

NIKKEI IN THE CLOUDS

COLD SELECTION

Ceviche clasico 21

Sea bass | chulpe corn | leche de tigre | sweet potato | choclo corn

Mango ceviche 17

Avocado | edamame | cucumber | rice cracker | yellow leche de tigre

Salmon mango tiradito 19

Avocado | chulpi corn | chalaquita | cress

Oysters 18 | 35 | 65

3 pcs | 6 pcs | 12 pcs

Mango & Coconut | Yellow tiger milk

HOT SELECTION

Chicken adobo bao 19

Chicken adobo | pickled red onion | avocado | cucumber | pollero sauce

Tempura sea bass bao 18

Cucumber | pickled red onion | avocado | acevichado sauce | chalaquita

DESSERT

Alfajores de manjar blanco 15

Cookies | dulce de leche | pisco sour sorbet

BlueBlood

LUMINAIR
THE BAR ABOVE AMSTERDAM

All prices are shown in euros. For those with special dietary requirements or allergies who would like to know more about the ingredients used, please ask a Team Member for more information.

NIKKEI IN THE CLOUDS

For one night only, award-winning venues LuminAir and BlueBlood Restaurant come together for an exclusive Nikkei experience. Enjoy Pisco-inspired cocktails crafted with the talented LuminAir team, alongside signature dishes by BlueBlood Chef Luis Rojas.

PISCO SOUR

CLASSIC PERUVIAN COCKTAIL

PISCO | LIME | SUGAR

17

CHICHA MORADA SPRITZ

FRUITY & SPICED PERUVIAN SPRITZ

PISCO | CLOVE-CINNAMON-ORANGE-BLACKBERRY SYRUP | PROSECCO

17

ZERO CHICHA MORADA SPRITZ

FRUITY & SPICED PERUVIAN SPRITZ

CLOVE-CINNAMON-ORANGE-BLACKBERRY SYRUP | EST. SPARKLING TEA

13

INCA SODA

LIGHT AND FLORAL REFRESHER

PISCO | ELDERFLOWER | LEMON | LUMINAIR VERBENA SODA

17

ZERO INCA SODA

LIGHT AND FLORAL REFRESHER

ELDERFLOWER | LEMON | LUMINAIR VERBENA SODA

13



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