon, using a fork is prohibited.



## Cebiche Manta

Fresh mahi mahi and seafood mix in a home made cilantro leche de tigre, crispy fried calamari, red onions and plantains chips.

Price \$30.00

Always, always use a spoon for all our ceviches, especially this one, which will make you feel like summer at all times.

### Cebiche Tupa

Mahi mahi, slices of octopus and tuna come together, combining with a special tiger's milk, avocado and banana chifles.

Price \$43.00

You definitely have to accompany it with a Spritz 🍷



### Cebiche Mixto

There is no Sea that does not come for good and in this dish you will enjoy the best of our coast in one bite. Fresh mahi mahi, chulucanas lime, cilantro, aji limo peppers, home made leche de tigre and red onions.

Price \$35.00

Always very juicy and remember, you are only allowed to eat it with a spoon.



### Cebiche 305

Fresh mahi mahi in a rocoto leche de tigre and crispy fried calamari.

Price \$26.00

The most requested... and even more so if the idea of a paellado rice is in your head; Be careful, don't forget to use a spoon.



### Tiradito Toho

Tiradito of the catch of the day and tuna in a olive sauce, cilantro oil, pop quinoa, Nikkei sauce, togarashi, hondashi and Price prawns.

Price \$29.00

Ideal to share between two or three people while they decide.



### Arroz Conquistador

Creamy saffron paella rice with peruvian flavors, grilled wagyu skirt, chicken and amazonic chorizo.

Price \$56.00

Ojo: Hará que tu mesa se llene de humo, pero después aparecerá la magia.

### Asado de Tira

14 Hrs, short rib sous vide on a peruvian cilantro sauce served with sarza criolla and rice with corn.

Price \$58.00

Note: It will make your table fill with smoke, but then the magic will appear.



### Ravioles Pepian con Churrasco Angus a la Parrilla y Salsa Quesos

Ravioli stuffed with corn pepián, cheese sauce gratin at the table, tomato ash, dehydrated parsley with Maras salt, loche puree and loin medallions.

Price \$36.00

Don't think this dish is for the undecided, it's actually a tribute to variety... Don't forget the wine 🍷



### **Mahi Mahi a lo Macho**

The sauce is everything. Only for daring palates.

Price \$33.00

If you love seafood and spicy food, this is your dish!



### **Salmón Arikusi**

Grilled salmón in oriental sauce with asparagus and our special tropic salad.

Price \$32.00

If you love seafood and spicy food, this is your dish!



### **Chanchito Nikkei**

Fasten your seatbelts! A dish has arrived on our table that comes with a world of flavors and aromas, vacuum cooking for more than 8 hours, and a comical sauce, if you ask yourself, what is comical? It is: coconut and coffee.

Price \$30.00

Don't let it cool and accompany it with a Sour 🍹



### **Risotto a la Huancaína con Lomo Saltado**

Huancaína sauce risotto topped with lomo saltado. (prime beef tenderloin).

Price \$32.00

If you want to complement it with our Tinto de Primavera. 🍷... You won the lottery!





### Arroz con Mariscos

For the connoisseurs; Our rice is special for its smoky flavor and creamy texture, captivating palates for 20 years. Peruvian peppers creamy rice with shrimp, calamari Ring & Scallops.

Price \$30.00

Don't forget to order our house rocoto cream to accompany it and preferably use a spoon.

### Tacu Tacu con Langostinos al Grill en Salsa Cauche

Is a peruvian dish made from mashed lima beans mixed with rice, its crispy on the outside and soft inside, on the top you will find a grilled mahi mahi with shrimps and our special sauce from Perú called cauche.

Price \$30.00

Don't forget to accompany it with the house's rocoto cream.



### Arroz Apaellado Mar y Campo

The secret of our rice is the creamy combination of prawns, squid, chorizo and bacon, enhancing the flavors with our grilled butter. Aji amarillo apaellado rice with shrimp, calamari rings, argentinian chorizo and bacon.

Price \$32.00

With this dish you will always smile again and perhaps dance, depending on the Chilcanos who accompany it



### Tacu tacu con lomo saltado

The chemistry and good relationship of these two in every bite are a pleasure that you cannot miss. Mix of peruvian canarian bean, bacon and rice topped with lomo saltado and fried egg. (prime beef tenderloin).

Price \$32.00

Don't forget to accompany it with the house's rocoto cream.



### Jalea Real

Crispy fried seafood mix, mahi mahi, calamari rings and shrimp served with sarza criolla salad and fried yucca.

Price \$28.00

Don't forget to order a Mojito 🍹



### Gnocchi al pesto con pulpo anticuchero

Vacuum-cooked octopus tentacles marinated in anticuchera sauce with gnocchi bathed in pesto sauce.

Price \$30.00

Pair it with any of our Spritz 🍹

### Chaufa Ponca

It is a sea and country fusion in the wok between squid, prawn, bacon, bacon and egg.

Price \$33.00

Don't forget to order a Mojito 🍹



### Lomo saltado

Smiles, sighs and applause to the one who always fills our hearts. Prime beef tenderloin sautéed with soy and oyster sauce, red onions, tomato and cilantro, served with rice and french fries.

Price \$29.00

Don't forget to indicate the term of your preference.





**Mahi mahi a la parrilla con puré de espinaca y salsa de champiñones**

The example of what is simple well executed is a GOAL! Grilled mahi mahi with spinach mashed potato and a creamy mushroom sauce.

Price \$29.00

Ask about our Nuri wine 🍷



**Pacífico**

Mistian Ceviche and seafood rice.

Price \$38.00

Our favorite mixed drink.



