

PASSIONS TO SHARE.

And nibble at. The best food is the one you enjoy in the best company.

❧ Cold Appetizers ❧

Dúo de causas \$ 10
Causas (a paste made with seasoned crushed potatoes) stuffed with crabmeat and covered with our huancaína and huacatay sauces.

Pulpo al olivo \$ 11
Fine slices of octopus marinated with key lime juice and olive oil; served with an olive mayonnaise.

Tartar de pulpo al carbón \$ 13
Pieces of grilled octopus served with avocado and olive mayonnaise, and topped with watercress and limo chili pepper chimichurri.

Piqueo tres cebiches \$ 25
Segundo Muelle, classical and three chili pepper cebiches; served with corn and glazed sweet potatoes.



Dúo de causas



Tartar de pulpo al carbón



Piqueo tres cebiches

❧ Hot Appetizers ❧

Conchas a la parmesana \$ 13
Fresh scallops marinated in white wine and gratiné with Parmesan cheese and butter.

Pankita de pulpo \$ 15
Grilled octopus tentacles served with golden fried potatoes covered with huancaína and huacatay sauces.

Piqueo terra mare \$ 24
Grilled chicken with mushrooms, stir fried beef tenderloin with prawns and grilled octopus with confited red pepper sauce.

Plancha batayaki y onigiri \$ 24
Grilled seafood covered in sweet-hot butter and served with onigiri.

Parrilla marina \$ 25⁽¹⁾ / \$ 42⁽²⁾ / \$ 67⁽³⁾
Our finest fish and seafood barbecued and served with a creamy rice.

(1) PERSONAL SIZE / (2) DOUBLE SIZE / (3) FAMILY SIZE

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".



Conchas a la parmesana



Pankita de pulpo



Parrilla marina

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".

🌊 Japanese Pier 🌊

Avocado maki \$ 7* / \$ 13**
Stuffed with tuna, cream cheese, prawns and avocado; covered with an eel sauce.

Maki furai \$ 7* / \$ 13**
Crispy and breaded. It is stuffed with prawns, avocado and cream cheese.

Teri-maki \$ 7* / \$ 13**
Stuffed with salmon, avocado and cream cheese; covered with slices of salmon flambéed with teriyaki sauce.

Causaki \$ 7* / \$ 13**
A paste of crushed yellow potatoes stuffed with prawns, cream cheese and avocado; covered with white fish in yellow chili pepper sauce.

Acebichado new style \$ 7* / \$ 13**
Stuffed with breaded prawns and avocado; covered with fresh tuna in our cebiche-style sauce and topped with crispy calamari.

Maki de conchas en salsa de maracuyá \$ 8* / \$ 14**
Stuffed with prawns, cream cheese and avocado; covered with scallops flambéed with passion fruit sauce.

*HALF-PLATE / **FULL PLATE

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".



Teri-maki



Acebichado new style



Maki de conchas en salsa de maracuyá

Maki achifado \$ 8* / \$ 14**
Stuffed with prawns, grilled pineapple and sautéed vegetables; covered with tausi sauce and topped with scallops flambéed with passion fruit sauce and wonton threads.

Batayaki maki \$ 7* / \$ 13**
Stuffed with cream cheese, avocado and smoked salmon; covered with tenkatsu and seafood cooked in batayaki sauce.

TNT \$ 7
An explosive combination of our finest seafood (scallops, calamari, prawns and crabmeat) prepared as a tartare and wrapped with nori.

White fish sashimi \$ 6

Tuna sashimi \$ 6

Salmon sashimi \$ 6

Sashimi plate \$ 20

*HALF-PLATE / **FULL PLATE

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".



