

AQUÍ SE
RICOMEN
& SE
SUPERBIE
BIEN

MANTA

BARCELONA



📍 **Miami, USA**

📍 **Barcelona, España**

MANTA
Wynwood

MANTA
Brasa

MANTA
Lighthouse Point

Arequipa, Perú 📍

MANTA
Yanahuara

MANTA
Lambramani

Tinta



TACOS

CEBICHEROS

4 UND: 10

2 UND: 5

Wheat hard taco shell stuffed with cebiche, avocado and sriracha mayos.



CAUSITAS

SOPLETEADAS

4 UND: 11

2 UND: 6

Sliced tuna on a peruvian aji amarillo mashed potato with tartar sauce, avocado ice cream and home made citrus ponzu.



LANGOSTINOS

PEPES

13

Breaded prawns accompanied by pepián puree and coconut and red chili sauce.



CAUSA

con CEBICHE FRITO

20

Marinated fish cubes in leche de tigre, lightly breaded and fried, served over our signature causa with acevichada sauce.



TATAKI DE

18

ATÚN con LOCHE

Tuna Tataki served with a smooth anticuchera mayo and beetroot chips over a bed of loche squash purée and three-chili jam.



PULPO

24

a la PARRILLA

Grilled octopus served with crispy potatoes, wok-sautéed corn with our house sauce, parsley mayo, and tomato ash salt.



CAUSA

24

con LOMO SALTADO

Yellow Peruvian potato purée filled with avocado, tartare sauce, and our traditional lomo saltado.



PULPO

15

al OLIVO

Thin slices of octopus coated in Peruvian olive sauce, served with toasted bread.



CHORITOS

15

A LA CHALACA

Mussels inspired by the spirit of the Port of Callao, mixed with finely chopped red onion, tomato, and ají limo, finished with a touch of fresh lime to awaken the senses.



CAUSA

19

con CROCANTE DE LANGOSTINOS y TARTARE

Served with a smooth huancaína sauce infused with grilled butter, crispy prawns, avocado, tartare sauce, and an outrageously good tartare.



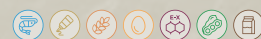
MINI

HAMBURGUESAS

2 UND: 10

1 UND: 5

Mini tuna burgers with sriracha mayo, three-chili mayo, nikkei-style criolla salsa, and avocado.



TORTILLAS

MANTA

4 UND: 13

2 UND: 7

Corn tortillas filled with panko prawns, miso honey, avocado ice cream, and calamari chalaquita.

CEBICHES Y TIRADITOS

CEBICHE TUPA

CEBICHE MANTA

CEBICHE 301

TIRADITO MANTA

TIRADITO TOHO



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



TREE NUTS



CELERY



MUSTARD



SESAME



SULFITES



MOLLUSKS



LUPINS



CEBICHE

22

TUPA

Catch of the day, octopus slices, and tuna combined with a special leche de tigre, finished with olive oil, avocado, and crispy plantain chips.



CEBICHE

21

MANTA

The house specialty. Fish, calamari, octopus, and prawns in our secret creamy yellow chili sauce.



CEBICHE

23

301

Fish ceviche in a rocoto pepper cream sauce, topped with crispy calamari and pineapple chalaquita. One of the house favourites.

NOTE...

Ceviche is always enjoyed with a spoon and best paired with a good white wine or a Pisco Sour.



TIRADITO

20

TOHO

Catch of the day and tuna tiradito in an acebichada sauce, with coriander oil, popped quinoa, Nikkei sauce, togarashi, hondashi, and panko prawns.



TIRADITO

19

MANTA

Catch of the day in a smooth yellow chili sauce with crispy prawns, wok-sautéed corn, fried sweet potato, and a pineapple chalaquita that brings the perfect touch of freshness.



ESPECIALIDADES

FETTUCCHINI PARRILLERO

ARROZ MAR Y CAMPO

FETTUCCHINI A LA HUANCAÍNA

CON LOMO SALTADO

FIDEOS ACHUPADOS

RAVIOLES EN SALSA DE QUESO
CON MEDALLONES DE LOMO

LOMO STROGONOFF CON FETTUCCHINI
A LA CARBONARA Y LANGOSTINOS

CHANCHITO NIKKEI

CHAUFITA CON TORTILLA Y POLLO TERIYAKI

LOMO SALTADO



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



TREE NUTS



CELERY



MUSTARD



SESAME



SULFITES



MOLLUSKS



LUPINS



FETTUCCINE 31

PARRILLERO

Beef, tuna, and chorizo come together with fettuccine in grilled butter, white sauce, and an orange-soy reduction.



ARROZ 22

MAR Y CAMPO

SURF & TURF RICE. The secret behind our rice is the creamy combination of prawns, calamari, chorizo, and bacon, enhanced by the flavours of our grilled butter.



FETTUCCINE 25

A LA HUANCAÍNA
con LOMO SALTADO

Creamy fettuccine coated in our classic huancaína sauce, topped with traditional lomo saltado, wok-fired onions and tomatoes, and finished with parmesan cheese.





FIDEOS 26

ACHUPADOS

ACHUPADO NOODLES. Prawns and noodles sautéed in shrimp coral butter, served with broad bean mayo and touches of huacatay cream.



RAVIOLES 26

EN SALSA DE QUESO CON
MEDALLONES DE LOMO

Ravioli filled with sweet corn pepián, served with a cheese sauce finished tableside, tomato ash, dehydrated parsley with Maras salt, loche squash purée, and beef medallions.



LOMO STROGONOFF 28

CON FETTUCCINE A LA CARBONARA
Y LANGOSTINOS

Tender beef loin in a creamy stroganoff sauce, served with carbonara-style fettuccine and sautéed prawns — a rich and indulgent combination full of flavour and comfort.





CHANCHITO 25

NIKKEI

Fasten your seatbelts! A dish bursting with bold flavours and aromas has arrived at the table. Slow-cooked sous vide for over 8 hours and finished with our “comic” sauce made with coconut, miso, and coffee



LOMO 23

SALTADO

One of Peru's most iconic dishes: wok-seared beef tenderloin tossed with red onions, tomatoes, soy sauce, and a touch of coriander, served with crispy potatoes and rice. Bold, smoky, and deeply comforting.



CHAUFITA 19

CON TORTILLA Y POLLO TERIYAKI

An irresistible Peruvian-Oriental fusion, wok-fired with the smoky sweetness of teriyaki sauce that takes it to another level a dish full of energy and contrast.





BÁLTICO

28

EXCELENTE COMBINACIÓN

Manta Cebiche and shrimp chaufa rice.



MEDITERRÁNEO

24

LA DUPLA QUE NO TIENE PIERDE

Manta Cebiche and mixed seafood fritters.

MANTA

BARCELONA