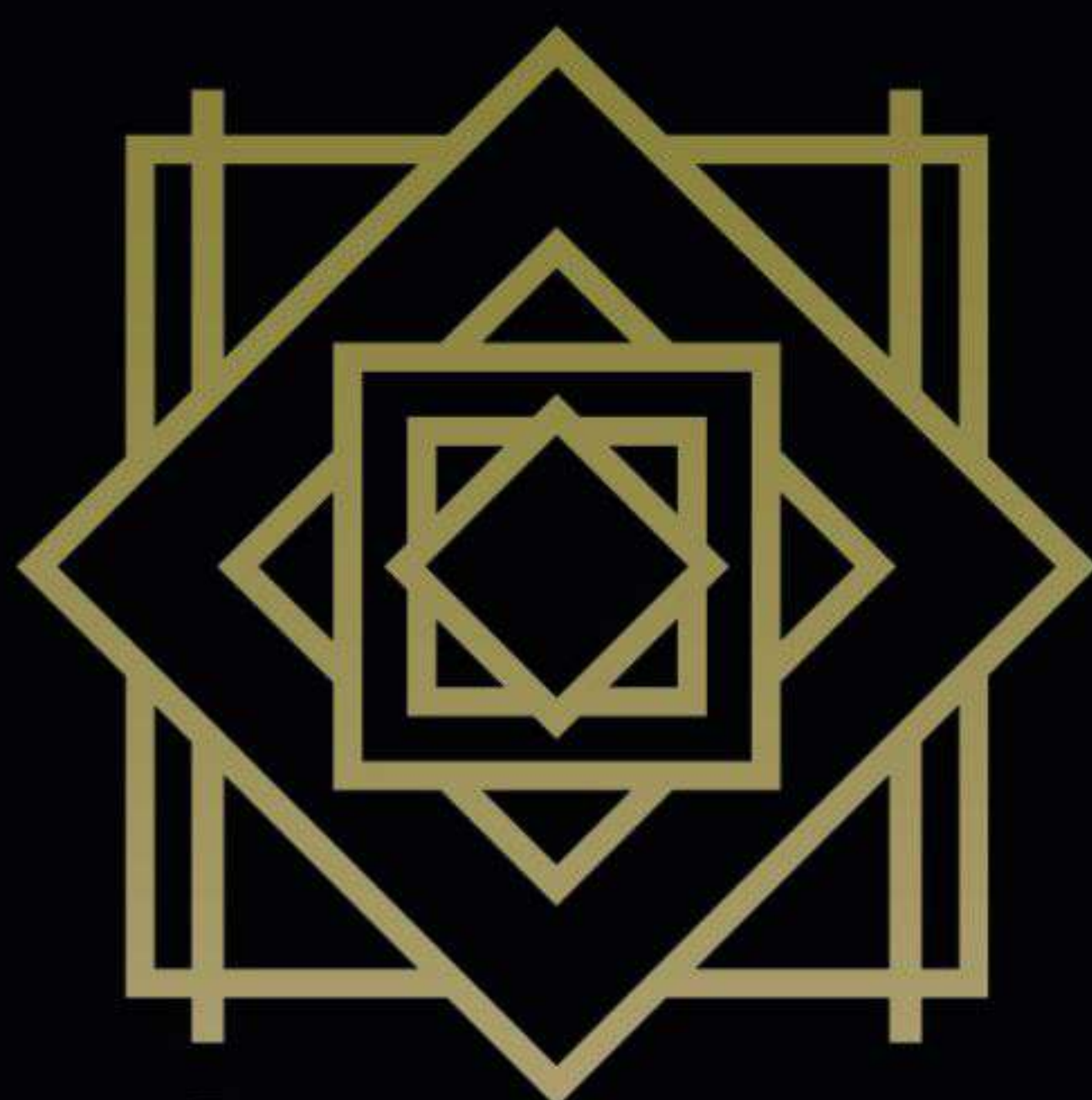




WUAM

MEDITERRANEAN
— FUSION —

MENU

◆ APPETIZERS ◆

Grilled shrimp:

Grilled prawns served with chimichurri sauce and aioli sauce.

\$35.000

Crab croquettes:

Kanikama crunch.

\$46.000

Salmon croquettes:

Breaded salmon mixture with pecorino cheese, served with a red wine reduction.

