

# Restaurant Manko



## Informations de Contact

**Adresse:** 15 Av. Montaigne, 75008 Paris, France

**Téléphone:** +33 1 82 28 00 15

## À Propos

Cocktails et plats péruviens raffinés servis dans un restaurant-bar richement décoré de dorures, de velours et de cuir.

## Horaires d'Ouverture

<b>Vendredi</b>	19:00–02:00
<b>Samedi</b>	19:00–00:00
<b>Dimanche</b>	Fermé
<b>Lundi</b>	19:00–02:00
<b>Mardi</b>	19:00–02:00
<b>Mercredi</b>	Fermé
<b>Jeudi</b>	Fermé

# Notre Menu

## NIGIRI

<b>NIGIRI THON</b> Raw tuna, ají amarillo sauce, finger lime, cancha corn, chalaquita.	<b>15,00 €</b>
<b>NIGIRI WAGYU</b> Wagyu, anticuchera sauce, ají schuler, chive civet.	<b>19,00 €</b>
<b>NIGIRI SAUMON</b> Raw salmon, rocoto sauce, chalaquita.	<b>13,00 €</b>
<b>NIGIRI CREVETTE</b> Cooked shrimp, chupe cebichero sauce, chalaquita, feta, finger lime.	<b>16,00 €</b>
<b>NIGIRI MANKO</b> Bluefin tuna, imperial Sologne caviar.	<b>23,00 €</b>
<b>GUNKAN DE THON</b> Tuna tartare with rocoto mayonnaise, nori seaweed, rice.	<b>15,00 €</b>

## MAKI

<b>MAKIS ACEBICHADO</b> Crispy prawns, maigre fish, kyuri cucumber, avocado, rice, nori seaweed, acebichado sauce.	<b>26,00 €</b>
<b>MAKIS NIKKEI</b> Bluefin raw tuna, foie gras, crispy prawns, kyuri cucumber, avocado, ponzu sauce, rocoto mayonnaise.	<b>31,00 €</b>
<b>MAKIS FURAI</b> Raw salmon, avocado, cream cheese, teriyaki sauce.	<b>26,00 €</b>
<b>MAKIS VEGGIE</b> Grilled mango, green asparagus, kyuri cucumber, sweet miso sauce.	<b>19,00 €</b>
<b>MAKIS SPICY</b> Bluefin tuna tartare, avocado, kyuri cucumber, sashimi togarashi, lemon and smoked ponzu sauce.	<b>26,00 €</b>

## CRUDO

<b>EL BARCO DE MANKO</b> Maigre fish, bluefin tuna, salmon, octopus, trout roe, scallops, shrimp nigiri, salmon nigiri.	<b>95,00 €</b>
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## CEBICHES

**CLÁSICO****25,00 €**

White fish (depending on the arrivals), sweet potato, choclo corn and cancha, classic leche de tigre.

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**NIKKEI****28,00 €**

Bluefin tuna, daikon radish, kyuri cucumber, avocado, red onion, white sesame, crispy seaweed, nikkei leche de tigre.

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**BACHICHE****29,00 €**

Scallops, maigre fish, cancha corn, chalaquita, avocado, parmesan leche de tigre.

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**TIRADITO****CHIFA****26,00 €**

Bluefin tuna, pickled kumquat, rice crisp, Thai chive, black sesame, passion fruit leche de tigre.

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**CALIENTES****MELCOCHITO MARINO****19,00 €**

Panko prawns, kyuri cucumber, chive civet, red shiso sprouts, puffed vermicelli.

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**CRISPY RICE SAUMON****13,00 €**

Salmon tartare, crispy sushi rice, shiso leaf, avocado cream, trout roe.

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**BAO CHALACO****17,00 €**

Steam bread, crispy chicken, barbecue sauce, cucumber, coriander, spicy mayonnaise.

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**QUINOA BURGER****16,00 €**

Buns, quinoa patty, romaine lettuce, cherry tomato, rocoto aioli, pear chutney.

