

## CEVICHEs

### CEVICHE CLÁSICO \$24

Sustainable local white fish cured in leche de tigre, candied sweet potato, cancha and maíz.

### TUNA \$26

Cured Yellowfin tuna in leche de tigre, with tomato, onion and an avocado salsa.

### AMAZÓNICO \$24

Gold band snapper marinated in Amazonian leche de tigre, cucumber and golden pineapple.

### TUZAN \$26

Atlantic salmon and gold band snapper marinated in oriental leche de tigre, pickle onion, wonton crisp

### VEGAN \$22

Custard apple marinated in vegan leche de tigre, candied sweet potato, cancha and maíz

### LECHE DE TIGRE \$24

Classic Peruvian leche de tigre infused in pisco and toping with crispy calamari.

## TIRADITOS

### CRIOLLO \$18

Classic aji amarillo leche de tigre gold band snapper sashimi.

### NIKKEI \$22

Sushi grade Atlantic salmon ponzu leche de tigre, trout roe, avocado and casaba crisps.

### COCO \$20

Sustainable white fish coconut leche de tigre, tomato, onion and cucumber salsa.

### PULPO \$24

Fresh octopus sashimi served in a creamy olive sauce.

## STARTERS

### CAUSAS

#### PULPO \$26

Grilled octopus in a negra potato terrine.

#### PATO \$26

Duck confit in a classic amarillo potato terrine.

#### VEGETABLES \$22

Seasonal veggies combined in a roja potato terrine.

## ANTICUCHOS

(All skewers are served with potatoes and Peruvian sauce)

#### CARNE \$18

Grilled beef marinated in anticuchera sauce.

#### POLLO \$16

Grilled chicken marinated in anticuchera sauce.

#### VEGETABLES \$14

Grilled seasonal veggies marinated in anticuchera sauce.

## MAINS

#### LOMO SALTADO \$37

Traditional Peruvian style beef tenderloin, with tomatoes, onions, garlic, soy and an oyster sauce served with potatoes and rice.

#### HUANCAINA CHICKEN FETTUCCINE \$39

Fresh homemade fettuccine in Huancaina sauce accompanied with pollada marinated chicken.

#### DARNE MAYAQUI AMAZONICO \$36

Swordfish wrap in banana leaf, Amazonian chutney and majao de yuca.

#### ARROZ CON MARISCOS \$42

Catch of the day, prawns and calamari in wok-fried rice with aji panca, vegetables, green peas, white wine.

#### KOBE BEEF \$68

250gm Kobe beef grilled served with Peruvian style condiments.

## DEL MAR

### CONCHAS EKEKO \$14

Fresh Japanese scallops, Ekeko sauce & pecorino gratin.

### CHORITOS A LA CHALACA 6

#### PIECES \$14 / 12 PIECES \$26

New Zealand mussels in Chalaca salsa.

## SALADS

### PALMITO SALAD \$20

Fresh palmetto, heirloom tomatoes, arugula, avocado huacatay dressing.

### ANDINA SALAD \$22

Ancient grains, roasted pumpkin, pomegranate, combined with a mint and fetta citrus dressing.

## SIDES

### YUCAS \$12

Casaba chips.

### ARROZ \$8

Peruvian rice with maíz

### SAUTÉED VEGETABLES \$12

A combination of seasonal sauteed vegetables.

## DESSERTS

### PICARONES \$18

Sweet potato and pumpkin doughnuts with chancaca syrup.

### SANDWICH SE LUCUMA \$20

Traditional lucuma gelato inside a chocolate covered batter.

### PISCO SOUR \$22

Ekeko pisco sour fantasy.

