

# Segunda Muelle



niubiz:

Peru - Ecuador - Panama - Portugal - Spain - Venezuela

— IN THE —  
SEA  
IT ALL BEGAN



mastercard.

niubiz:



Almost every summer of my childhood was spent in San Bartolo, a beach resort located 46 km south of Lima. Since I was 6 years old, I was lucky to enjoy very fresh fish. My mother, from whom I learned to cook, bought it at the artisanal fishermen's cove of Playa Sur, which still exists. Over the years, my love for seafood grew, and with a group of friends, I started fishing. At 16, we would venture into the sea with a fishing net tied to a sort of raft, paddling to the Peñascal breakwater. We would leave the net in the afternoon and pick it up the next morning. We sold most of the catch door to door, keeping the best for cooking and enjoying with my friends. This is where I put into practice everything I learned from my mother: ceviches, stews, chicharrones, and more. It was my first job and my first passion.

Today, gastronomy in Peru is a mass phenomenon that constantly pushes us to look toward the future. However, we find inspiration in these glimpses of the past, in ancestral techniques, and in stories that fill us with excitement and a desire to keep innovating to discover new flavors. All these teachings have paid off.

Segundo Muelle today has more than 19 restaurants in 6 countries, with more than 600 collaborators who satisfactorily serve more than one million diners a year. That is why I always remember those summers in San Bartolo, where I discovered my vocation. This is the legacy I want to leave in each Segundo Muelle restaurant: the experience of the best flavor along with a great story.

**Daniel Manrique W.**

Founder

An aerial photograph of a beach with large, light-colored rocks and waves crashing against them. The water is a vibrant turquoise color, and the sand is a warm, golden-brown hue. The overall scene is dynamic and scenic.

— AT THE —  
SHORE

Piqueos: bites made to share. Peruvians love this opportunity to try different flavors and nibble, little by little, delicacies that prepare the palate for a trip out to sea, and what better way to do it than with the people around you.



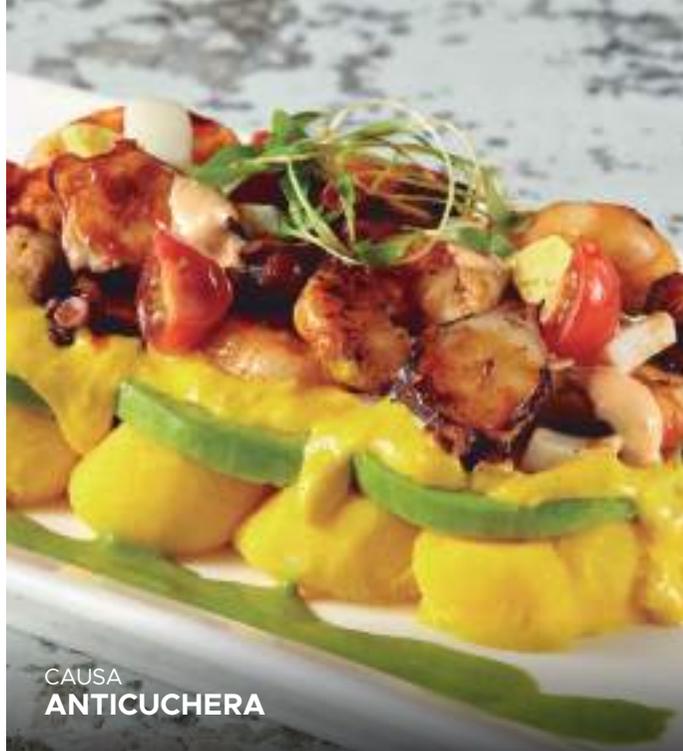
TUNA TARTARE  
**ACEBICHADO**



## GRILLED OCTOPUS

S/ 75

Grilled octopus tentacles and golden potatoes; served with chimichurri.



CAUSA  
ANTICUCHERA

### ANTICUCHO WITH PAPA A LA HUANCAINA S/ 29

Grilled beef anticucho; served with potatoes and slightly spicy huancaína sauce based on aji amarillo

### CRAB CAUSA S/ 39

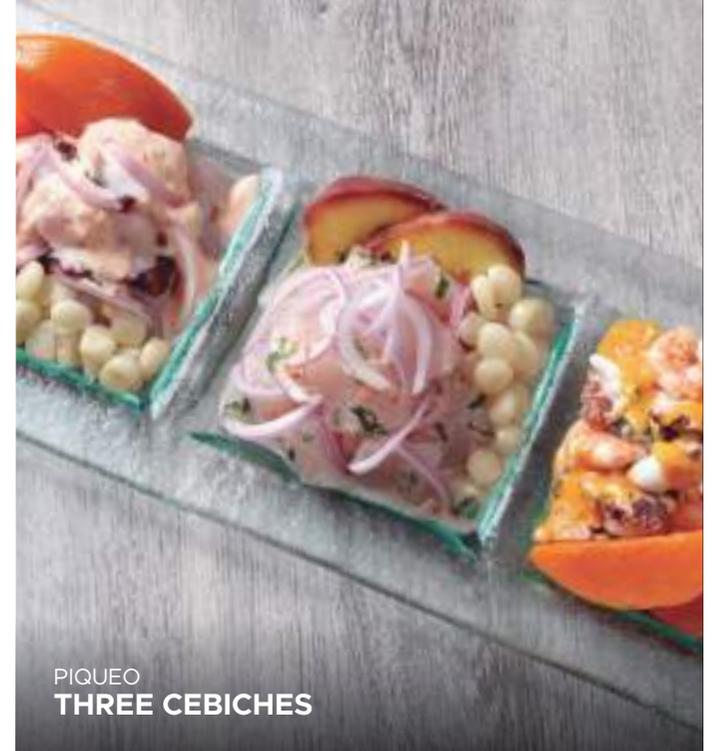
Traditional causa dough, avocado, rocoto mayonnaise and crab pulp.

