



AÏMARARA

MENU
HORS-D'OEUVRE
CAUSA PULPO AL OLIVIO
ENTRÉE
TIRADITO DE SAUMON
MAIN
DOLCE

TRAITEUR

At Aïmara, every wedding tells a story to be savored — a moment where flavors turn into emotions and the table becomes a place of sharing. Our menus celebrate love in all its forms: genuine, vibrant, and deeply human



BANQUET

Options



ESENCIAL

\$ 65

3 canapés of your choice / person
Fresh bread with flavored oil
Choice of soup or salad
Main course



CLÁSICA

\$ 75

3 canapés of your choice / person
Fresh bread with flavored oil
Entrée
Main course



PLENITUD

85 \$

4 canapés of your choice / person
Fresh bread with flavored oil
Choice of soup or salad
Entrée
Main course





CANAPÉS

C A N A P É S

Selection

B E E F

BEEF TATAKI

Seared Beef with Togarashi, Marinated Shimeji Mushrooms, and Truffle Aioli, served on Crispy Rice

BEEF TARTARE

Beef tartare, Slightly spicy chimichurri, served in a crispy boat

ANTICUCHO DE LOMO FINO 🌱

Marinated and grilled filet mignon skewer in a traditional Aji Panca anticucho sauce, served with Huacatay sauce

+ \$1.00

NIGIRIS DE RES 🌱

Lightly seared filet mignon tataki, drizzled with rayonnaise and topped with chalaquita, served on Calrose rice

SECO DE RES

Tender shredded beef braised in beer and coriander, served on a crispy crostini and finished with salsa criolla

SALTADO SLIDDER

Bell peppers, red onions, and thin strips of beef sautéed in a soy demi-glace in a mini brioche bun



C H I C K E N & P O R K

BARRIGA CONFITADA 🌱

Tender pork shoulder with chili, served on guacamole, topped with escabeche and radish

CRISPY CHICKEN BAO

Steamed bao with crispy chicken, cucumber, lettuce, and Rocoto aioli

ANTICUCHO DE POLLO 🌱

Marinated and grilled chicken skewer in traditional Aji Panca anticucho sauce, served with Huacatay sauce

MINI EMPENADAS AJI DE GALLINA 🐔

Crispy pastry filled with creamy shredded chicken in Aji Amarillo sauce

PIO PIO SLIDDER

Grilled chicken, coriander aioli, and crispy shoestring potatoes in a mini brioche bun

CHICHARON SLIDDER

Crispy chicharrón, salsa criolla, sweet potato, and Huacatay sauce in a mini brioche bun

Dairy 🥛

Gluten free 🌱

Crustacean 🦞

Fish 🐟

Vegetarian 🌱

Vegan 🌱

Spicy 🌶️

C A N A P É S

Selection

S E A F O O D

AGUACHILE 🌶️🌿

Shrimp marinated in lime with cucumber, jalapeños, red onions, and fresh cilantro

CAUSITA CAMARONES 🌿

Lime and chili mashed potato causa topped with shrimp, golf sauce, and avocado, finished with a crispy sweet potato ribbon

CAUSITA PULPO 🌿

Lime and chili mashed potato causa topped with octopus, Botija olive sauce, and avocado, garnished with crispy black quinoa

CURRY HOTATE 🌿

Seared scallop on Japanese curry, garnished with bonito flakes and chalaquita

SHRIMP BAO 🌿

Steamed bao with creamy sesame shrimp, cucumber, lettuce, cilantro, and wonton chips

SHIZEN SHRIMP 🌶️🌿

Grilled shrimp in tare sauce with a sesame Lebanese cucumber ribbon, served on a skewer



F I S H

CEVICHE CLASICO 🌶️

Mahi mahi with Peruvian corn and cancha, in a house-made leche de tigre, topped with a crispy sweet potato ribbon

KYURI CEVICHE

Tuna in a house-made mint and cucumber leche de tigre, garnished with crispy wasabi pea crumble

SALMON TARTARE

Fresh salmon in a sesame vinaigrette, served in a crispy boat and topped with a green onion ribbon

TUNA TATAKI 🌶️

Seared tuna with togarashi and coriander aioli, served on a crispy cucumber base

Dairy 🥛

Gluten free 🌾

Crustacean 🦞

Fish 🐟

Vegetarian 🌿

Vegan 🌱

Spicy 🌶️

CANAPÉS

Selection

V E G A N S

NASU PANKA 🌱

Caramelized eggplant in miso sauce, grilled sesame, and crispy wonton

MUSHROOM CEVICHE 🌱

Marinated mushrooms in a vegan leche de tigre, with Peruvian corn, cancha, and crispy quinoa

