COLD BAR

CEVICHE CLÁSICO DE CLÁSICOS* 37
Catch of the day, onion, cilantro, steamed corn, sweet potato, chulpi corn, leche de tigre.
Select seafood available upon request

CEVICHE NIKKEI* 29
Tuna, yuzu, Chancaca honey and soy, roasted sweet potato.

CEVICHE INTIMO* MP
Lobster, catch of the day, octopus, calamari, oysters, 'Ganadora' leche de tigre.

CEVICHE AVOCADO* 37
Catch of the day, onion, cilantro, sweet potato chip, Chulpi corn, avocado leche de tigre.
Select seafood available upon request

CEVICHE VEGGIE 22
Asparagus, palm heart, baby corn, wild mushroom, veggie leche de tigre.

TIRADITO CLÁSICO* 24
Catch of the day, Chulpi corn, smoked yellow pepper leche de tigre.

TIRADITO DE HAMACHI* 22
Truffle hamachi, ginger shoyu, crispy onion.

TIRADITO SUPREMO MP
Lobster, leche de tigre, chalaquita salsa.

TARTA DE ATÚN* 28
Phyllo, acevichada tuna, chalaquita salsa, smoked yellow pepper, avocado togarashi mousse.

CAUSA CROCANTE 20
Crunchy causa, acevichada blue crab salad, yellow pepper sauce, pickle.

PERRICHOLI 2.0 20
Crispy rice, shrimp au gratin, rocoto pepper and parmesan aioli.

OSTRAS INTI* 38
Oysters, caviar, truffle, gold flakes, yuzu caviar.
Leche de tigre oysters available upon request

LA PERRICHOLI FASHION* 23
Tuna tartar, crispy rice, rocoto pepper aioli, eel sauce, truffle oil, red tobiko.

TARTAR DE OTORO* 59
Tuna belly, saltado emulsion, native potato.
Caviar available upon request

INTI.MO TOWER* MP
6 leche de tigre oysters, hamachi tiradito, lobster tiradito, 4 piece 'Perricholi Fashion', avocado ceviche.

ENSALADA FRESCA 18
Curly kale, radish, avocado, edamame, yuzu dressing, sesame togarashi oil.

ENSALADA ALTIPLANICA 20
Quinoa mix, cucumber, mint, pomegranate, avocado, yellow pepper dressing, tamarind aroma.

HOT APPETIZERS

EL GANADOR 22
Shrimp wrapped in citric sauce, avocado, smoked leche de tigre, quinoa.

GYOZA DE PATO AL AJÍ 22
Steamed dumpling, stewed duck Huaral style, truffle emulsion.

GYOZA CALLE CAPÓN 20
Fried dumpling, shrimp, pork, chifa flavors, miso emulsion.

BAO 'EL CHINITO' 19
Glazed pork belly, tensuyo sauce, rica vicky, hints of tamal, criolla salsa.

BAO 'DON MARCO' 20
Catch of the day tempura, chalaquita salsa, acevichada sauce.

PULPO OLIVIA 28
Smoked octopus, lentil puree, veggies, olivia sauce.

MARISCOS Y SENSACIONES 38
Scallop, shrimp, calamari, spicy batayaki butter, crunchy seafood.

PULPITO MOCHICA 34
Grilled octopus, anticuchera sauce, andean potatoes, criolla salsa, moche emulsion.

PASTELITOS DE CHOCLO DE LA ABUELA
Beef and lots of love 26 | Crab pulp and Peruvian pepper sauce 32

COSTILLAS DE CERDO AMELCOCHADO [32HR] 24
Nikkei molasses, sweet potato and zucchini puree, farm sprouts.

ROLLS

ACEVICHADO* 20
Panko shrimp, avocado, tuna, acevichada sauce.

EL GECKO DRAGÓN DE GIANTI 20
Panko shrimp, cream cheese, avocado, eel sauce.

PARRILLERO* 22
Avocado, grilled pepper, asparagus, torched filet mignon.

FURAI* 22
Panko, avocado, cream cheese, salmon, tuna tartar, rocoto aioli, eel sauce.

SALMÓN MISA MISO* 24
Asparagus, panko shrimp, crab, salmon tartar, torched miso aioli, furikake.

TUNA ANTICUCHERA* 24
Grilled asparagus, tuna tartar, torched tuna, anticuchera, quinoa pop.

105 % 24
Tuna, takuan, avocado, chalaquita, torched hamachi, truffle acevichada sauce, puffed rice.