\$48.500

Chef's Tuna Tart:

Cuts of akami seasoned with a sesame oil emulsion, served in a millefeuille of ponme de terre.

\$54.500

Mushrooms colk:

Sautéed mushrooms with Serrano ham perfumed in chardonnay, served with focaccia crunch.

\$38.500

Salad Wuam:

Fresh and vibrant salad with asparagus, caramelized, cherry tomatoes, burrata cheese.

\$39.500

Israeli Salad

\$32.000

Salmon dumpling

\$49.000

Chicken gyozas

\$42.000

Veggie gyozas

\$39.000

◆ STEAK HOUSE ◆

New york

\$230.000

Tenderloin center

\$140.000

Picaña

\$170.000

—◆ WUAM BIRDS ◆—

Poulet wrap:

Chicken stuffed with confited tomatoes, asparagus, spinach, temptation cheese, gouda cheese and bacon topping with house reduction.

\$72.500

—◆ OCEAN ◆—

King salmon:

Grilled salmon served with truffled asparagus, cherry tomatoes and avocado, served with ponzu house.

\$96.000

Grouper loin:

Varnished with aioli and garlic flake topping, served on house mousseline.

\$92.000

Fishing of the day:

Grilled fish with house mezclum.

\$77.000

Lobster Wuam:

Lobster sautéed with thermidor sauce and mushroom, accompanied by broccoli and cauliflower.

\$145.000

Octopus:

Grilled octopus served on a bed of sweet potato puree, diced tomatoes, caramelized onion and house sauce.

\$98.000

Colk Squid:

Stuffed squid with seafood accompanied with grilled vegetables.

\$85.500

—◆ RICE ◆—

Wuam veggie risotto

\$65.000

Salmon Risotto

\$68.000

Veggie wok rice

\$45.000

House wok rice

\$62.000

—◆ PASTA ◆—

Pasta arrabbiata of the house	\$52.000
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Tortelonis of shrimp:

Stuffed with shrimp, spinach and ricotta,
served with a house biscuit.

\$62.000

Fettuccini with pesto:

Sautéed pasta with aioli, seasoned with
house pesto.

\$52.000

Veggie Spaghetti	\$50.500
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—◆ FUSION FOOD COMBO ◆—

FUSION KOLSS:

Israeli Salad

Rice veggie

Protein: *chicken or fish*

\$48.600

FUSION KELV:

Sushi: *salmon or tuna*

Dumplings: *veggie or salmon*

Edamames

\$51.200

VEGETARIAN FUSION:

Salad veggie

Baguette or focaccia

Chickpea croquettes

Hummus

Spicy sauce

\$39.500

—◆ NIKKEI SUSHI ◆—

Salmon roll :

Salmon tartar filling with wonton crispy and avocado, topping of Cibulet salmon flameado with house sauce and passion fruit.

\$51.000

Tuna roll :

Tuna roll stuffed with scallion, tobajang sauce. Topping of avocado, ponzu sauce and spicy.

\$49.000

Shrimp roll :

Stuffed with snow and avocado . Topping crunch and cibulet with shrimp rocks .

\$47.000

Acevichado :

Filled with white fish furay, avocado, spicy mayo and scallion. Topping of flameado fish, cilantro ceviche sauce and wonton crispy.

\$51.000

Batayaky:

Stuffed with cream and spinach. Topping of crunchy vermicelles and sautéed red wine mushrooms. in its cream.

\$49.000

—◆ BREAKFAST MENU ◆—

Musffle of yogurt with fruits

\$31.500

Rionegro:

Veggie of the house, rustic potatoes with mounted egg.

\$35.000

Fish wuam:

House veggie, avocado, white fish crunch.

\$39.500

Shakcshuka:

Mix of vegetables reduced in their own sauce, eggs, homemade bread and hot sauce.

\$35.000

Paisa sunrise:

Whole eggs, avocado, arepa, cheese and chicken sausage.

\$32.000

—◆ FOCACCIA SANDWICH ◆—

Chicken focaccia	\$34.500
Capresse focaccia	\$32.200
Salmon focaccia	\$39.500
Prosciutto and cheese Focaccia	\$36.000
Vegan Focaccia	\$36.700

—◆ DESSERTS ◆—

Carrot keke	\$28.500
Red fruit cheesecake	\$32.000
Chocolate volcano	\$30.500

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