



MANKO

PARIS

*Come and discover the flavours and atmoshepre of Manko Paris
online or in Paris !*



YAKUMANKA



by Gastón Acurio



YAKUMANKA

MEETS

MANKO PARIS

Come and discover our unique menu prepared
by two great Chefs :

Ruben ESCUDERO PARDO, executive chef
in MANKO Paris
by Gaston Acurio

*"Every time I create a new dish, I remember all the years spent in Peru,
a country that I fell in love with,
its kitchen, landscape, culture and people "
Chef Ruben Escudero Pardo.*

Daniel GALVEZ, executive chef
in our restaurant YAKUMANKA
by Gaston Acurio

*"My inspiration comes from my childhood when I lived in 3 different
cities in Peru. I absorbed their culture, traditions and food markets
where the most typical gastronomy can be found"
Chef Daniel Galvez.*



MANKO
PARIS

YAKU - MANKO

COCKTAILS



PISCO SOUR 16.-

-EXTRA MARACUYA 2.-

Pisco Quebranta . lime juice
sugar . eggwhite

SABORES DE FLORES 19.-

BY YAKUMANKA

Gin infused with coriander and hibiscus
rose syrup . lime . egg white

FRAMBOISE LAVANDE 20.-

BY MANKO PARIS

Patron Anejo . Apérol
Martini Ambrato . raspberry . lavender

SANTA MATILDA 17.-

BY YAKUMANKA

Tequila infused with rosemary and pear
pear juice . lime . honey

SPICY GREEN MARGARITA 20.-

BY MANKO PARIS

Tequila Patron Añejo . verjus
agavesyrup . coriander . basil . jalapeño

PERLA NEGRA 17.-

BY YAKUMANKA

Rhum Sailor Jerry spiced
homemade green tea
and vanilla syrup . cherry griotte

VIRGIN COCKTAILS



NIKKEI 11.-

BY YAKUMANKA

Passion fruit . lime juice
pineapple juice . vanilla syrup

CHICHA MORADA 15.-

BY YAKUMANKA

Peruvian purple corn . apple
pineapple . cinnamon . lime juice

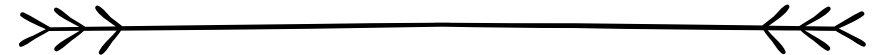
MENU

YAKU - MANKO



CHUPITO DEL MERCADO

Leche de tigre . aji amarillo and scallops emulsion



CEBICHE CARRETILLERO

Meagre . calamares . Peruvian chili leche de tigre . chalaca

TARTARE DE ATÚN

Tuna . herbs leche de tigre . smokey aji amarillo cream

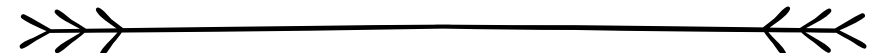


CONCHITAS A LA PARMESANA

Scallops . Parmesan emulsion . nuts butter leche de tigre

ALCACHOFAS QUISQUILLA FRITA

Purple artichoke . Obsiblu shrimps
aji amarillo leche de tigre



PESCADO A LO MACHO

Grilled meagre . espasado de choclo sauce . a lo macho sauce

SILLA DE CORDERO

Sunflower seeds praline with pumpkin . spinach
aji amarillo chimichurri . garlic chips . anticuchera sauce



KING KONG

Crispy dough . peanut cream
dulce de leche . quince compote . pineapple sorbet

YUCAMOCHI

Homemade cassava mochi . seasonal fruits
persimmon mousse . yellow aji butterscotch
orange and honey sorbet

89.- PER PERSON