Maki achifado

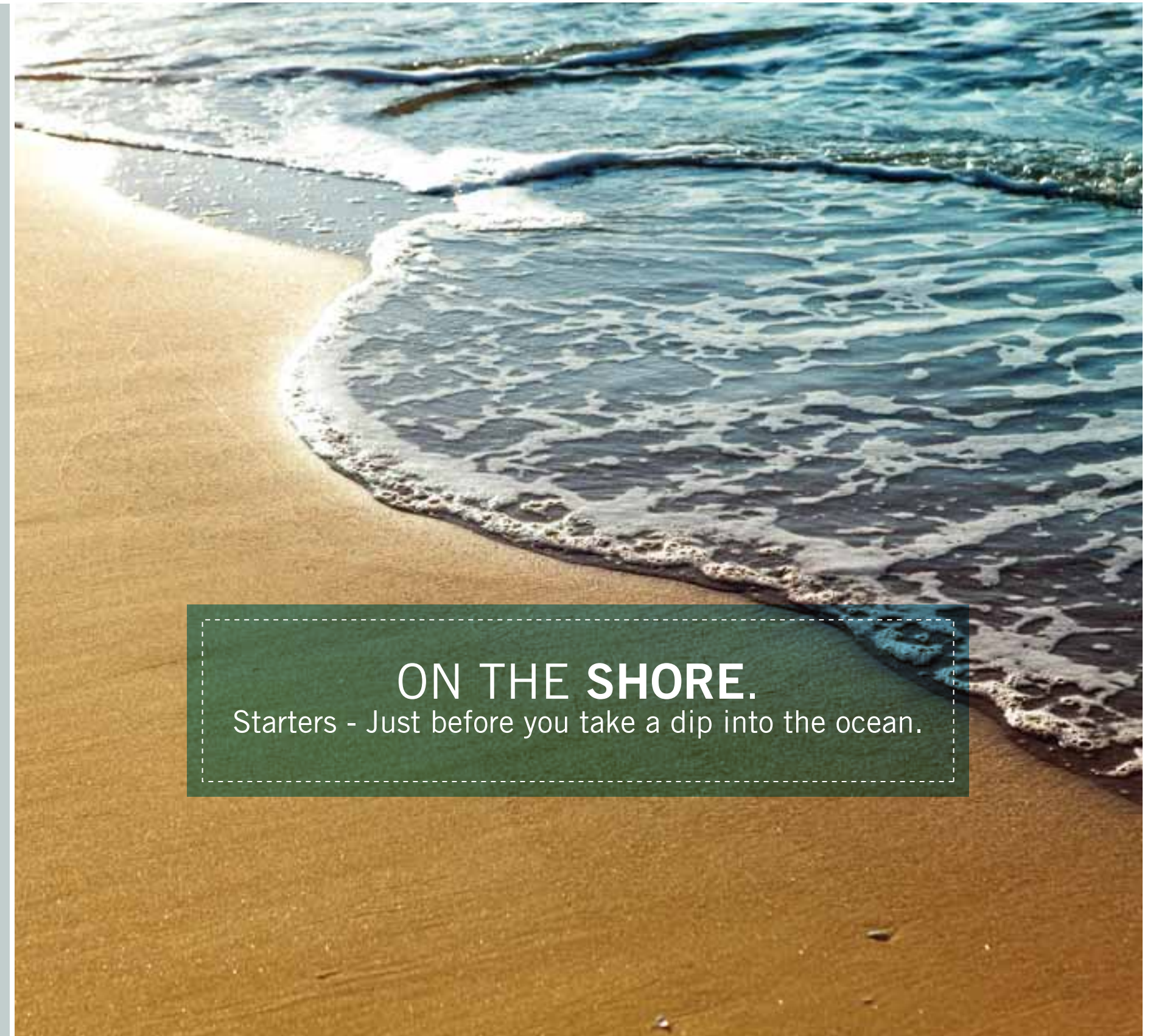


Batayaki maki



Tabla de sashimis

segundomwelle
pasión por el mar



ON THE SHORE.
Starters - Just before you take a dip into the ocean.

🌿 Soups and Sudados 🌿

Crema de pescado \$ 11
A light fish cream crowned with crispy croutons.

Chupe de langostinos \$ 15
With prawns, yellow potatoes, faba beans, rice and a poached egg.

Sudado de pescado \$ 13
A fish fillet, onion and chili peppers simmered and served with white rice.

Sudado de antaño (con filete) \$ 15
A fish medallion, chicha de jora, tomatoes and onions, simmered in a ceramic pot.



Crema de pescado



Sudado de pescado



Sudado de antaño

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".

🌿 Salads 🌿

Ensalada mediterránea \$ 12
Salad mix served with grilled chicken and fried cheese with balsamic vinaigrette.

Ensalada Caesar's con pescado crocante \$ 14
Fresh lettuce, Parmesan cheese, croutons, crispy bacon and fish or chicken fingers served with Caesar dressing.

Pulpito capresse \$ 14
Mozzarella and fresh basil, Italian tomatoes and slices of grilled octopus.



