

Viru
[the ancient name of Peru]

VIRU PERU
VIAN
FUSION

Dear guest,

Welcome to Viru Peruvian Fusion,
a tasting experience which pays homage
to the ancient cuisine of Peru.

Peruvian cuisine has recently attracted
international attention because it relies on
techniques and ingredients that go back thousands
of years. In addition, it is very distinct for its
intensity and freshness, with zesty lime giving it an
especially unique kick! Most of its dishes are
cooked on a Josper-Robata grill, which itself adds
extra texture and smokiness to every bite.

Peruvians are so proud of their heritage
(and so confident about the quality of their
ingredients), that they often like to prepare meals
in natural open settings. We have embraced this
culture as well, bringing our own chefs to the
forefront in an open kitchen, so that their food can
greet you with its colorful authenticity, its
tantalizing aromas and its sizzling sounds.

Have a wonderful evening
and please let us know your thoughts about
the experience!

Valmar team

MENU

CANCHA SERRANA
fried corn with sea salt

TOSTADA
crispy tortilla with guacamole
and sweet potato dip

JUNGLE SALAD
with roasted hazelnut mayo

SEA BASS CEVICHE
marinated raw fish with zesty lime juice
and vegetables

JALEA MIXTA
golden-fried mixed seafood with kimchi cream

CHICKEN ANTICUCHOS
skewers marinated in chili-cumin sauce

CRAZY CORN
with avocado mayo

CHAUFA DE QUINUA
smoked quinoa with young vegetables

CHANCHO NIKKEI
tender pork neck, slow-cooked to perfection
in homemade teriyaki sauce

PERUVIAN DARK CHOCOLATE MOUSSE
with passionfruit and banana tart

Please inform your server if you have special dietary
needs and/or restrictions