Ceviche

Ceviche de Squid - 188
Cured twice in Leche de Tigre with a Tempura Prawn

Ceviche de Salmon - 138
Served with Yellow Chilli Leche de Tigre & Sweet Potato

Ceviche de Classico - 198
Seabass with Leche de Tigre & Sweet Potato

Ceviche de Mixto - 198
Prawn, Squid & Tuna with Roccoto Chilli Leche de Tigre & Sweet Potato

Tiradito & Nikkei

Egg Infusion - 52
Free Range, Organic Japanese Egg with a Peru Chilli Huancaina Sauce (Served Raw)

Pacific Oyster - 72
Served with Leche de Tigre & Roccoto Chilli Foam

Scallop Tiradito - 228
With a Yellow Honey Leche de Tigre, Coriander & Sweet Potato

Sea Urchin Tiradito - 268
Green Leche de Tigre with Charcoal Cassava

Nikkei Sushi Platter (6 Pieces in total) - 198

Sea Bass in Teriyaki Sauce with Ginger Chimichurri (2 Pieces)

Seared Argentinian Grass Fed Steak with Banana Confit, Quail Egg & Togarashi (2 Pieces)

Sweet Scallops with Leche de Tigre, Yellow Chilli & Sweet Potato (2 Pieces)

Tapas

Tuna Tataki - 168
Avocado with Sliced Japanese Yellow Tuna, Orange & Soy Reduction and Crispy Ginger Chimichurri

Empanadas - 78
A Traditional Peruvian Pastry filled with Beef, Red Onion & Tomato served with a Selection of Sauces

Beef Anticucho - 148
Panca Marinate Beef with Chimichurri, Corn and Sauteed Potatoes with a touch of Roccoto Chilli

Chicken Anticucho - 138
Panca Marinate Chicken with Chimichurri, Corn and Sauteed Potatoes with a touch of Roccoto Chilli

Beef Heart Anticucho - 138
Panca Marinate Beef Heart with Chimichurri, Corn and Sauteed Potatoes with a touch of Roccoto Chilli

FRESH FROM THE MARKET
El Mercado
WANCHAI
TO YOUR PLATE

Welcome to El Mercado Hong Kong's 1st authentic Peruvian Japanese fusion restaurant, a cuisine known as "Nikkei".

With its roots in Peru for over 100 years this ever evolving cuisine offers diners a journey through both countries, where you experience the marriage of balance and precision with a flavoursome vibrancy.

This our NEW menu brings more exciting fusion dishes developed in Peru by our Chef de Cuisine. Our resident Chef and all the team invite you to enjoy an evening of

"Fresh from the Market to Your Plate"

Mains

Hot Duck Ceviche - 238
Confit Duck in a Spicy Leche de Tigre Sauce with Charcoal Cassava

Lomo Saltado - 228
Beef and Vegetables Stir Fried in a Chifa Sauce served With Rice

Rib Eye 14 Oz - 388
Free Range Argentinian Grass Fed Ribeye - Cooked To Your Liking

Arroz Con Mariscos - 298
Calamari, Scallop & Shrimp cooked in White Wine with a Panca Chilli Sauce & Rice

Hot Salmon - 248
Pan Fried In Yellow Chilli with Cassava and Baby Corn topped with Crispy Chicken Skin

Portobello Risotto - 198
Orzo Pasta with White Truffle Oil, Chives & Parmesan Cheese

Suckling Pig - 398
Free Range, Slow Cooked for 48 Hours served with a Bone Marrow Reduction, French Beans & Sweet Potato Mash

Sides

Grilled Avocado - 88
Char Grilled with Roasted Sweet Corn, Pico De Gallo, Arugula & Lime

French Fries - 68
Served with Homemade Peruvian Chilli Aioli

Fresh Market Salad - 178
Burrata Cheese with Mixed Lettuce, Arugula, Baby Tomato Confit, Crispy Pistachios dressed with Balsamic & Extra Virgin Olive Oil

PERUVIAN PISCO SOUR - 98

This famous Cocktail made with 1615 Pisco Quebranta, lime juice, sugar syrup, egg white and bitters is a must with your meal!

Desserts

Yuzu Sorbet - 68
Fresh Citrus Fruit Sorbet with Berries

Rose Garden - 88
Thin slice of Tres Leches served with Rose Ice Cream

Chocolate Lava Cake (Allow 15 Mins) - 138
with a Molten Centre and Vanilla Ice Cream

Chocolate Surprise for 2 (Limited Quantity) - 148
Strawberry Ice Cream, Fresh Cream, Peanut Brittle & Fruits

Beverages

Coffee - 38
Cappuccino / Café Latte / Regular Coffee / Americano / Espresso / Double Espresso

Affogato Coffee - 68
(Fragrant Vanilla Ice Cream Served With Double Shot Expresso)

Irish Coffee - 58

Hot Chocolate - 58

Tea Selections - 38
Chamomile Flower / Yerba Mate / Apple & Cinnamon
Peppermint / Lemon & Ginger / Chocolate & Mint /
Pure Lemongrass / Popcorn Tea / English Breakfast /
Super Fruit / Green Tea Mao Feng / Earl Grey /
Liquorice & Mint / Jasmine / Chai Kick

Ice Tea - 38
Peppermint Leaves, Blackberry And Mint
Lemongrass Tea With Chia Seeds
Super Fruit And Orange

Soft Drinks - 38
Coke / Diet Coke / Sprite / Soda / Tonic / Ginger Ale

Fresh Juice - 48
Orange / Grapefruit / Pineapple / Mango

Water - 60
Aqua Panna (Still) / San Pellegrino (Sparkling)