

MAYMANTA

ORIGEN PERÚ

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BARCELONA



WELCOME TO MAYMANTA, WELCOME TO PERU!

Origin as the core of our gastronomic philosophy

Omar Malpartida takes us on an express journey through the coast, Highlands, and Jungle of Peru. Our proposal refers to ceviche bars, traditional eateries, and Amazonian grills, primarily using Mediterranean influence as a great gastronomically

Omar Malpartida



"THE BEST WAY TO START"

SOURDOUGH BREAD OR YELLOW AJÍ AND HUACATAY BRIOCHE



11 €

Finished in the Jospier and smoked with rosemary.

Yellow ají butter and orange honey



TAPEO CRIOLLO

"BITES TO SHARE"

THE OYSTER OF  (1 pc.)  

9 €

French Oyster No. 2 / herbal aguachile / seaweed air

PARMESAN SHELLS (2 pcs.)   

12 €

Zamburiñas / garlic butter / parmesan foam

CORN CAKE AND RED SHRIMP    

16 €

Peruvian corn blini / red shrimp tartare / crunchy shrimps

Acevichada mayo/ chili spheres

PATACONES (2 pcs.)    

18 €

Crunchy plantain / wok-seared seafood sauce / avocado / chalaquita sauce

LIMEÑAN CROQUETTE (2 pcs.)   

12 €

Creamy poularde / yellow chili / Grana Padano / onion ash

BONE MARROW & TARTARE   

26 €

Tenderloin / egg yolk emulsion / grilled bone marrow / chili chimichurri

Peruvian tabasco gel / yellow chili brioche

CEVICHE ROUTE

"A JOURNEY THROUGH THE CEVICHERÍAS OF PERU"

CEVICHE 100% PERÚ

42 €

Traditional northern Peruvian ceviche / local fish of your choice (280 g) /

Josper-roasted sweet potato / yuca / zarandaja / crispy plantain / corn

CEVICHE CARRETILLERO

30 €

Mixed ceviche / rocoto pepper and roasted pepper tiger's milk / octopus cracklings

/ cancha chulpi (toasted corn) sweet potato fritters / fresh lettuce

TARTAR KONISHI (NIKKEI)

28 €

Tuna belly / citrus and pisco ponzu / kiuri / nori cracker / avocado / katsuobushi gel

PACHAMANQUERO CEVICHE

30 €

Catch of the day / mint and huacatay tiger's milk / cucumber / seaweed air

salicornia / green chili

GRILLED CEVICHE

28 €

Fish on corn leaves / orange, lime, and chicha de jora ceviche /

creamy yellow chili / crispy yucca

CRAB & CAUSA

28 €

Limeña-style potato causa / spider crab in rocoto pickle and coral

ceviche sauce / avocado chalaquita / quail egg

TIRADITO WITH "HUANCAÍNA" SAUCE

26 €

Fresh scallop / "huancaína" tiger's milk / yucca purée / crispy chulpi corn



PUNTO HUMO (GRILL AND WOK)

"SAUTÉED, COOKED, AND SMOKED IN THE WOK AND JOSPER"

ANTICUCHO OCTOPUS



34 €

Grilled octopus / traditional romesco sauce / roasted avocado / pico de gallo / chalaquita

MEUNIÈRE AND MISO



40 €

Seafood cut / chili and miso meunière / black garlic / piparra / pac choy pachikay

BEEF TENDERLOIN ANTICUCHO



32 €

Skewer of tenderloin in anticucho sauce / crispy yellow potato / corn cream / ocopa sauce / chimichurri

LOMO SALTADO



36 €

Stir-fried tenderloin in a traditional wok / charred onion and tomato / crispy yellow potato / Asian demi-glace / rice with corn

PACHIKAY PORK BELLY & CHAUFa



36 €

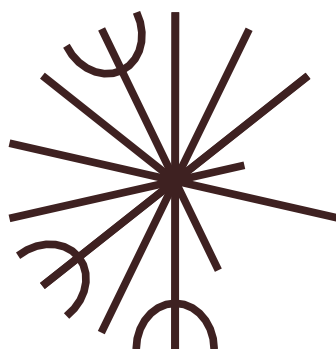
Slow-cooked pork belly / char siu sauce / wok-fried chaufa rice / pickled daikon and ginger