### CHOROS A LA CHALACA S/ 39

Choros covered with onion, tomato and corn; marinated with lemon and aji limo

### LOMO SALTADO WONTONS S/ 42

Crunchy wontons stuffed with beef, served with beef sauce and guacamole.



PIQUEO  
THREE CEBICHES

### TORTITAS DE CHOCLO CARRETELLERAS S/ 42

Corn pancakes served with chalaquita with mixed seafood and acebichado cream from the dock.

### TUNA TARTARE S/ 42

Cuts of tuna and avocado in acebichado sauce; served with toast and balsamic vinegar.

### SALMON TARTARE S/ 48

Salmon, avocado, tomato and cilantro in olive oil with a touch of lemon; served with toast and balsamic vinegar.



### CAUSA ANTICUCHERA

S/ 52

Traditional causa dough, bathed in huancaína sauce and served with octopus and shrimps in anticuchera sauce.

### LANGOSTINOS PARRILLEROS

S/ 55

Grilled shrimps; served with golden potatoes and chimichurri.

### CONCHAS A LA PARMESANA

S/ 59

Scallops in Parmesan cheese au gratin.



### JALEA DEL PESCADOR

S/ 62

Catch of the day, seafood, fried bananas, crispy yuccas and criolla sauce; served with golf and tartar sauce.

### PIQUEO TRES CEBICHES

S/ 90

Cebiche Segundo Muelle, northern style cebiche, cebiche tres ajíes; served with corn and sweet potato.

### PIQUEO CRIOLLO

S/ 98

Ronda criolla: chicken causa, green tamale, pork chicharrón, potato with huancaína sauce, anticucho; served with criolla sauce and sautéed choclito



### CRAB WONTONS

S/ 42

Crunchy wantanes stuffed with crab pulp; served with tamarind sauce and wayen sauce.

# — PASSION FOR THE — SEA

Keeping the tradition of ancient fishermen who set sail at dawn into the open sea, only accompanied by their fresh catch and chili peppers, today we work wonders by combining that fresh flavor with onion, lemon, and a lot of passion. Call it cebiche, ceviche, seviche, sebiche, or call it Peru.



mastercard.

niubiz:



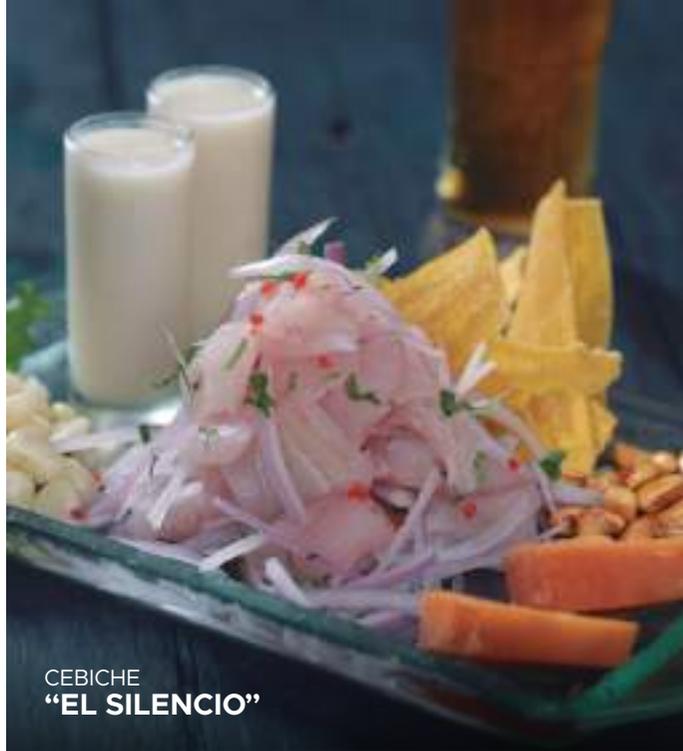
TIGER MILK  
“LA VERÍDICA”



## CEBICHE CARRETILLERO

S/ 49

Well chopped fish and seafood; served with plenty tiger's milk, chifle and cancha.



CEBICHE  
"EL SILENCIO"

### TIGER MILK "LA VERÍDICA"

S/ 42

Lots of cebiche juice with bits of concentrated fish and seafood, corn, cancha and a touch of aji limo.

### OCTOPUS AND SQUID CHALAQUITA

S/ 42

Octopus and squid bathed in aji amarillo sauce.

### TIRADITO DE SALMÓN APALTADO

S/ 42

Slices of salmon with smoked salt and crispy quinoa, served with apaltado sauce and Andean potato chips



CEBICHE  
FRITO

### FISH CEBICHE

S/ 45

Catch of the day bathed in tiger milk, served with corn and glazed sweet potato.

