

- 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.





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

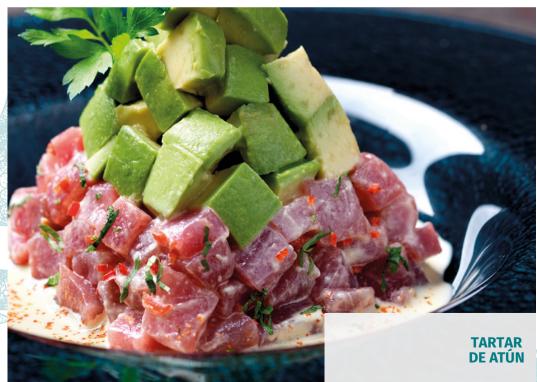
€15.90

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

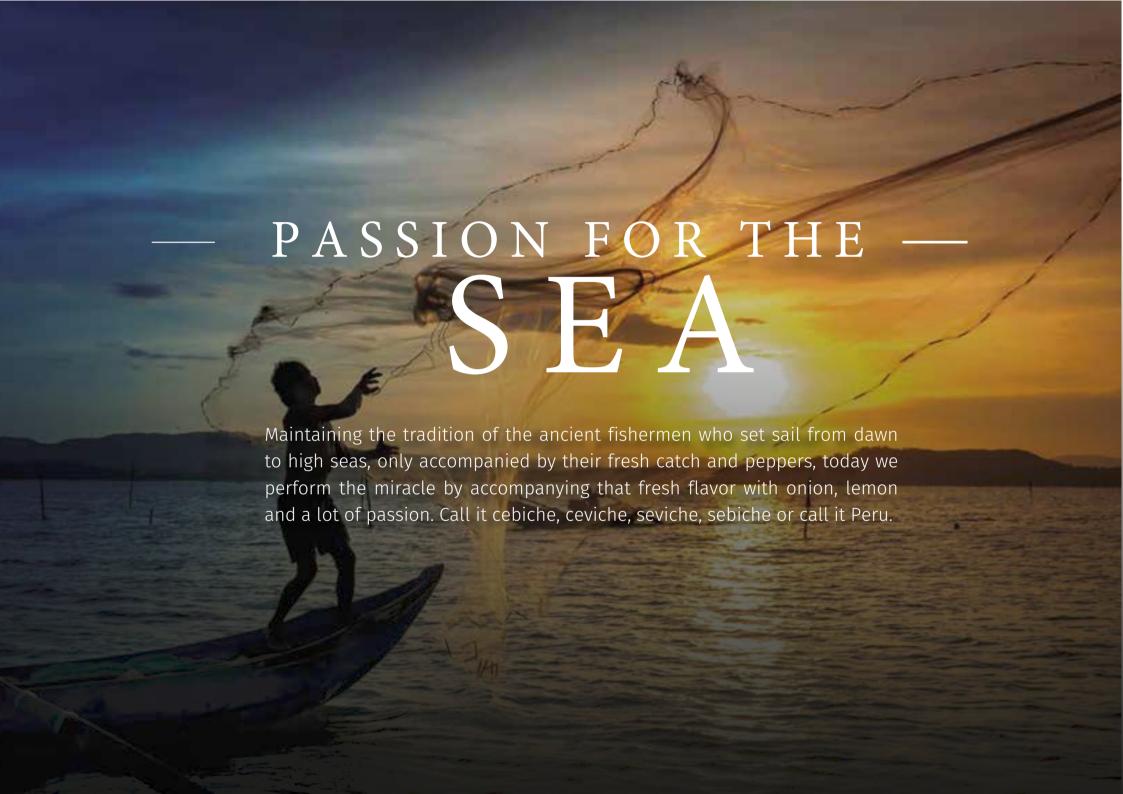
SHORE













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 cebiche, served with pepper sauce, sweet patato tempura and peruvian corn.