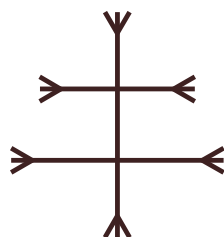
SURF AND TURF SPAGHETTI



36 €

Handmade spaghetti / tenderloin and shrimp stir-fried in their own juices / wok-fried Chinese vegetables / ginger and garlic oil





SPECIALTIES

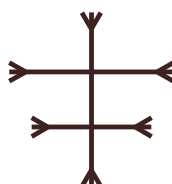
"A LITTLE FROM HERE AND A LITTLE FROM THERE, GASTRONOMIC GLOBALIZATION"

CORN CAKE AND CHEESES   **18 €**
Creamy corn and cheese pie / crispy kale / Huancaína sauce and demi-glace

BACHICHE RIBS   **40 €**
Low-temperature smoked ribs cooked in a Josper grill / wheat risotto / Pistachio & yellow chili pesto

MOUNTAIN GNOCCHI     **34 €**
Potato gnocchi / beurre blanc / Iberian chorizo crumbs / grilled chicken (Peruvian street food)

NORTHERN-STYLE SEAFOOD RICE   **42 €**
Wok-cooked seafood "arrozado" / loche squash / ají amarillo / saffron / cilantro / fresh radish and avocado criolla



OUR WHOLE PIECES

"ACCORDING TO MARKET" – Served with two sides of your choice:
crispy potatoes, stir-fried vegetables, or corn rice

T-BONE STEAK COOKED IN JOSPER

- Frisona 30-day aged
- Rubia Gallega 45-day aged

105 €/KG

130 €/KG

MARINE T-BONE (CORVINA ORIGIN: MÁLAGA)

38 €

Cooked in Josper with garlic butter / anticuchera sauce and lemon / chimichurri

CRISPY FISH TAIL

32 €

Crispy tail coated in chickpea flour / tamarind char siu sauce and Chinese onion

GRILLED GALICIAN SKIRT STEAK

12 € / 100 GR

Cooked in Josper with anticuchera flavors and ají chimichurri

SIDES

"AMAZING ACCOMPANIMENTS"

CHAUFA RICE

8 €

Wok-fried rice and vegetables with Cantonese flavors

GRILLED SWEET POTATO

6 €

With orange honey

CORN RICE

6 €

Basmati and Peruvian corn in garlic butter

WOK VEGETABLES

6 €

Sautéed in wok

CRISPY POTATOES

6 €

Twice-cooked Peruvian yellow potato

PATACONES

6 €

Twice-fried plantain



DESSERTS

"THE SWEETEST INDULGENCE"

PERUVIAN RUM BABA

17 €

Brioche soaked in fig syrup / yogurt foam / lúcuma ice cream / flamed with rum

CHOCOLATE TEXTURES

17 €

Chocolate sponge / salted caramel ganache / caramelized puffed rice / chocolate foam / Caramelia ice cream / chocolate crisp

MEL I MATO

17 €

Yogurt sponge / mato ice cream / candied walnut / cinnamon honey / coconut foam / white chocolate / yuzu cream

MAYMANTA PURPLE CORN DESSERT

17 €

Purple corn panna cotta / apple & piña colada tartare ozmotized in pisco / quince / rice pudding foam / cinnamon crisp

ICE CREAMS & SORBETS

12 €

Chocolate / vanilla / strawberry / coffee / lucuma / hazelnut / pistachio / caramelize quinoa

Pisco / strawberry / tumbo, mango & passion fruit / lemon verbena



KIDS MENU

"THOUGHTFULLY CREATED FOR OUR LITTLE TRAVEL COMPANIONS"

MOSTRITO

19 €

Grilled chicken or confit pork belly / fried rice with wok vegetables

TOMATO SPAGHETTI

19 €

With our homemade Napolitan sauce

STIR-FRIED NOODLES

22 €

Noodles and sirloin stir-fried in the wok / vegetables in beef and soy

FISH AND CHEESE

22 €

Grilled corvina / parmesan sauce / french fries



FIND US



RUTA 0
EL ORIGEN

MAYMANTA



gluten



crustáceo



huevo



pescado



apio



picante



cacahuete



lácteos



moluscos
mariscos



frutos
secos



soja



semillas de
sésamo



frutos de
cascara



sulfitos



mostaza