### TIRADITO A LA HUANCAÍNA

S/ 47

Strips of fish in aji amarillo cream and vegetable sauce; served with glazed sweet potato and corn

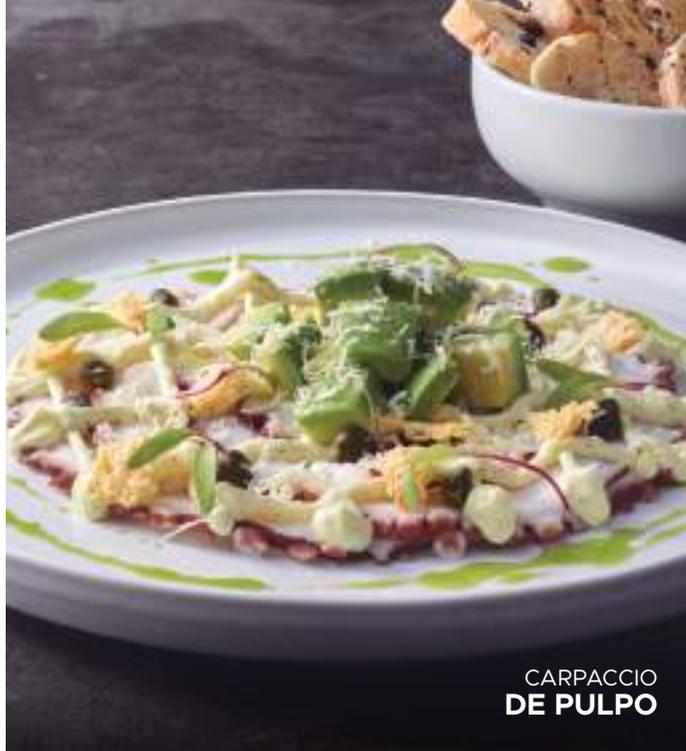
### CEBICHE COMBINADO A LOS TRES AJÍES

S/ 52

Catch of the day bathed in tiger's milk with three ajíes, served with giant squid chicharrón, shrimps and octopus tentacle.



TIRADITO  
PARMA



CARPACCIO  
DE PULPO



### FRIED CEBICHE

S/ 52

Breaded and fried fish in aji sauce, served with sweet potato tempura and grilled corn.

### TIRADITO PARMA

S/ 52

Slices of sole and octopus, bathed in parmesan sauce and decorated with crispy parmesan cheese.

### OCTOPUS CARPACCIO

S/ 57

Octopus slices in aioli sauce, avocado, parmesan cheese, capers, green oil and toast.

### SEGUNDO MUELLE CEBICHE

S/ 75

Premium catch and octopus, bathed in a base of rocoto sauce and vegetables; served with glazed sweet potato and corn.

### CEBICHE MIXTO POWER

S/ 75

Premium fish and black shells in plenty tiger milk; served with corn and sweet potato.

### CEBICHE "EL SILENCIO"

S/ 75

Premium fish served with northern tiger milk, sweet potato, corn and chifles.

## CEBICHE CAMINO AL NORTE

Fresh peruvian rock-bass, northern tiger milk, corn, yuyo, parboiled yucca, red onion and sliced aji limo.

A close-up photograph of a hand pouring a dark, viscous sauce over a row of sushi pieces on a dark, textured plate. The sushi includes nigiri with salmon and tuna, and maki rolls with salmon, tuna, and vegetables. The background is dark and out of focus, with some blurred lights.

# NIKKEI

Japanese detail, neatness and attention to detail, combined with the heat of the Asian wok, awaken incredible flavors. If we add the Peruvian touch that tropicalizes the unimaginable, we discover a unique, original and distinctive mix.



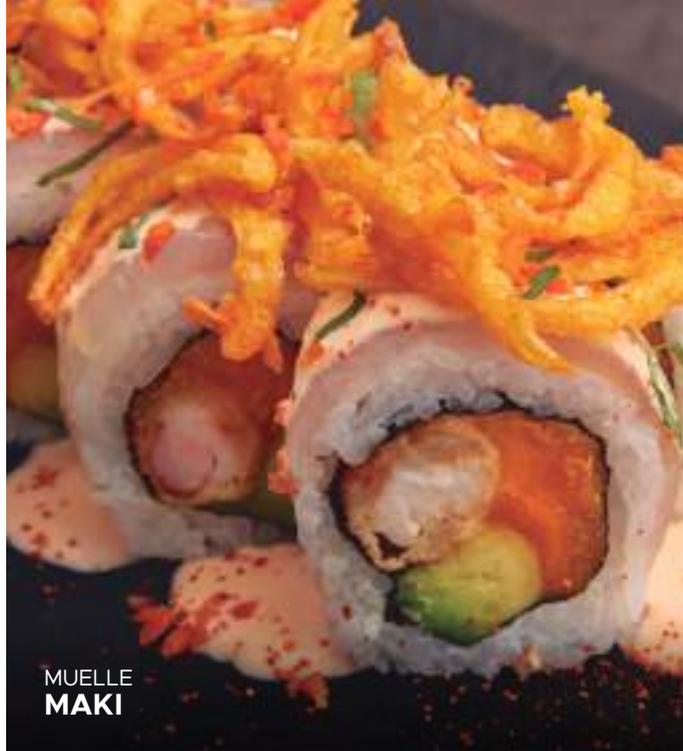
TARTARE  
MAKI



## EBI MAKI

S/ 36

Rolls stuffed with avocado and shrimp, covered with togarashi, topped with shrimp tartare and flamed cream cheese.



