



Segundo
Juwelle®

ORIGINS

Perú - Ecuador - Panamá - España - Portugal - Venezuela



— IN THE — SEA

Our relationship with the sea was born many years ago, in the fishermen's cove on the south beach, in the resort of San Bartolo, 45 kilometers south of Lima. First, it was the hobby of surfing, then fishing and then the preparations with fresh fish from the sea for friends. This is how this passion for Peruvian marine cuisine, which led us to discover our first flavors, and gave us the courage to launch in the adventure of opening our first store. It was the summer of 1994 and we decided to open our first restaurant with only 4 tables in a 25m2 garage, we baptized it with the name of “Segundo Muelle”, in honor of my experiences in my beloved spa, on the second pier on the north beach in San Bartolo.

From that moment we began a journey out to sea in our lives, discovering, inspiring, developing and innovating the best recipes with a taste of home and tradition. We like to surprise with original proposals, for this reason, we were among the first to go out into the world, taking our flavor to cities with whom we are united by the same passion: the sea.

Daniel Manrique - Fundador

An aerial photograph of a rugged coastline. The water is a deep, dark blue, while the waves breaking against the shore are a vibrant turquoise. The rocks are light-colored and jagged, creating a stark contrast with the sea. The overall mood is serene yet powerful, capturing the raw beauty of the ocean.

— IN THE — SHORE

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



MARISCOS AL FUEGO



WANTANES DE LOMO SALTADO

€13.90

Wantan stuffed with our particular sauteed beef served with avocado and beef sauce.

TARTAR DE ATÚN ACEBICHADO

€14.90

Tuna tartar with avocado in cebiche style. Served with toasts.

CHALAQUITA DE PULPO Y CALAMAR

€15.90

Octopus and squid bathed in yellow chili sauce.

MARISCOS AL FUEGO

€15.90

Sauteed seafood in a creamy sauce and a touch of lemon.



TIRADITO DE SALMÓN APALTADO

€15.90

Salmon slices with smoked salt, quinoa crispy, served with avocado sauce and potato chips.

— IN THE —
SHORE

All prices include VAT ** Half portion €7.05

Reference photos

Bread service €1,70 p/p * Gluten-free bread €1,85 p/p



**WANTANES
DE LOMO**



**TIRADITO SALMON
APALTADO**



**TARTAR
DE ATÚN**



**CHALAQUITA DE PULPO
Y CALAMAR**

A fisherman in a small boat is silhouetted against a vibrant sunset sky. He is pulling a large, intricate fishing net that is draped across the upper half of the frame. The sun is low on the horizon, creating a warm, golden glow. The water in the foreground is dark and calm. The overall mood is serene and traditional.

— PASSION FOR THE — SEA

Maintaining the tradition of the ancient fishermen who set sail from dawn to high seas, only accompanied by their fresh catch and peppers, today we perform the miracle by accompanying that fresh flavor with onion, lemon and a lot of passion. Call it cebiche, ceviche, seviche, sebiche or call it Peru.



CEBICHE
TRES AJÍES

CEBICHE SEGUNDO MUELLE

€16.90

The one in the house. fish and octopus bathed in second dock sauce, accompanied by corn grain and glazed sweet potato.

CEBICHE FRITO

€16.90

Fried ceviche, served with pepper sauce, sweet potato tempura and peruvian corn.

CEBICHE DE PESCADO

€16.90

Fish dices mannated in lime ju ice seasoned with "aji limo" and onion, served with glazed sweet patato and corn grain.

CEBICHE CARRETIILERO

€16.90

Street wise dish. Cebiche and crunchy seafood "chicharran" dipped in "leche de tigre".

CEBICHE TRES AJÍES

€16.90

Seasonal seafood mixture marinated with lime juice, onion and coriander, served with our three typical pepper sauces



**CEBICHE
CARRETIILLERO**



**CEBICHE
DE PESCADO**



**CEBICHE
SEGUNDO MUELLE**



**CEBICHE
FRITO**



— SINCE —
1994

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



ATAMALADO
DE MARISCOS

ATAMALADO DE MARISCOS

€14.90

Northern Peruvian inspiration. Moist rice with seafood in coriander and fish brochette

CHAUFITA "CAPÓN"

€14.90

Rice, chicken, pork and king prawns sautéed, accompanied by crunchy wantans

ARROZ CALLAO CON MARISCOS

€16.90

Rice based on mixed seafood in sauce prawns and accompanied by chalaquita sauce.

ATÚN TERIYAKI

€16.90

Grilled tuna medal/ion, covered with a sweet and sour sauce, accompanied with sesame white rice.

PLANCHA ORIENTAL

€20.90

Wok vegetables with pieces of premium fish and accompanied by Thai rice.

— SINCE —
1994

All prices include VAT

Reference photos

Bread service €1,70 p/p * Gluten-free bread €1,85 p/p



**CHAUFITA
"CAPÓN"**



**ATÚN
TERIYAKI**



**ARROZ CALLAO
CON MARISCOS**



**PLANCHA
ORIENTAL**



— PERÚ —

O R I E N T A L

Japanese detail, neatness and precision combined with the heat of the Asian wok awakens incredible flavors. If on top of that we add the Peruvian touch that tropicalizes the unimaginable, we discover a unique, original and own mix.