QUE TAL CONCHA* 24
Torched hotate, avocado, asparagus, panko shrimp, chalaquita, acevichada sauce, lemon zest.

INTI MAKI* 24
Panko shrimp, smoked salmon, avocado, torched salmon, truffle aioli, nikkei sauce, tempura flakes.

J-CH 30
Soft-shell crab, roasted onion, tuna, truffle, yuzu pearls, caviar.

SASHIMI

PLATTER* 85
4 cuts of: tuna, salmon, catch of the day, plus 2 pieces of ama ebi or Hokkigai, 2 cuts of octopus, 2 cuts of sea urchin.
Otoro available upon request MP

SUSHI BOMBS

SALMÓN* 15
Ikura, ponzu, truffle oil.

HAMACHI* 15
Quail egg yolk, ponzu, truffle oil.

ATÚN* 22
Soy, caramelized foie gras, furikake.

INTI.MO* 22
Unagi, sea urchin, ikura, truffle oil, gold flakes.

NIGIRI

SAKE BELLY* 14
Torched salmon belly, tobiko, acevichada sauce, crispy fish skin.

SHIME SABA 14
Ginger, scallion, crispy garlic.

CONCHITA PARMESANA* 15
Scallop, torched truffle aioli.

PULPO ANTICUCHERO 18
Yellow pepper chimichurri, crunchy quinoa.

AMA EBI* 18
Batayaki, crispy garlic, lemon zest.

LOMITO PARRILLERO* 15
Torched filet mignon , chimichurri, crunchy garlic.

WAGYU* 15/EACH
Japanese chimichurri, crispy garlic.

main courses

COLIFLOR PONDEROSA 24
Grilled cauliflower, anticuchera sauce, steamed corn, cheese, satay sauce, toasted almonds.

BLACK COD AL MISO 43
Miso and lychee glazed black cod, quinoa, yuzu tamarind, avocado cream, crispy rice, yuyo.

BRANZINO TOSTAO 42
Crunchy crust, braised duck broth, stir fried veggies, sesame sprinkles.

SUDADO EL FAVORITO DE ELI 38
Catch of the day, clams, chicha de jora sudado, yellow pepper seafood concentrate, yuca.
Select seafood available upon request

PESCA PACHIKAY 40
Steamed catch of the day, crunchy veggies, pachikay sauce, dash of chilcano and soy.

PARIHUELA CHORRILLANA 39
Catch of the day, seasonal seafood, seafood concentrate, crispy yuyo, yuca.

UDON BARRIOS ALTOS 34
Chifa style. Stir fried steak and shrimp, udon, criollo and oriental juices.

SHORT RIB PAPPARDELLE 36
Slowly cooked boneless short rib, criollo juices, portobello, truffle pappardelle huancaína.

CHAUFITA ANCESTRAL 34
Stir fried anticuchero octopus and scallops, shrimp tortilla, Peruvian pepper chutney, chalaquita salsa.

ARROZ CANTONÉS 32
Variety of meats cooked at high temperatures. Maduro, mounted egg, secret spices, hints of truffle.

ARROZ CON MARISCOS FASHION 36
Smoky seasonal seafood, creamy rice, chupe sauce, veggies, chalaquita salsa, yellow pepper with hints of lime.
Lobster available upon request 75

ARROZ CON PATO A LA CHICLAYANA 35
Three style duck, northern Peruvian rice, fired egg, huancaina sauce, chalaquita salsa.
To Share available upon request 64

PATO ALVERJADO 36
Duck confit, green peas and edamame puree, ginger and duck extract, farm vegetables.

COLA DE BUEY EN VERSIÓN OPTIMA 46
Twelve-hour preparation with potent broth, filled with pisco apple jam, potato puree and truffle cheese, seasonal mushrooms.

EL INFALTABLE 40
Classic Lomo Saltado, tomato, pearl onion, mounted egg, french fries, white rice and steamed corn.

RIBEYE ARMONIOSO 62
Tender cut grilled to your preference, potato and cheese puree, seasonal veggies.

SIDES 12

FRIED WHITE RICE
SPICY RICE
BROCCOLINI
SAUTEED VEGETABLES
STEAMED VEGETABLES
POTATO AND CHEESE PUREE
BATAYAKI MUSHROOMS

INTI.MO
BY JUAN CHIPOCO

**For groups of 5 people or more, a service charge of 18% will be applied to your bill.

*Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Before placing an order, please inform your server if you or a person in your party has a food allergy. For more information regarding allergies, please visit inti-mo.com/allergies.