## MUELLE MAKI

### MAKI ACEBICHADO NEW STYLE S/ 36

Rolls stuffed with avocado and shrimp, covered with tuna, acebichada sauce and crispy chicharrón on the outside.

### MUELLE MAKI S/ 36

Rolls stuffed with shrimp, avocado, sweet potato, covered with sole; bathed in cebichero sauce and topped with tempura onion.

### PARMA ROLL S/ 36

Rolls stuffed with avocado and shrimp, topped with crab pulp cream and slices of butter with parmesan cheese.



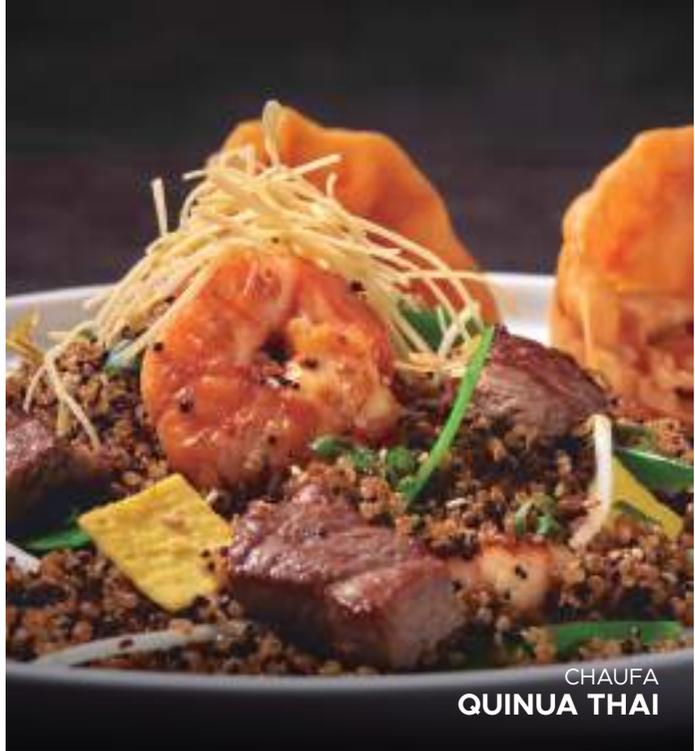
## PARMA ROLL

### MAKI FURAI S/ 36

Crispy rolls, breaded on the outside, stuffed with shrimp, avocado and cream cheese.

### TARTARE MAKI S/ 38

Rolls stuffed with shrimp and avocado, breaded with crunchy quinoa, topped with grilled salmon and bathed with sweet and sour sauce.



CHAUFA  
QUINUA THAI

**GRILL MAKI** S/ 38

Rolls filled with prime beef in tempura, avocado, and cream cheese, topped with thin beef slices, bathed in ponzu sauce and chimichurri.

**CHAUFA WITH WOK  
VEGETABLES AND  
SHRIMP OMELETTE** S/ 46

Wok rice sautéed with vegetables; served with shrimp and tamarind omelet.

**CHAUFITA “CAPÓN”** S/ 48

Wok rice, sautéed with holantao, pork, chicken, shrimps and chicken wontons, served with tamarind sauce.



GRILL  
MAKI

**GRILLED TUNA WITH  
TERIYAKI SAUCE** S/ 48

Grilled tuna with oriental sauce and wok sautéed vegetables.

**CHAUFA QUINUA THAI** S/ 55

Wok quinoa, sautéed with holantao, shrimps and Chinese beans; accompanied with pieces of beef and chicken wontons.



**OCTOPUS & CRAB** S/ 29  
**NIGIRI**

2 und - Japanese rice base, wasabi tartar, avocado and octopus in anticuchera sauce;  
2 und - Japanese rice base, wasabi tartar, avocado and crab pulp in panca sriracha.

# CLASSICS

The creativity and special seasoning of Daniel Manrique's cuisine made the name Segundo Muelle ring throughout Lima, making the dishes with which he started to this day the most requested classics on the menu in Peru and the world.



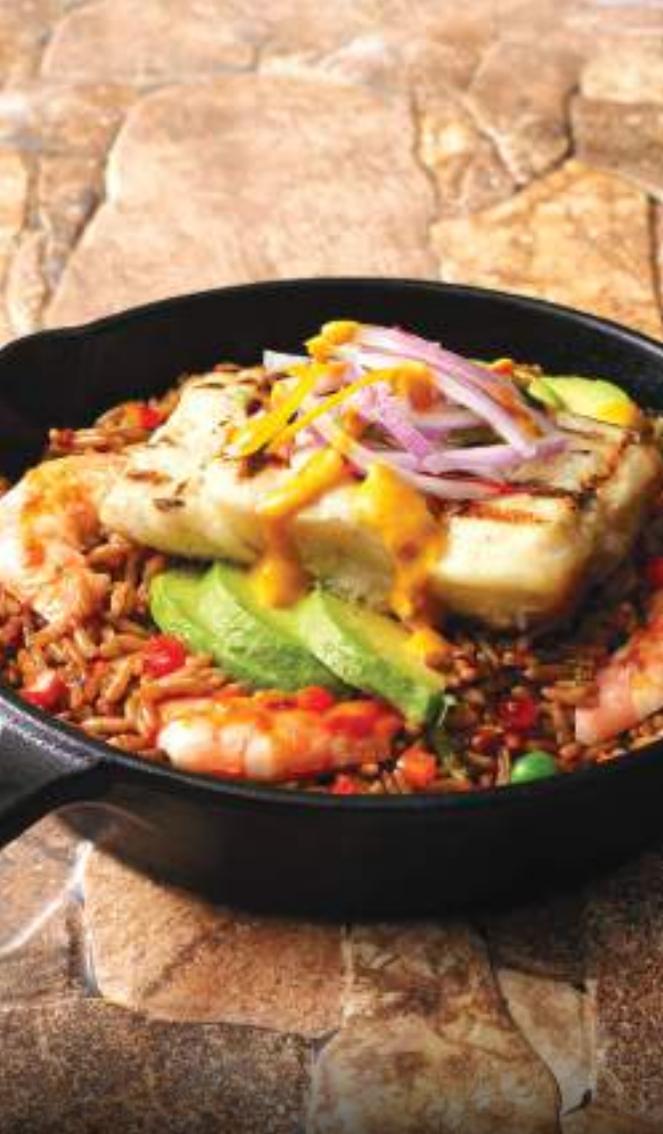
mastercard.