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**BERENJENAS OTOÑAL****21,00 €**

Tender eggplant, stuffed wontons, autumn sauce, Thai chive, sesame oil, pickled jalapeño.

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**CONCHAS NORTEÑAS****24,00 €**

Grilled scallops, norteña sauce, chalaquita, trout roe, fried cancha corn.

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**PARRILLA**

**ANTICUCHO POULET** 19,00 €  
Chicken skewers, baby potatoes, anticuchera sauce, ají amarillo cream, chalaquita.

**ANTICUCHO MARINO** 24,00 €  
Maigre fish skewers, anticuchera sauce, baby potatoes, rocoto cream, chalaquita.

**PULPO PARRILLERO** 31,00 €  
Grilled octopus, potato cream, anticuchera sauce, chimichurri.

**MAIGRE BATAYAKI** 40,00 €  
Grilled maigre fish batayaki style, spinach, miso potato cream.

**PICANHA BLACK ANGUS** 58,00 €  
Black Angus picanha, honey soy sauce, Brussels sprouts, brown mushrooms, criollo pepper sauce, pumpkin cream, chive civet.



**GAMBAS AMAZONICO** 40,00 €  
Grilled prawns, pumpkin purée, charapa sauce, sautéed shiitake mushrooms, puffed quinoa, pico de gallo, coriander shoots.

**PATO ANDINO** 43,00 €  
Duck breast, wok-fried quinoa, edamame, acebichado sauce, Andean sauce.

**CÔTE DE BOEUF** 180,00 €  
Charolais ribeye, chimichurri, potato, aioli.

## WOK



**LOMO SALTADO** 51,00 €  
Wok-fried beef fillet, lomo sauce, ají amarillo, red onion, coriander, baby potatoes & choclo rice.

**POISSON NIKKEI** 160,00 €  
Fish of the day, red pepper, pak choi, broccolini, nikkei sauce.

## Signatures du chef

**AEROPUERTO** 38,00 €  
Wok-fried rice, sautéed pork, shrimp tortilla with nikkei sauce.

**AEROPUERTO VIRU** 39,00 €  
Wok-fried rice, sautéed shrimp, shrimp tortilla, nikkei sauce.

## GUARNICIONES

<b>ENSALADA</b> Lettuce, avocado, pickled jalapeño, white sesame, ponzu dressing.	12,00 €
<b>RIZ AU CHOCLO</b> Butter rice, choclo.	8,00 €
<b>EDAMAME &amp; CHOCLO</b> Edamame, choclo, spicy garlic sauce.	11,00 €
<b>MANKO POTATOES</b> Tari sauce, rocoto aïoli.	10,00 €

## DULCES

<b>CHOCOLAT INTENSE</b> Chocolate biscuit, coffee ice cream, red fruit compote, lucuma caramel, chocolate mousse, dulce de leche, and chocolate crumble.	18,00 €
<b>TONKA TROPICAL</b> Tonka chocolate cream, passion fruit sorbet, mango compote, speculoos crumble, meringue, vanilla whipped cream, cacao nibs.	16,00 €
<b>TRES LECHES MANKO</b> Vanilla ice cream, spiced sponge cake, orange cream, vanilla whipped ganache, caramel sauce, orange sauce, candied kumquat, spice tuile.	17,00 €
<b>CACHANGA</b> Crispy cachanga, vanilla whipped ganache, yuzu sorbet, passion fruit-mango cream, red fruit espuma, grilled pineapple.	21,00 €
<b>SORBETS MAISON</b> Assortment of three sorbets : yuzu, chicha morada, and passion fruit.	16,00 €

## Nos Spécialités

### Mais



### Ceviche de Poisson



**Coctel Pisco Sœur**



**Cocktails**



**Wine**



**Pie de Limon**



**Patron**



**Cebiche Homard**



## Polenta



Le Menu Pro