SHIZEN TOFU 🌱

Caramelized tofu in tare sauce with a sesame Lebanese cucumber ribbon, served on a skewer

CRIOLLA BRUSCHETTA

Grilled garlic bread with tomato tartare in a salsa criolla style, Aji Limo, cilantro, crunchy cancha, and a drizzle of lime

TOFU BAO

Steamed bao with tofu in tare sauce, cucumber, lettuce, cilantro, and hoisin sauce



V E T A R I A N S

CHORIZO VEGANO EMPANADAS

Crispy pastry filled with green tofu chorizo

POPCORN DE COLIFLOR 🌱

Crispy panko and togarashi cauliflower, served on a Rocoto aioli

MUSHROOM SLIDDER

Sautéed mushrooms in chipotle BBQ sauce with crispy coleslaw, served in a mini brioche bun

MENTIROSITA

Crispy spiced chickpea croquette with creamy chimichurri

Dairy 🥛

Gluten free 🌱

Crustacean 🦞

Fish 🐟

Vegetarian 🌱

Vegan 🌱

Spicy 🌶️



SOUPS
&
SALADS

S O U P S & S A L A D S

Selection

S O U P S

BUTTERNUT SQUASH VELOUTÉ

Butternut squash velouté infused with Aji Amarillo chili, topped with crispy pumpkin seeds

TOMATO CREAM

Tomato cream soup with coconut milk, garnished with crispy paprika chickpeas

CAULIFLOWER VELOUTÉ

Roasted cauliflower with confit garlic, finished with a drizzle of cream and chives

SOPA DE PORO Y PAPA

Mexican-style velouté with leeks, potatoes, and sour cream, served with crumbled Cotija cheese and crispy leek ribbons

CHUPE DE CAMARONES

Shrimp bisque with potatoes and Peruvian corn, topped with shrimp, choclo, and queso fresco
+ \$5



S A L A D S

GREEN LETTUCE SALAD

Mixed lettuce, cucumber ribbons, tomatoes, Peruvian corn, crispy quinoa, and Aji Amarillo chili vinaigrette
Arugula Salad

ARUGULA SALAD

Peppery arugula, crispy shallots, marinated shimeji mushrooms, radish, and soy-sesame vinaigrette
Add smoked duck +\$5

MISO CAESAR

Romaine and radicchio, crispy capers, and crumbled house-made croutons in a creamy garlic, parmesan, fresh basil, and miso dressing

Dairy 

Gluten free 

Crustacean 

Fish 

Vegetarian 

Vegan 

Spicy 



FIRST COURSE

FIRST COURSE

Selection

FROM THE SEA

SALMON TARTARE

Delicate mix of fresh salmon and cucumber, dressed with sesame teriyaki sauce, served with crispy wontons

OCTOPUS CARPACCIO

Thinly sliced octopus with avocado cubes, drizzled with Olivio sauce and garnished with crispy black quinoa

SHRIMP AND MANGO CEVICHE

Shrimp, mango, cucumber, and red onions, served with a house-made coconut milk and jalapeño leche de tigre

CONCHAS

Roasted scallops enveloped in a velvety Aji Amarillo béchamel, gratinéed with Parmesan and caramelized Monterey Jack

SALMON TIRADITO

Thin slices of salmon in Aji Amarillo leche de tigre, served with cucumber, tobiko, and coriander-infused oil



MEATS

BARRIGA CONFITADA

Pork belly cooked sous-vide for 24 hours in a dried chili marinade, served with guacamole, cilantro, escabeche, and crunchy radishes

BEEF TARTARE

Finely chopped beef served with truffle aioli, marinated shimeji mushrooms, and fresh Parmesan shavings

BEEF CARPACCIO ACEVICHADO

Thin slices of beef with cilantro, red onions, and lightly spiced citrus-and-chili acevichada mayonnaise

ANTICUCHO

Filet mignon **or** chicken skewers, marinated and grilled Peruvian-style, served with Peruvian corn, baby potatoes, and creamy Huacatay sauce

Dairy 

Gluten free 

Crustacean 

Fish 

Vegetarian 

Vegan 

Spicy 

FIRST COURSE

Selection



VEGETARIANS & VEGANS

MUSHROOM TOSTADA

Mushroom tostada on a crispy tortilla, with avocado cream, Peruvian corn (choclo), orange segments, and crunchy radishes

BRUSELAS DE LA PASIÓN

Brussels sprouts on creamy hummus, topped with crunchy cashews, raisins, and passion fruit vinaigrette

PESTO AND LEMON RAVIOLI

Ravioli stuffed with ricotta, lemon, and spinach, cherry tomatoes, all in a creamy pesto sauce with lemon zest

SQUASH GNOCCHI

Gnocchi in a creamy squash sauce with grilled Aji Amarillo chili and fresh Parmesan

