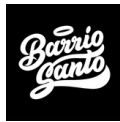


CEVICHE & TIRADITO



LOS CLASICOS

Classic Ceviche • 18,90

Freshly diced white fish, lime juice, chili peppers, coriander, onion, sweet potato, corn, lettuce, Manioc root, celery and marinated in "leche de tigre".

Ceviche carretilero • 22,50



Made with fresh diced white fish bathed in yellow chili pepper, lime juice, cilantro, and red onion. Accompanied by crunchy calamari chicharrones and a delicious garnish of fresh sweet potato, corn, yuca, and celery. All of this seasoned with the incredible leche de tigre that adds a unique and special flavor.

Mixed Seafood Ceviche • 23,90

Pieces of fish marinated together with octopus, prawns, squid, lime juice, cilantro and peppers, this mixture of flavors reflects the Peruvian marine wealth at its best.

Fish Tiradito • 16.50

Freshly sliced fish marinated in a traditional peruvian sauce made of yellow pepper and served with sweet potatoes, corn and crispy seaweed

Leche de tigre • 12

The juice of ceviches. It's the milky liquid left over after marinating raw fish with sweet potatoes, corn, crispy corn and crunchy dices of squid. Served in a bowl

CAUSAS

Mashed potatoes terrine covered with yellow chili sauce and some lime juice and filled with:

Squid • 13
Chicken • 10
Prawns • 12,50



Tuna • 10
Vegetarian • 9.50



Lomo Saltado

Sliced beef tenderloin sauteed in wok with tomatoes, onion, garlic, chili peppers, wine and coriander served with rice and fries.

Beef tenderloin • 22.50

Beefsteak • 16,50

Ají de Gallina • 16,50

Shredded hen stew flavoured covered in a creamy sauce based in chili, cheese, garlic, bread and milk.

Seco de Cordero • 17,50



Typical peruvian cuisine stew based on lamb marinated in cilantro sauce, carrots and peas. Served with plain rice and criolla sauce.

Tacu Tacu

Beans mixed with cooked rice, both made in a sauce made from yellow chili to form a homogeneous dough under the heat of the pan. The dish can be served with

Juicy beef tenderloin • 22.50

lamb • 18,50

Beefsteak • 17

Chicharrón de pescado • 13,50

Crunchy dices of fish marinated with peruvian spices steam, served with plain rice, criolla sauce and rocoto mayonnaise.

Arroz Chaufa

Sauteed rice in soy sauce, egg, chives, sesame oil and other Chinese species cooked in wok Peruvian Asian style.

Veal • 16
Chicken • 15

Special • 17,50
Vegetarian • 15



Tallarines a la huancaína

Spaghetti covered with a cheesy and spicy cream from yellow chili, fresh cheese, milk, oil and crushed crackers. It is served as :

Juicy beef tenderloin • 21.50

Beefsteak • 16,50

Grilled chicken • 15,00

THE CLASSICS

Bistec a lo Pobre · 16,50

Grilled beef tenderloin steak accompanied by fried banana, egg and rice

Quinoa stew · 13,50

Cooked and stewed quinoa with stir fried pepper and shitake, to give it that creamy touch we finish with grated zucchini and olive oil

Parihuela · 15,50

Hearty seafood and fish soup. Cooked with peppers, beer, cilantro and leading sauce. Accompanied by rice

DRINKS

Coca cola, Fanta, Sprite, Nестea	2,80
Inka Cola	3,00
Water	2,50
Jar of purple corn natural juice (homemade)	10,50
Glass of purple corn natural juice (homemade)	2,90
Beer	3,00
Beer Cusqueña	3,50
Wine glass (red, white, rosé)	3,50
Wine bottle	19
Cava bottle	17,50
Tea, Coffee	1,50

COCKTAILS

Pisco Sour · 7,90

Chicha Sour · 7,90

Chilcano · 7,90



ANTICUCHOS

Anticuchos de corazón · 13



Grilled beef heart skewers, dipped in anticuchera sauce. A delicious juicy meat experience, served with Peruvian corn and grilled potatoes

TAPAS

Patatas a la huancaína · 7

Boiled potatoes covered in a traditional Andine pepper sauce made with creamy cheese, milk, oil and crushed crackers.

Tamales · 7,90

Made from corn and stuffed with pork, black olive and egg.

Yucas fritas · 9,50



Fried cassava (an Andean crispy root) with rocoto and criolla sauce

DESSERTS

Tres Leches · 7

Picarones · 7

Cake of the day · 6

consult the staff



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