



SUMMER MENU

Our fire brings you new dishes to
brighten your day.

STARTERS



CONCHITAS ANTICUCHERAS

Scallops sautéed in anticuchera sauce and deglazed with white wine, served over a bed of causa with cream. Finished with chimichurri, lime, and a final touch of heat at the table to intensify the flavors.



CRISPY CAUSAS WITH TIRADITO SAUCE

Fried causa balls served over a tiradito-style sauce. Accompanied by shrimp, sautéed octopus, and decorated with chalaquita, sweet potato chips, cilantro oil, and cushuro.

42

CRISPY CAUSAS WITH SMOKED ROCOTO SAUCE

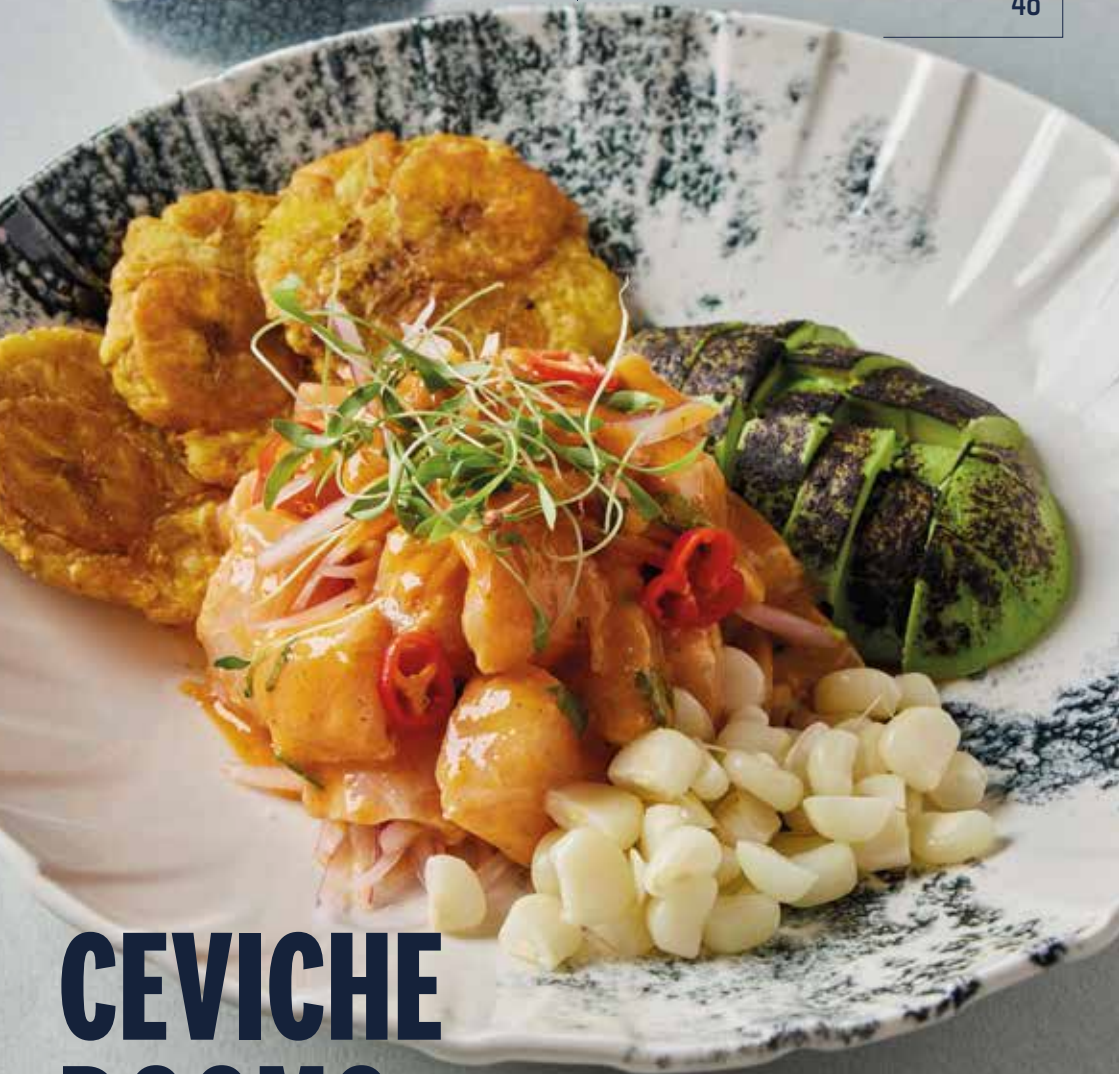
Mini fried causa bites served on a bed of smoked rocoto sauce. Accompanied by shrimp, sautéed octopus, and topped with chalaquita, sweet potato chips, cilantro oil, and cushuro.

46



Fresh fish of the day seasoned with salt and pepper, mixed with onion, cilantro, smoked rocoto sauce, ají limo, and fried plantain patacones. The leche de tigre is poured at the table for maximum freshness.

48



CEVICHE DOOMO

SPICY FISH TARTARE

Fish of the day marinated
in a spicy sauce, served
over crispy pavê potatoes.

Topped with cured egg
yolks, curled scallions,
and togarashi for a spicy
touch and contrasting
textures.