KANPYO SALAD

Marinated and crunchy vegetables with Napa cabbage, corn, radish, and green onions, served with ginger-infused vinaigrette

Dairy 

Gluten free 

Crustacean 

Fish 

Vegetarian 

Vegan 

Spicy 



MAINS COURSE

M A I N S C O U R S E

Selection



M E A T

SECO CORDERO

Tender lamb shank slow-cooked in a coriander sauce, served over a Tacu Tacu rice and bean mix, finished with salsa criolla

BEEF FLANK 🍴

Grilled beef flank with sautéed mushrooms and beans, drizzled with a creamy pepper sauce

LOMO SALTADO

Filet mignon sautéed with bell peppers, tomatoes, and red onions in a soy demi-glace, served with garlic-infused rice

PORCHETTA 🍴 🌱

Herb and mushroom-stuffed porchetta, served with a buttery jus and crispy asparagus

PORC CHIFERO 🍴 🌱

Confit pork glazed “Chifero” style with notes of soy, ginger, and Aji Panca, topped with grilled peppers, green onions, and sesame, served on creamy mashed potatoes

AREQUIPEÑO ADOBO BEEF 🍴 🌱 (MACREUSE)

Braised beef chuck served over mashed potatoes, topped with Cipollini onions and crispy fried shallots

POLLO A LA BRASA 🍴 🌱

Peruvian-style roasted chicken breast, served on a bed of roasted potatoes and Brussels sprouts, accompanied by house-made chimichurri

Dairy 🥛

Gluten free 🌾

Crustacean 🦞

Fish 🐟

Vegetarian 🌿

Vegan 🌱

Spicy 🌶️

M A I N S C O U R S E

Selection



F I S H & S E A F O O D

ARROZ CON MARISCO

Risotto-style rice with mussels, squid, and octopus, in a creamy Aji Panca and shrimp bisque sauce, enhanced with edamame, red peppers, a touch of cream and Parmesan, served with fresh salsa criolla

SALMON FILET

Pan-seared salmon fillet with sautéed green beans and bell peppers, served on golden Mexican rice and finished with a lemon sauce

GRILLED COD

Cod fillet served on a bed of buttered asparagus with a roasted tomato sauce

Dairy 

Gluten free 

Crustacean 

Fish 

Vegetarian 

Vegan 

Spicy 

M A I N S C O U R S E

Selection



V E G E T A R I A N S & V E G A N S

MUSHROOM CEVICHE

Marinated shiitake and maitake mushrooms in a leche de tigre, with crunchy Peruvian corn and smooth sweet potato purée

ROASTED MUSHROOMS

Roasted lion's mane mushrooms served on mashed potatoes, accompanied by grilled Brussels sprouts and green peppercorn sauce

MELANZANE ALLA PARMIGIANA

Baked eggplant in tomato sauce with mozzarella, garnished with peppery arugula and fresh Parmesan

Dairy 

Gluten free 

Crustacean 

Fish 

Vegetarian 

Vegan 

Spicy 



SWEET TABLE

SWEET TABLE

Station



FORMULE ESENCIAL

2 Sweet bites of your choice + Coffee

\$10.95/person

FORMULE CLÁSICA

3 Sweet bites of your choice + Coffee

\$10.95/person

MARACUJA CHEESECAKE

Passion fruit cheesecake verrine topped with a vanilla tuile

ALFAJORES

Peruvian cookies filled with lucuma tres leches cream

BROOKIES

Soft brownie topped with a milk chocolate cookie dough

MANGO-COCONUT MOUSSE

Coconut mousse, mango purée, and coconut crisp

MINI-CUPCAKE

Tres Leches | Vanilla | Chocolate

CHOCOLATE-PASSION MINI TARTLET

Small passion fruit tartlet filled with dark chocolate ganache

MACARONS

Chocolate | Pistachio | Coffee | Lemon | Raspberry | Vanilla

MINI DONUTS

Passion fruit | Chocolate hazelnut

Dairy 

Gluten free 

Crustacean 

Fish 

Vegetarian 

Vegan 

Spicy 



LATE NIGHT
SNACK

L A T E N I G H T S N A C K

Station

\$ 6 . 9 5 / p e r s o n



S L I D D E R S

Clasico (beef) | Pio-pio (grilled chicken) | Chicharron (pork) | Mentirosita (vegetarian)



B A O S

Crispy chicken | Tofu | Shrimp



T A C O S ^{2 u} / p e r s o n

Pio-pio | Cochinita pibill | Res | Chorizo vegano



P O U T I N E

Pulled pork | Beef | Classic



Dairy 

Gluten free 

Crustacean 

Fish 

Vegetarian 

Vegan 

Spicy 
