

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 Jospier-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.

Of course, no Peruvian experience is complete  
without a sip of Pisco, a traditionally distilled  
muscat-brandy, so we encourage you to try out  
one of our signature Pisco cocktails together with  
your tasting menu! 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  
and passionfruit and banana tart