niubiz:



ARROZ CALLAO  
**CON MARISCOS**





## ARROZ BORRACHO

S/ 54

Wok rice in beer sauce; served with grilled fish and criolla huancaína sauce.



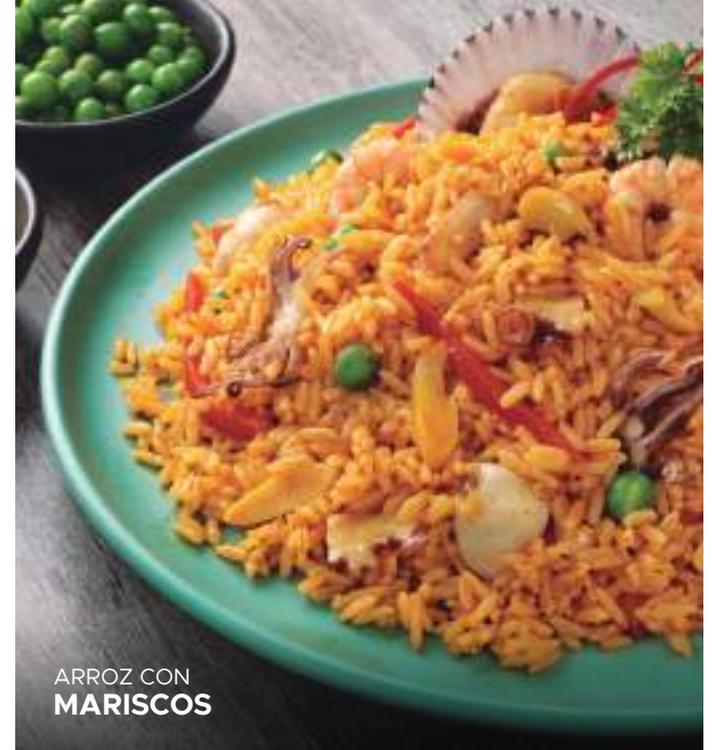
CHICHARRÓN MIXTO

## PESCADO PLANCHA S/ 40

Fillet of the catch of the day, served with a garnish of your choice.

## FISH CHICHARRÓN S/ 45

Breaded and fried fish cuts, served with crunchy yucca and golf, tartar and criolla sauces.



ARROZ CON MARISCOS

## ARROZ CON MARISCOS S/ 49

Rice with a mixture of seafood in house sauce, Parmesan cheese, and cilantro

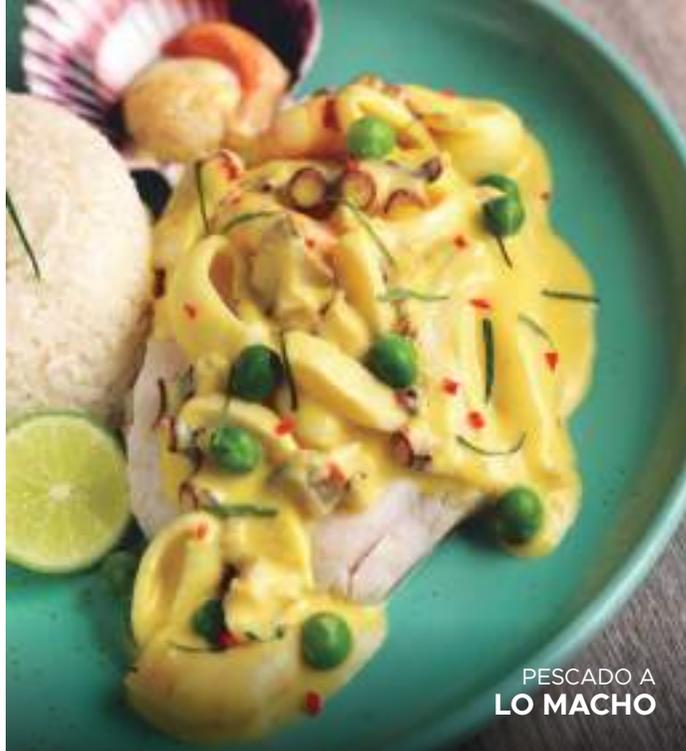
## CHICHARRÓN MIXTO S/ 54

Fried fish, shrimps and squid; served with fried yucca, golf and tartar sauces.