38





CORAL BOOM

Fried maki filled with avocado and cream cheese, topped with sautéed scallops deglazed with white wine. Finished with coral butter, flame-seared at the table, and served with Passion sauce.

(X5) 28 (X10) 38

PULPO AL OLIVO

Sautéed octopus flame-seared with white wine, served with a creamy olive sauce, torch-seared avocado, and chalaquita. Accompanied by fried siu kao dough for a crunchy finish.

42



SEAFOOD NOODLES



Shrimp and cherry tomatoes sautéed and deglazed in a seafood sauce. Served over al dente noodles and topped with Parmesan cheese and chalaquita. A dish full of freshness and deep flavor.

44

SEAFOOD RISOTTO

Creamy risotto made with seafood sauce and served with sautéed shrimp. Finished with Parmesan cheese and chalaquita, offering a smooth texture and delightful maritime flavor.

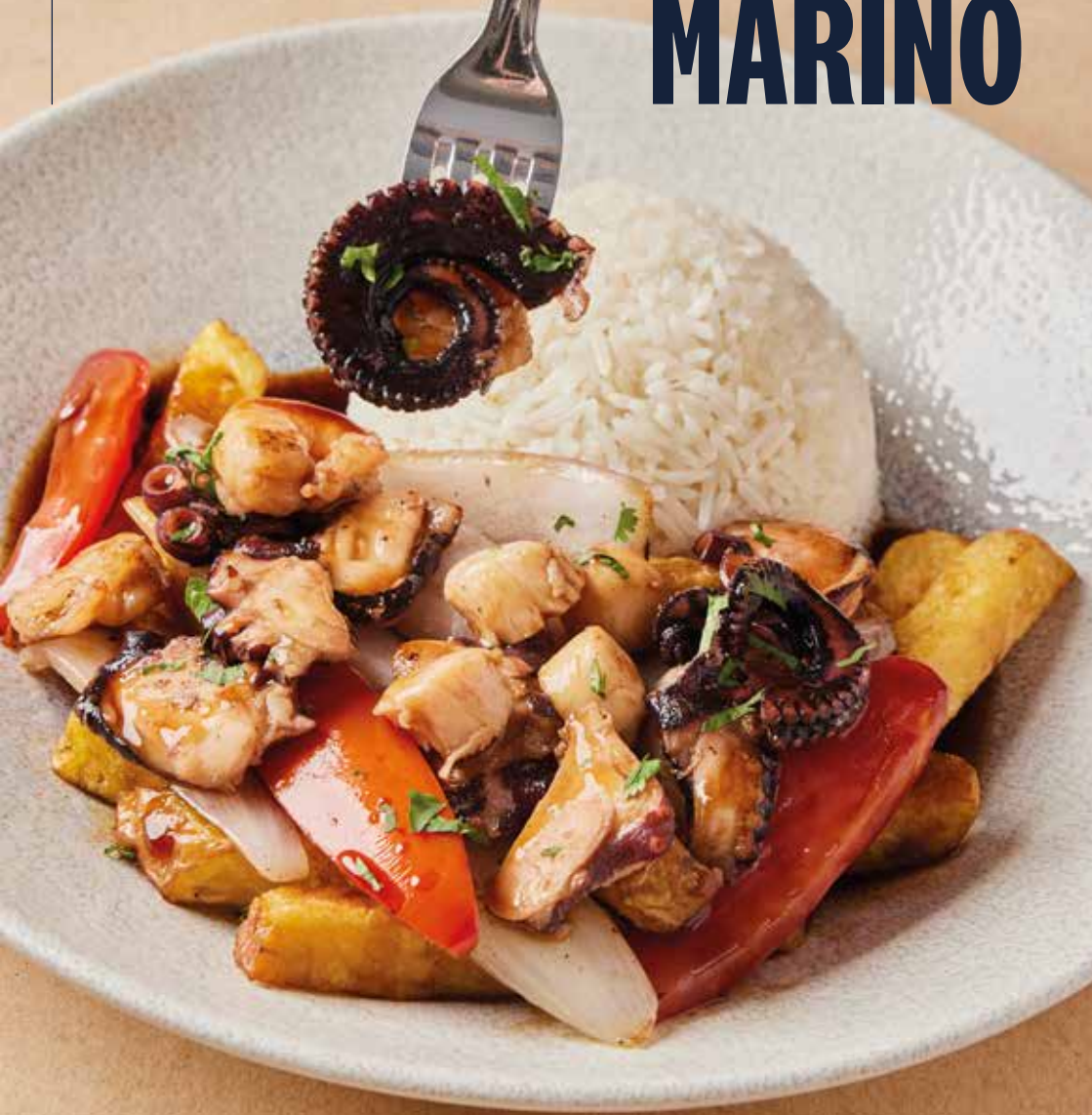
44



Shrimp, scallops, and octopus sautéed together, served over Peruvian-style fries and accompanied by criollo rice. The special touch comes from house shoyu and vinegar, creating a savory and well-balanced experience.

48

SALTADO MARINO



Crispy pavé potatoes served with lomo saltado and a creamy lomo-style sauce. The smoky flavor and texture of the sauce add intensity and beautifully complement the dish.

45

DOOMO LOMO



DOOMO BURGER

Certified Angus Beef®
burger with a creamy
lomo-style sauce, pickles,
organic lettuce, and
tomato. Served with
Peruvian-style fries.

45