Ensalada mediterránea



Ensalada Caesar's con pescado crocante



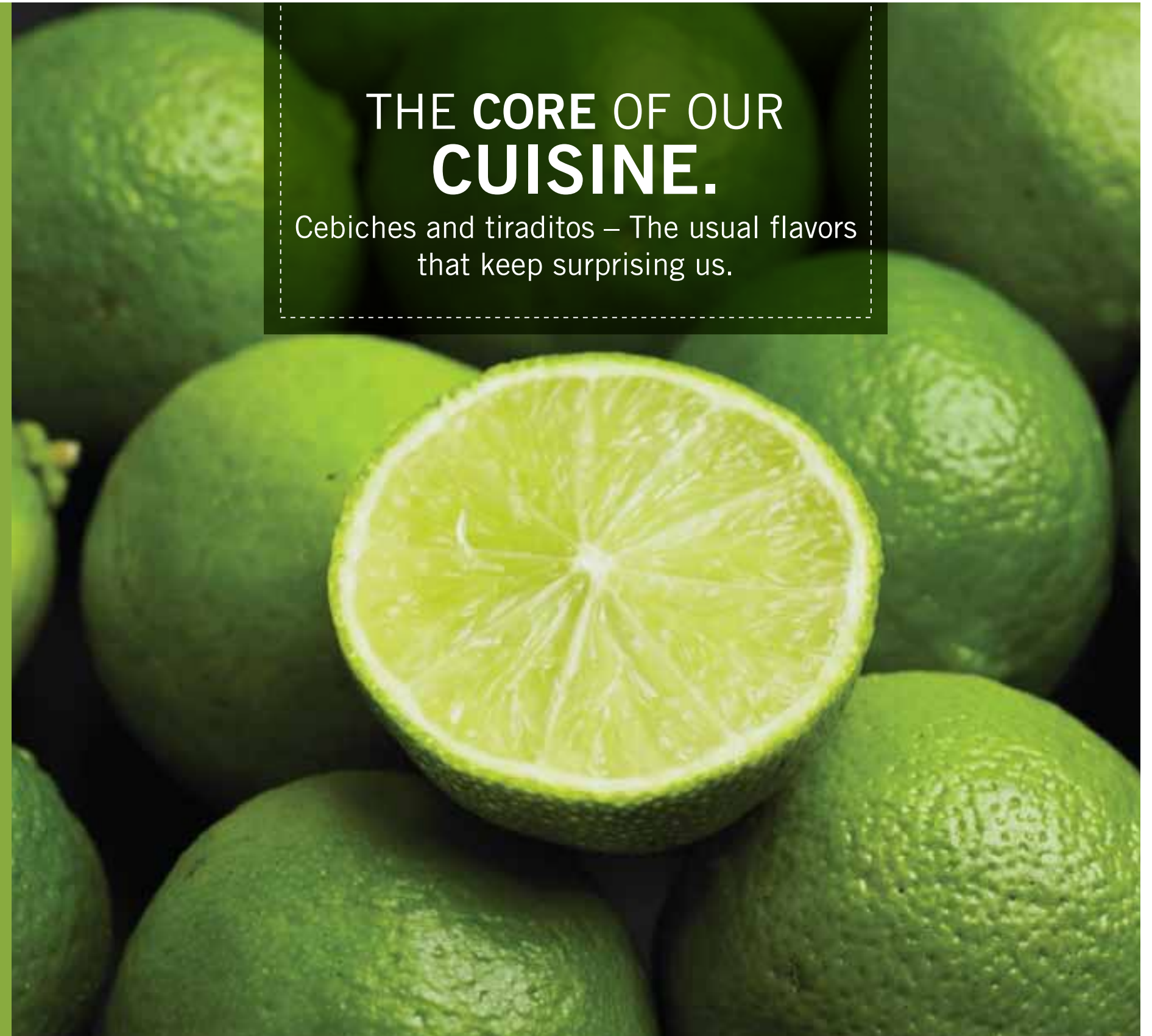
Pulpito capresse

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".

segundomwelle
pasión por el mar

THE CORE OF OUR CUISINE.

Cebiches and tiraditos – The usual flavors
that keep surprising us.



🌿 Cebiches 🌿

Cebiche de pescado \$ 12* / \$ 16**
Fresh catch of the day served with our tiger's milk, corn and glazed sweet potatoes.

Cebiche mixto \$ 15
Fresh fish caught on the same day and seasonal seafood.

Cebiche carretillero \$ 15
A dish with background. A cebiche made with seafood and crispy fritters served with plenty of tiger's milk (key lime juice, limo chili pepper and coriander).