TRÍO DE
WANTANES

TACU MAKI*

€13.90

Breaded maki, stuffed with salmon, cream cheese and avocado. Covered with "salsa criolla" (creo/e sauce).

MAKI FURAI*

€13.90

Hot crispy maki stuffed with king prawn, cream cheese and avocado, garnished on the outer /ayer.

MAKIS DE CONCHAS Y MARACUYÁ**

€15.90

Stuffed with king prawn, cream cheese and avocado. Served with flambéed scallops with spicy butter and passion fruit sauce.

TRÍO DE WANTANES

€15.90

Mix of of wantans, jiaozi and sui koa. Accompanied with tamarind and wayen sauce.

LANGOSTINOS FURAI

€16.90

Crispy breaded king prawns accompanied by a maracuja sauce.

— PERÚ —
ORIENTAL

All prices include VAT *Half portion €7,05**Half portion €8,05 Reference photos Bread service€1,70 p/p * Gluten-free bread €1,85 p/p



**TACU
MAKI**



**MAKI DE CONCHAS
Y MARACUYÁ**



**MAKI
FURAI**



**LANGOSTINOS
FURAI**



— ÍTALO — PERUANO

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



**SPAGHETTI CON VONGOLE
Y LANGOSTINOS**



**ENSALADA
DE QUINOA**

€13.90

Quinoa salad, avocado, soft cheese, brocco/ian and tuna with fine dressing herbs.

**SPAGHETTI CON VONGOLE
Y LANGOSTINOS**

€15.90

Pasta al dente with tomato and basil, accompanied with clams and prawns.

**RISOTTO
DE LANGOSTINOS**

€16.90

Creamy rice served with king prawns sauteed in white wine, yellow pepper and a touch of saffron.

**RISOTTO DE QUINOA
CON LOMO SALTADO**

€19.90

Quinoa risotto with "huancaína" sauce, served with sauteed tenderloin, tomatoes, onions and yellow pepper.



**PAPARDELLE
MAR ADENTRO**

€19.90

Pasta al dente, served with bechamel sauce and shrimps, accompanied with tenderloin in a mushroom sauce.

— ÍTALO —
PERUANO

All prices include VAT

Reference photos

Bread service €1,70 p/p * Gluten-free bread €1,85 p/p



**ENSALADA
DE QUINOA**



**RISOTTO DE QUINOA
CON LOMO SALTADO**



**RISOTTO
DE LANGOSTINOS**



**PAPARDELLE
MAR ADENTRO**



— WELL —

CREOLE

Without ties, or loose ends, humble in its origin and daring with its combinations. This is how Afro-Peruvian heritage dishes are. With a taste of home, the smell of tradition. These are our very Creole dishes, the ones that travel the world and fill us with pride.



LOMO
SALTADO

ARROZ CRIOLLO

€15.90

Wok rice made from a mixture of seafood in northern sauce, accompanied by shells in acebichada sauce.

SUDADO ATAMALADO

€16.90

Slow cooked fish fillet on a fish stock. Tomato, yellow pepper and onion, placed on a bed of atamalado rice. Garnished with slightly spicy coriander leaves

PESCADO DEL DÍA CON MAJADO DE YUCA

€17.90

Yucca mashed, accompanied by fish of the day in northern sauce and Creole sauce

LOMO SALTADO

€18,90

Grilled tenderloin dices, sautéed onions and tomatoes, accompanied with french fries and white rice.

PLANCHA ANTICUCHERA

€21.90

Sirloin and chicken s/ices with "anticuchera" sauce, served with potatoes in "huancaína" and huacatay sauce.

— WELL —
CREOLE

All prices include VAT

Reference photos

Bread service €1,70 p/p * Gluten-free bread €1,85 p/p



**ARROZ
CRIOLLO**



**PESCADO DEL DÍA CON
MAJADO DE YUCA**



**SUDADO
ATAMALADO**



**PLANCHA
ANTICUCHERA**



DESSERTS

TARTA DE CHOCOLATE



TRES LECHE
AL BAILEYS



ICE CREAM BROWNIE

€6.90

Chocolate, Worcestershire sauce, vanilla ice cream and fudge

TARTA DE CHOCOLATE

€6.90

TRES LECHE AL BAILEYS

€6.90

Classico tres leches, this time at baileys

DESSERTS

SUSPIRO LIMEÑO

€6.90

Delicacy, Italian meringue flakes and cinnamon

CHEESECAKE DE MARACUYÁ

€6.90

The passion fruit reaches your palate in an exquisite cheesecake based on passion fruit, cream cheese and milk condensed..

CROCANTE DE MANZANA

€6.90

A wonder that you will only find in our restaurants. Thin layers of apple topped with a crunchy mass of cinnamon-scented oatmeal and vanilla ice cream.

CUP OF ICECREAM

€6.90

2 FLAVORS TO CHOOSE

All prices include VAT



Reference photos



**SUSPIRO
LIMEÑO**




**CHEESECAKE
DE MARACUYÁ**



**CROCANTE
DE MANZANA**



**BROWNIE DE
CHOCOLATE**



CALETA DE PESCADORES - PLAYA SUR
BALNEARIO SAN BARTOLO
LIMA, PERÚ

¡Un Mar de Sabores!