**PESCADO A LO MACHO** S/ 62

Grilled fish fillet bathed in white sauce with mixed seafood with aji amarillo cream; flavored with cilantro and served with rice.



**ARROZ CALLAO CON MARISCOS** S/ 65

Rice with mixed seafood in shrimp sauce, served with chalaquita sauce.



**SQUID CHICHARRÓN** S/ 62

Breaded and fried squid; served with crispy yuca and golf and tartar sauces.

**GRILLED SALMON** S/ 65

Grilled salmon, served with a garnish of your choice.

**CORVINA ABRASADA** S/ 65

Sea bass fillet cooked en papillote, flavored with olive oil and slowly cooked on the grill; served with clarified butter and flavored rice.



— THE —

# CRIOLLOS

Without ties or loose ends, humble in their origin and daring in their combinations. These are the dishes of Afro-Peruvian heritage: with a taste of home, smelling of tradition. These are our criollo dishes, the ones that travel the world and fill us with pride.

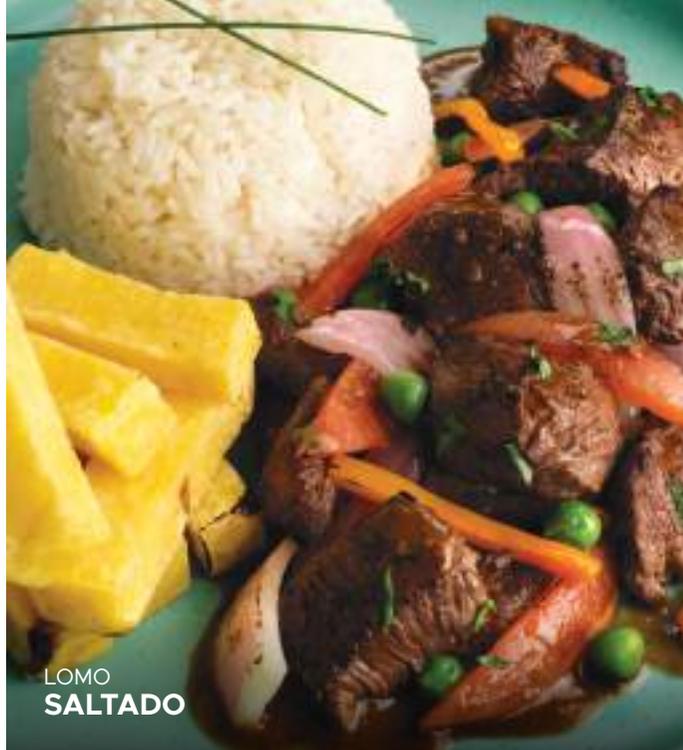


RISOTTO WITH  
**LOMO SALTADO**



## ROAST STRIP SECO WITH RICE AND BEANS **S/ 59**

Roast strip seco cooked on a slow fire; served with beans, rice and criolla sauce.



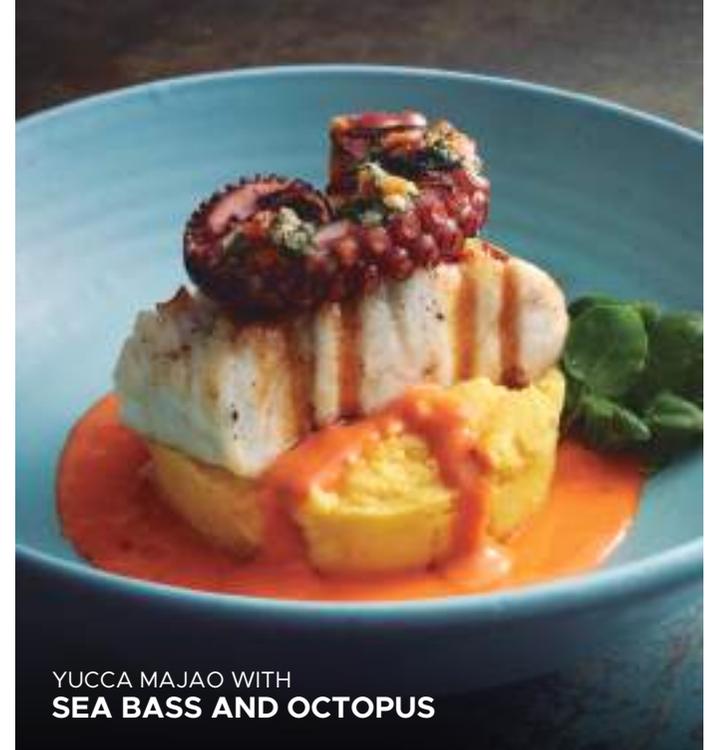
LOMO SALTADO

## LOMO SALTADO **S/ 52**

Cubes of beef sautéed in a wok with tomato and onion; served with rice and fried yellow potato sticks.

## TACU TACU WITH HOT SEAFOOD SAUCE **S/ 53**

Mixed rice and lima beans, served with seafood sauce.



YUCCA MAJAO WITH SEA BASS AND OCTOPUS

## YUCCA MAJAO WITH SEA BASS AND OCTOPUS **S/ 55**

Yucca majao; served with sea bass and octopus with estrella anis sauce.

## RISOTTO WITH LOMO SALTADO **S/ 59**

Creamy arboreal rice, served with wok cooked beef with onion, tomato and aji amarillo.