PAS SION FOR THE — SEA

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 CARRETILLERO

€16.90

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

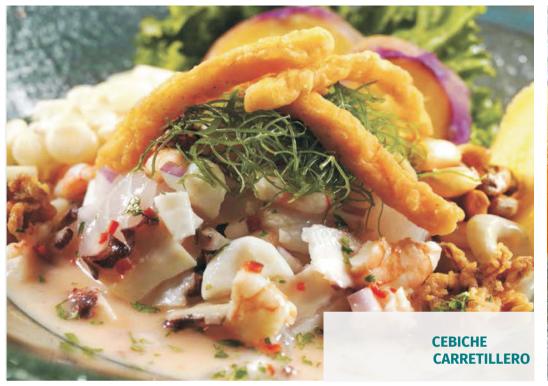
CEBICHE TRES AJÍES

€16.90

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



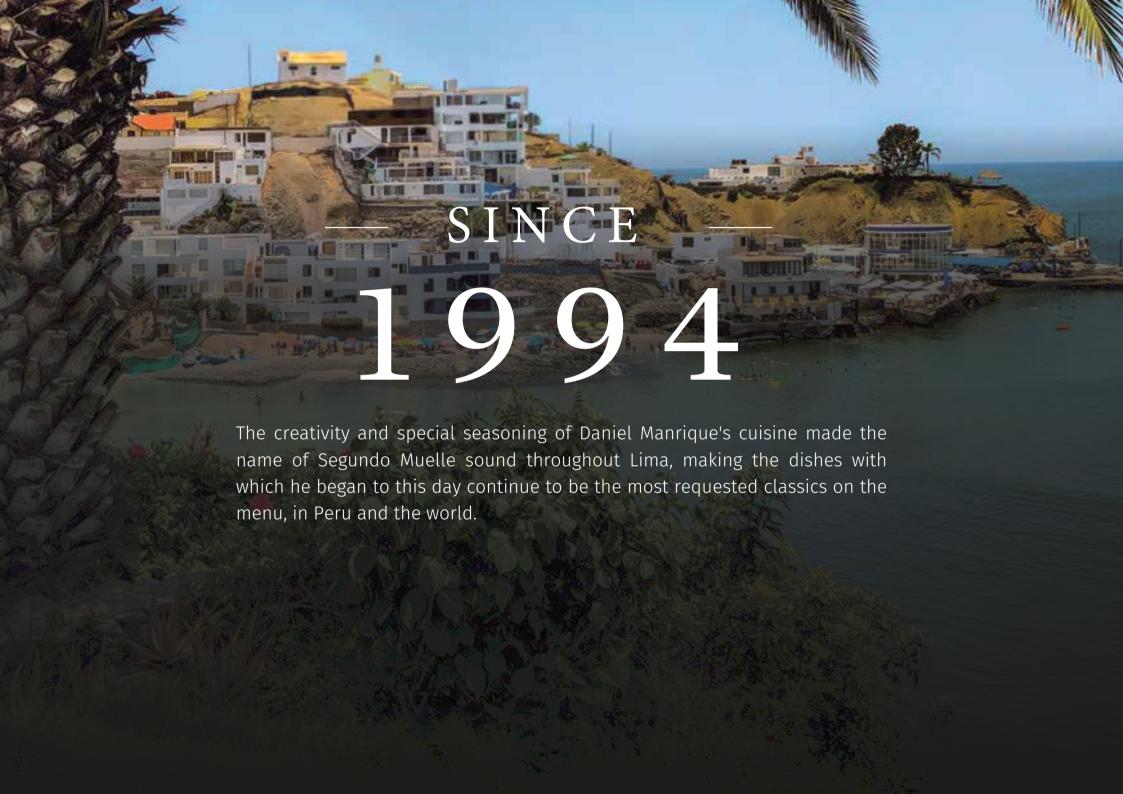
Reference photos Bread service€1,70 p/p * Gluten-free bread €1,85 p/p













ATAMALADO DE MARISCOS

€14.90

Northem peruvian inspiration. Moist rice with seafood in coriander and fish brochette

CHAUFITA "CAPÓN"

€14.90

Rice, chicken, pork and king prawns sauted, 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.











ORIENTAL

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.



TACU MAKI*

€13.90

Breaded maki, stuffed with salman, 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, tarnished 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. Accompained with tamarind and wayen

LANGOSTINOS FURAI

€16.90

Crispy breaded king prawns accompained by a maracuja sauce.















ENSALADA

DE QUINOA

€13.90

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

SPAGHETTI CON VONGOLE
Y LANGOSTINOS

€15.90

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

 $PER^{-italo}NO$

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 "huancaina" sauce, served with sauteed tender/oin, tomatoes, onions and ye!low pepper. PAPARDELLE MAR ADENTRO

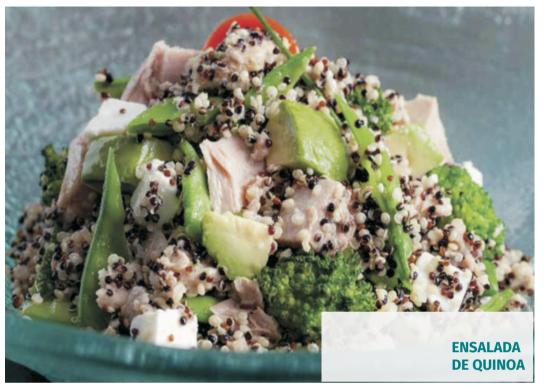
€19.90

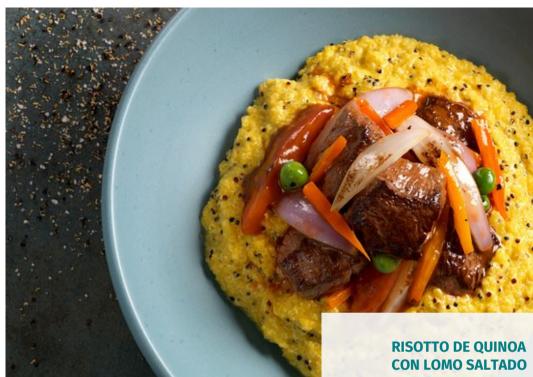
Pasta al dente, served with bechamel sauceand shrimps, accompagnied with tenderloinin a mushroom sauce.

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

All prices include VAT

Reference photos













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 tender!oin dices, sauteed 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 "huancaina" and huacatay sauce.















ICE CREAM BROWNIE

€6.90

Chocolate, Worcestershire sauce, vanilla ice creamand fudge

TARTA DE CHOCOLATE

€6.90

TRES LECHES 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