Cebiche de mariscos a los tres ajíes \$ 16
The winner. Seafood covered with our finest chili pepper dressing.

Cebiche Segundo Muelle \$ 16
One of the most praised dishes. Fish and octopus silhouettes covered with our chili pepper cream.

*PREMIUM CATCH OF THE DAY / **CATCH OF THE DAY

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".



Cebiche carretillero



Cebiche de mariscos a los tres ajíes



Cebiche Segundo Muelle

🌿 Tiraditos 🌿

Tiradito de pescado a la huancaína \$ 14* / \$ 16**
Strips of sole covered with huancaína sauce based on yellow chili cream, lemon and parsley.

Tiradito mar-acuyá \$ 15
White fish and octopus covered with passion fruit sauce.

Tiraditomix \$ 16
Our best cuts of tuna, octopus and prawns covered with a light northern limo chili pepper cream.

*PREMIUM CATCH OF THE DAY / **CATCH OF THE DAY

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".



Tiradito de pescado a la huancaína



Tiradito mar-acuyá



Tiraditomix

segundomwelle
pasión por el mar



PERUVIAN
SEASONING:
UNIQUE
WORLDWIDE

🌿 Tacu Tacus 🌿

Tacu tacu con picante de mariscos \$ 16
Tacu tacu (a battered fried mixture of beans and rice) covered with seasonal seafood cooked in chili pepper cream.

Tacu tacu rompemuella \$ 18
Bean tacu tacu stuffed with plantains and cheese; served with grilled octopus covered in an anise-scented yellow chili pepper sauce.

Tacu tacu a la chiclayana \$ 18
Bean tacu tacu served with seafood (coriander-scented stew), grilled swordfish and salsa criolla.



Tacu tacu con picante de mariscos



Tacu tacu rompemuella



Tacu tacu a la chiclayana

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".

🌿 Fish 🌿

Salmón a la parrilla \$ 16
Marinated salmon fillet cooked at your choice and served with rice, potatoes or salad.

Atún a la parrilla en salsa teriyaki \$ 17
Tuna medallion covered with teriyaki sauce and a touch of julienned scallions; served with white rice and toasted sesame seeds.

Pescado a lo macho \$ 17
Steamed fish fillet covered with a creamy sauce made with seasonal seafood and yellow chili pepper.

*PREMIUM CATCH OF THE DAY / **CATCH OF THE DAY

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".



Atún a la parrilla en salsa teriyaki



Pescado a lo macho

Deep-fried Fish or Seafood

Chicharrón de pescado \$ 12
Deep-fried catch of the day served with tartar and golf sauces.

Chicharrón mixto \$ 13
Crispy seasonal seafood served with tartar and golf sauces.

Chicharrón de langostinos \$ 14
Crispy prawn tails served with tartar and golf sauces.