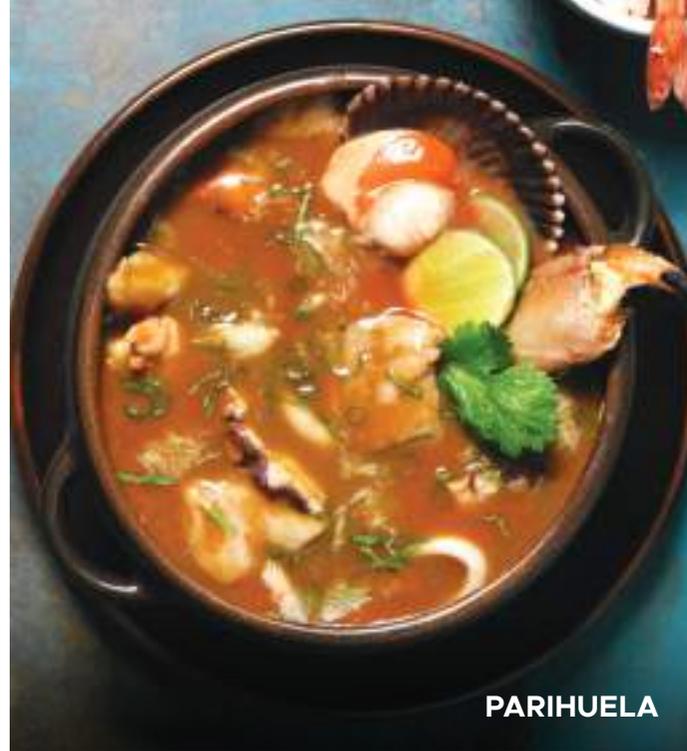


SHRIMP  
CHUPE

### SHRIMP CHUPE

S/ 48

Shrimp soup with yellow potato, rice, peas, corn, beans and milk, served with egg and flavored with huacatay.

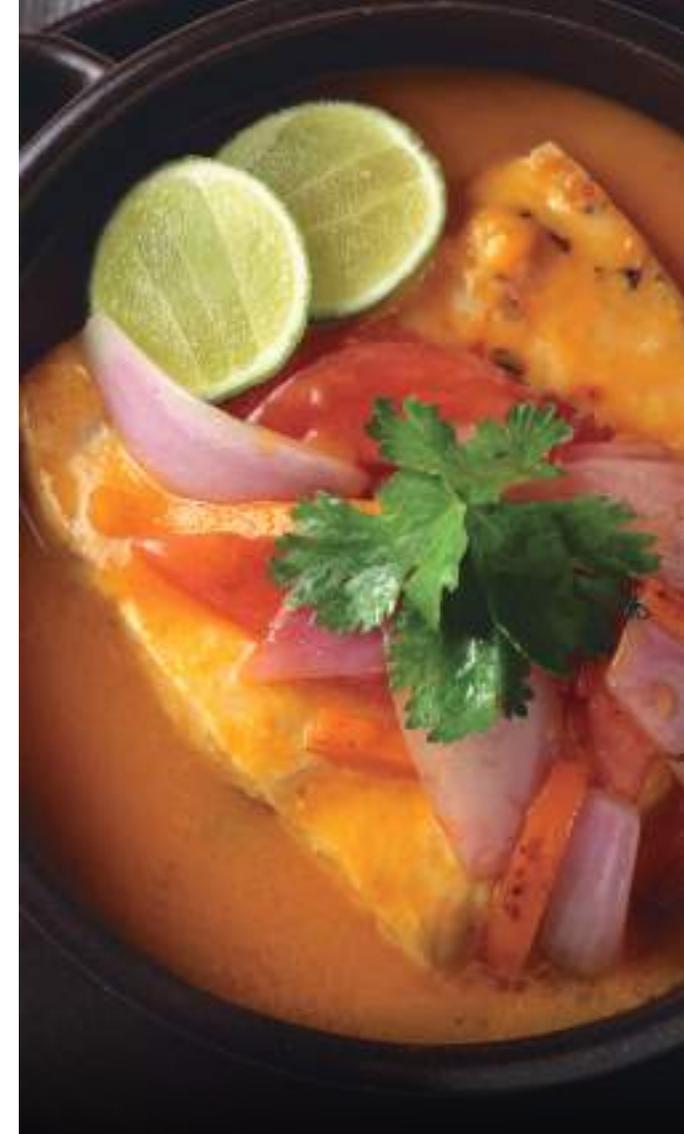


PARIHUELA

### PARIHUELA

S/ 56

Concentrate of fish, seafood and crab pulp; with a hint of cilantro and lemon.



### SUDADO DE PESCADO

S/ 44

Catch of the day slowly cooked in fish stock with chicha de jora, tomato, onion and chili peppers; flavored with cilantro and served with rice.