**Báltico**

Manta ceviche and shrimp chaufa.

Price \$38.00

One of the best combinations... Take a chance and try it.



**Mediterráneo**

Manta ceviche and mixed jelly.

Price \$38.00

Fresh and crispy at the same time.

**Fettuccine a la carbonara con lomo Strogonoff y langostinos al grill**

I'm missing everything except you! Remember that you choose the term. Filet mignon on a strogonoff sauce with fettuccine carbonara & grilled anticuchera shrimps.

Price \$36.00

You can enjoy it better with any of our Chilcanos.



**Fettuccine con langostinos achupados**

Just as San Martín dreamed of our flag, the Chef dreamed of this dish and how good it turned out. Prawns and noodles sautéed in shrimp coral butter, accompanied with broad bean mayo and touches of huacatay cream.

Price \$29.00

Don't hesitate to ask us for more of our huacatay cream or broad bean mayo that will give it its special touch.



**Fettuccine a la huancaína con lomo saltado**

When two flavors meet on the table, it will always be a party. Huancaína sauce fettuccine topped with lomo saltado. (prime beef tenderloin).

Price \$32.00

If you dare, accompany it with our house rocoto cream.



**Fettuccine parrillero con churrasco angus a la parrilla y tataki de tuna**

Loin, tuna and chorizo come together with fettuccine in grilled butter with white sauce, an orange and silao reduction and grilled churrasco angus.

Price \$38.00

Ufff... And what better than accompanying it with an Aperol Mango Sour 🍹



**Fettuccini al pesto con milanesa de pollo**

Fettuccine in a home made pesto sauce with chicken panko milanese.

Price \$28.00

For children and adults, don't be shy, go ahead and ask us for more huanciana if you want or our rocoto cream.

**Desserts**

**Passion Fruit Mousse**  
Price \$13.00

**Terremoto de Lúcumá**  
Price \$13.00

**Chocolate Cake**  
Price \$13.00

**Merengado de Chirimoya**  
Price \$13.00



**Tres Leches**  
Price \$13.00

**Manta Misti**  
Price \$18.00

**Suspiro de Limeña**  
Price \$13.00

## Cocktails

<b>Pisco Sour</b>	\$16.00	<b>Margarita</b>	\$16.00
<b>Pisco Passion Fruit</b>	\$17.00	<b>Lychee Haiku</b>	\$18.00
<b>Pisco Sour Chicha Morada</b>	\$17.00	<b>Carajillo de Lúcumá</b>	\$17.00
<b>Pisco Sour Lúcumá</b>	\$17.00	<b>Mango Katana</b>	\$19.00
<b>Catedral Pisco Sour</b>	\$23.00	<b>Smoky Sunset</b>	\$19.00
<b>Chilcano Clásico / Passion Fruit</b>	\$16.00	<b>Aperol Spritz</b>	\$16.00
<b>Chilcano a lo Macho</b>	\$18.00	<b>Sandria Red / White</b>	\$17.00
<b>Manta Colada</b>	\$18.00	<b>Mojito Original / Passion Fruit</b>	\$16.00
<b>Hulk</b>	\$18.00	<b>Moscow Mule</b>	\$18.00
<b>Algarrobina</b>	\$17.00	<b>Caipirinha</b>	\$17.00
<b>Pineapple Express</b>	\$19.00	<b>Old Fashion</b>	\$17.00
<b>Piña Colada</b>	\$17.00	<b>Paloma</b>	\$16.00



### La Graduada con nigiri de tuna

Price \$22.00



### Tinto de primavera con nigiri de porkbelly en salsa de café

Price \$22.00



**La Cariñosa con nigiri de pulpo al olivo**

Price \$23.00



**Pisco Sour con nigiri acevichado**

Price \$20.00



**Copa de vino blanco con nigiri acevichado**

Price \$15.00



**Copa de vino tinto con nigiri de lomo**

Price \$15.00



**Pisco Sour de canela con nigiri de tuna en mantequilla batayaki**

Price \$22.00

# Be more for others

Actions that define us, thanks to YOU.

Solar energy is inexhaustible. It's clean, as it doesn't produce polluting gases, and it contributes to the fight against climate change. It's a silent energy source and allows for energy independence.



Since 2022, Manta has used solar panels as its energy source. Ninety-five percent of our operating energy comes from the sun.



In Manta, we use this compost in our organic garden, and thanks to it, the vast majority of the vegetables we serve you are organic.



61% of food waste comes from homes, 26% comes from food service businesses, and 13% comes from retail businesses.



Why compost food waste? Because it reduces the amount of waste that ends up in landfills and takes a long time to decompose.



Our equipment allows us to compost part of the organic waste we generate within **24 hours** (when a lemon peel normally takes 1 to 2 years).



This helps improve oil quality by producing natural, nutrient-rich fertilizer.



## Non alcoholic drinks

---

**Coconut, mint and strawberry lemonade** \$9.00

---

**Passion fruit juice** \$9.00

---

**Chicha morada** \$6.00

---

**Sodas** \$4.00

---

**Pelegriño / Panna water (750ml)** \$7.00

---

**GingerAle** \$4.00

---

**Tonic Water** \$4.00

---

**Shirley Temple** \$4.00

## Beers

---

**Pilsen Callao** \$9.00

---

**Cusqueña** \$9.00

---

**Modelo Especial** \$9.00

---

**Modelo Negra** \$9.00

---

**Stella Artois** \$9.00

---

**Heineken** \$9.00

---

**Blue Moon** \$9.00

## Beers - Draft & Craft

---

**La Rubia** \$8.00

---

**Lagunitas** \$8.00