# PISCOBAR

**CLASICO** Pucara Quebranta pisco, lime juice, syrup, egg white, chuncho bitters. **\$20**

**SPICED CHANCACA SOUR** Pucara Quebranta pisco, lime juice, spiced Chancaca syrup, egg white, chuncho bitters. **\$22**

**MARACUYA SOUR** Pucara Quebranta pisco, lime juice, passion fruit syrup, egg white, chuncho bitters. **\$22**

**COCO SOUR** Pucara Quebranta pisco, lime juice, coconut syrup, egg white, chuncho bitters. **\$22**

**AGUAYMANTO SOUR** Pucara Quebranta pisco, lime juice, golden berry syrup, egg white, chuncho bitters. **\$24**

**CHICHA SOUR** Pucara Quebranta pisco, lime juice, chicha morada syrup, egg white, chuncho bitters. **\$24**

**ROCOTO SOUR** Rocoto infused pisco, lime juice, sugar syrup, egg white, chuncho bitters, Cointreau. **\$22**

**MANGO CHILLI SOUR** Rocoto infused pisco, lime juice, mango syrup, egg white, chuncho bitters. **\$22**

**CHILCANO** Pucara Quebranta pisco, lime juice, ginger ale, chuncho bitters. **\$18**

**BABY LUNA** Pucara Quebranta pisco, chicha morada, spiced pineapple gomme, lime juice. **\$24**

**PERU**  
*THE SOUL OF PERU*

## WHITE

Forest Hill Estate Riesling **\$72**  
*Great Southern, WA*

Angas & Bremer Pinot Grigio **\$12/55**  
*Langhorne Creek, SA*

Lucky Cat Pinot Gris **\$68**  
*King Valley, VIC*

Mojo Full Colour Sauvignon Blanc **\$15/70**  
*Adelaide Hills, SA*

Cantina Zapata Alamos Torrontes **\$62**  
*Mendoza, Argentina*

Mount Macleod Chardonnay **\$72**  
*Yarra Valley, VIC*

## AMBER/ORANGE

Band of Roses Amber (Skinsy Gris)  
*Washington State, USA*

Blind Corner Quindalup Orange  
*Margaret River, WA*

## SPARKLING

Alpha Box & Dice Tarot  
Prosecco **\$14 / 70**

## CHAMPAGNE

Arbeaumont Brut Reserve **\$100**  
R De Ruinart Brut **\$180**  
Louis Roederer Cristal **\$420**

## RED

Rising Gamay **\$80**  
*Yarra Valley, VIC*

San Pietro Pinot Noir **\$15/62**  
*Mornington Peninsula, VIC*

Chaffey Bros Pax Aeterna | Grenache **\$70**  
'Eternal Love' Grenache | *Barossa Valley, SA*

Tilia Malbec **\$13/50**  
*Mendoza, Argentina*

Mystic Park Shiraz **\$60**  
*Barossa Valley, SA*

El Niño Cabernet Merlot **\$60**  
*Pyrenees, VIC*

## SPIRITS \$12

Pisco Pucara	Pisco
Bourbon	Buffalo Trace
Vodka	Grainshaker Corn
Gin	Melbourne Gin Company
Tequila	Rooster Rojo Blanco
Scotch	Dewars 12
White Rum	Havana Club
Dark Rum	Appleton Signature
Spiced Rum	Sailor Jerry
Brandy St Agnes	Bartenders Cut
Sweet Vermouth	Antica Formula
Dry Vermouth	Noilly Prat
Liqueurs, etc	Fernet Branca

## BEER

Peruvian Golden Lager **\$13**  
Moondog **\$9/ 11 / 13**

## COCKTAILS

Pisco Espresso Martini <b>\$20</b>	Last word <b>\$23</b>
EL Verdejito <b>\$20</b>	Long Island Iced Tea <b>\$24</b>
Algarrobina <b>\$22</b>	Mai Tai <b>\$24</b>
Alexander <b>\$20</b>	Manhattan <b>\$22</b>
Americano <b>\$20</b>	Margarita <b>\$20</b>
Aviador <b>\$22</b>	Martini <b>\$20</b>
Boulevardier <b>\$22</b>	Mimosa <b>\$18</b>
Bramble <b>\$18</b>	Mojito <b>\$22</b>
Caprioska <b>\$20</b>	Moscow Mule <b>\$20</b>
Charlie Chaplin <b>\$24</b>	Negroni <b>\$22</b>
Cosmopolitan <b>\$20</b>	Old Fashioned <b>\$24</b>
Daiquiri <b>\$18</b>	Pimm's Cup <b>\$18</b>
Dark & Stormy <b>\$20</b>	Pornstar Martini <b>\$22</b>
French 75 <b>\$22</b>	Side Car <b>\$22</b>
French Martini <b>\$22</b>	Southside <b>\$20</b>
Gimlet <b>\$20</b>	Tom Collins <b>\$22</b>
Hanky Panky <b>\$22</b>	Tommy's Margarita <b>\$22</b>
Jungle Bird <b>\$18</b>	Zombie <b>\$22</b>
Kir Royal <b>\$22</b>	





**LUCIANO VANINI**

Director

e [luciano@ekeko.com.au](mailto:luciano@ekeko.com.au)

m 0402 613 412

a 74 Toorak Road, South Yarra, VIC 3141

  [www.ekeko.com.au](http://www.ekeko.com.au)



**BRENDAN HARDYMAN**

Manager

e [manager@ekeko.com.au](mailto:manager@ekeko.com.au)

m 0411 793 520

a 74 Toorak Road, South Yarra, VIC 3141

  [www.ekeko.com.au](http://www.ekeko.com.au)



**JOSE MIGUEL NARVAEZ C**

Head Chef

e [chef@ekeko.com.au](mailto:chef@ekeko.com.au)

m 0466 358 993

a 74 Toorak Road, South Yarra, VIC 3141

  [www.ekeko.com.au](http://www.ekeko.com.au)



**JOSE MIGUEL LEITON P**

Administrator

e [admin@ekeko.com.au](mailto:admin@ekeko.com.au)

m 0490 213 447

a 74 Toorak Road, South Yarra, VIC 3141

  [www.ekeko.com.au](http://www.ekeko.com.au)