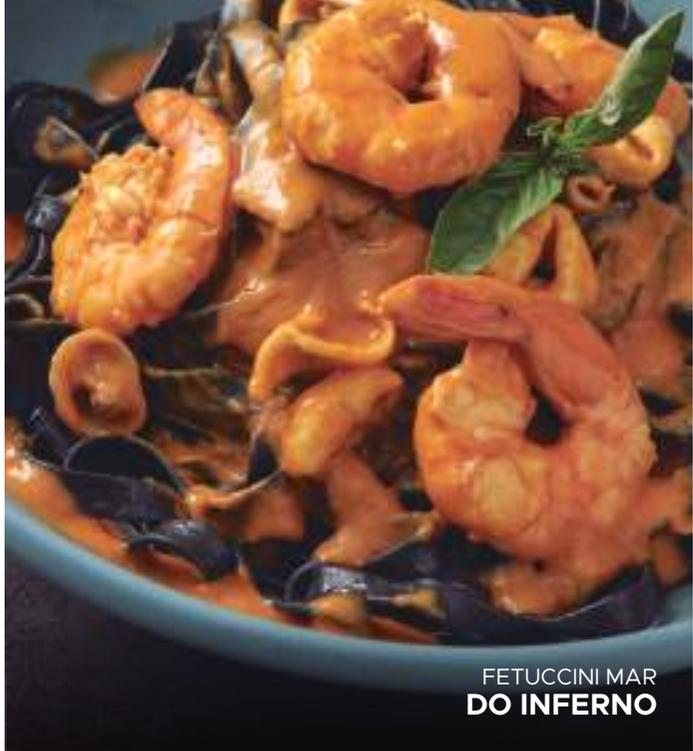
# — ITALIAN — PERUVIAN

From the magical Mediterranean came Italian people with their varied doughs and pastas which, when mixed with the best and unique of our sea and land, complete the evolution of a Mediterranean food, with a Peruvian flavor.

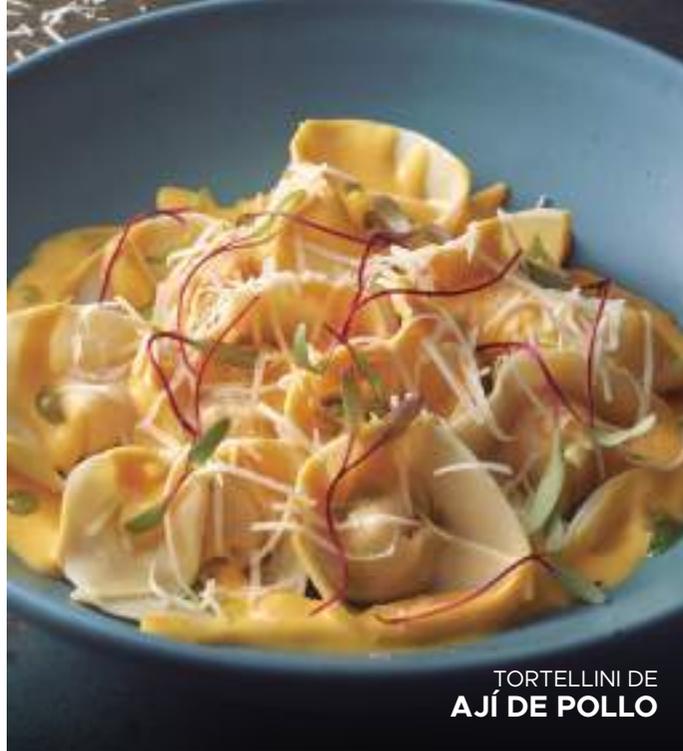


mastercard.

niubiz:



FETTUCCINI MAR  
DO INFERNO



TORTELLINI DE  
AJÍ DE POLLO



**TORTELLINI DE AJÍ DE  
POLLO** S/ 42

Tortellini stuffed with aji de pollo, cooked in aji amarillo sauce; decorated with cilantro sprouts.

**SPAGHETTI WITH  
VONGOLE AND  
SHRIMPS** S/ 45

Al dente pasta with tomato and basil, served with vongole and shrimps.

**FETTUCCINI MAR DO  
INFERNO** S/ 49

Squid ink fettuccini, bathed in arrabiata sauce and sautéed with shrimp and squid.

**SPAGHETTI A LA  
HUANCAÍNA CON LOMO** S/ 54

Al dente pasta in huancaína sauce with parmesan cheese, served with grilled prime beef and shrimps.

**SHRIMP RISOTTO** S/ 56

Made with arborio rice, vegetables and shrimps.

**PAPPARDELLE  
MAR ADENTRO** S/ 62

Long pasta al dente in white sauce with shrimp, served with grilled prime beef, bathed in mushroom sauce.

## DESSERTS

### BROWNIE WITH ICE CREAM S/ 19

Chocolate sponge cake with fudge and traditional vanilla ice cream.

### TRES LECHES S/ 19

Vanilla sponge cake moistened with milk syrup and topped with Italian meringue.

### SUSPIRO A LA LIMEÑA S/ 19

Traditional yolk delicacy topped with Italian meringue.

### CROCANTE DE LÚCUMA S/ 19

Brownie base, lucuma mousse and praline.

### CUSTARD APPLE MERINGUE S/ 19

French meringue base and custard apple cream.

### CREMA VOLTEADA S/ 19

Smooth crema volteada accompanied with caramel and decorated with blueberries.

## DRINKS

### SPARKLING/STILL WATER S/ 8

### COCA COLA / INCA KOLA S/ 9

### ORANGE JUICE S/ 9

### CHICHA MORADA S/ 9

### PASSION FRUIT S/ 9

### LEMONADE S/ 9

### LEMONGRASS S/ 9



Fishermen's Cove, Playa Sur  
San Bartolo - Lima, Perú

***¡Un Mar de Sabores!***



**niubiz:**