



6TH PREMIER GASTRONOMY FESTIVAL

DEGUSTATION MENU

Tropical Peruvian Cuisine • 11 November 2017
Chef MARIO PEREZ SANCHEZ

SNACKS

Tortita 16°64°

Pig Face/Maseca/Choclo/Pineapple

Buñuelo 62°94°

Yuca/Caviar/Herbs

Chicharron Ceviche 18°77°

Pig Skin/Chalaca/Ginger/Tiger's Milk

APPETIZERS

Roots salad 36°127°

Olluco/Potatoes/Huacatay/Kimchi/Habas/Cancha

Ramen 36°138°

Pig Dashi/Ají Amarillo/Pork Belly/Basil Noodles/Tea leaves/Magic Onion

MAIN

Pao de Queijo 6°65°

Pork Shoulder/Cambur Leaves Powder/Ají Panca/Criolla Salad

Pata E'grillo 24°133°

Pork Loin/Guasacaca/Finger Lime

DESSERT

Sweet Tiger Milk 24°102°

Guanabana/Purple Corn/Sweet potatoes/Guava/Melon/Star Anise

The geographical coordinates are linked to product and country of origin



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