Chicharrón de pescado

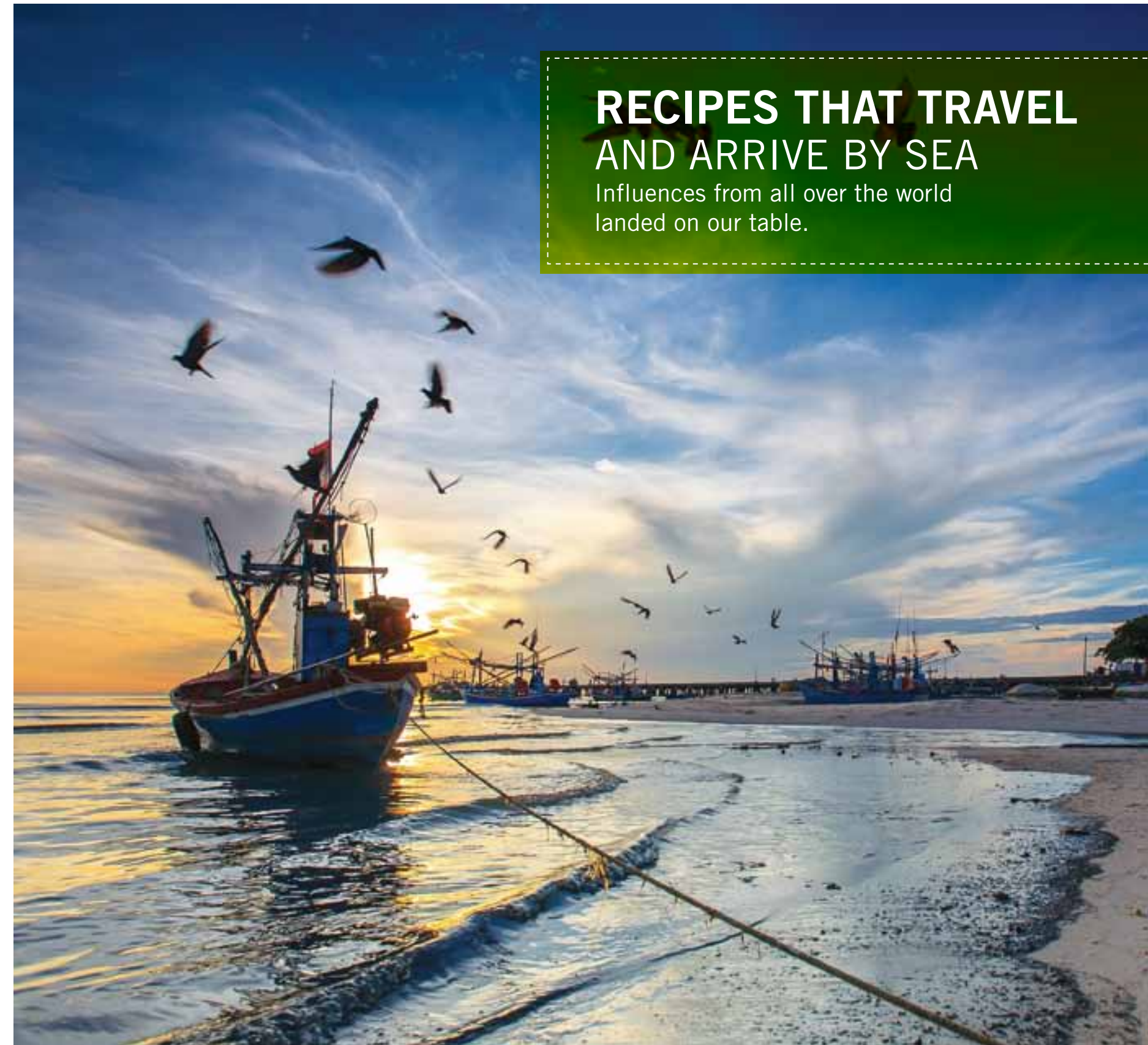


Chicharrón de langostinos

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".

RECIPES THAT TRAVEL AND ARRIVE BY SEA

Influences from all over the world
landed on our table.



🌿 Rice Dishes and Risottos 🌿

Chaufita Capón \$ 13
Chicken, pork and prawns cooked in a wok and served with crispy wontons.

Atamalado de mariscos \$ 16
Moist rice cooked with seasonal seafood, coriander and squash; served with a fish brochette covered with anticucho sauce.

Salmón al fuego con risotto di monti \$ 18
Arborio rice cooked with vegetables and served with grilled salmon crowned with watercress and chimichurri.

Risotto de hongos con pez espada a la parrilla \$ 18
Arborio rice cooked with mushrooms and served with a medallion of grilled swordfish.



Chaufita Capón



Atamalado de mariscos



Salmón al fuego con risotto di monti

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".

🌿 Pasta 🌿

Spaghetti a la huancaína con lomo \$ 17
A delicious combination of hot huancaína sauce, grilled beef tenderloin and prawns.

Fettuccini al pesto con atún a la pimienta \$ 18
Al dente pasta covered with the traditional basil pesto sauce; served with tuna steak cooked in pepper sauce.

Papardelle lomo mar adentro \$ 18
Al dente pasta covered with white sauce and prawns; served with beef sirloin steak cooked in mushroom sauce.



Spaghetti a la huancaína con lomo



Fettuccini al pesto con atún a la pimienta



Papardelle lomo mar adentro

"CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS: ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS".

🌿 On Land 🌿

Milanesa de pollo con papas \$12
Panko breaded chicken breast fillet served with crispy French fries and rice.

Chaufa de pollo \$ 12
Chicken, rice and scallions sautéed in a wok with oriental spices.

Lomo saltado \$ 15
Stir-fried beef sirloin steak flambéed with tomatoes, onions and yellow chili pepper and seasoned with soybean sauce, vinegar and coriander.

Risotto con lomo saltado \$ 16
Arborio rice with lomo saltado topped with crispy yellow shoestring potatoes.



Lomo saltado



Risotto con lomo saltado