**APPETIZERS & STARTERS**

**CAUSA ‘LIMEÑA’** 30  
Mashed Peruvian yellow potatoes seasoned with lime, stuffed with chicken, vegetables and avocado.

**SHRIMP CAUSA** 36  
Mashed Peruvian yellow potatoes seasoned with lime. Stuffed with grilled shrimps, avocado and golf sauce.

**SPRING ROLLS** 45  
Phyllo pastry filled with minced pork and tender-crispy vegetables served with teriyaki and lemon sour sauces.

**THE ‘CRIOLLO’ SAMPLER** 75  
Green tamale, yellow potato causa stuffed with chicken, mini potatoes in Huancaina sauce, tequeños, and mini beef tenderloin skewers.

**TUNA TARTARE** 60  
With cabayaki sauce and a touch of sesame oil. Served with guacamole and crostini.

**SALMON TARTARE** 60  

**NOVOANDEAN SOLTERITO** 39  
Quinoa, crunchy quinoa, corn, dehydrated olives, rocoto pepper, onions, tomatoes, fava beans and fresh white cheese in olive oil and lime juice.

**TEQUEÑOS WITH ANDEAN CHEESE** 30  
Crispy wonton-pastry rolls filled with Andean cheese, served with our house guacamole.

**CEBICHÉ ‘LIMEÑO’** 60  
Catch of the day and octopus marinated in lime juice and onions, served with corn and glazed sweet potato.

**GRILLED ASPARAGUS** 32  
Peruvian green asparagus served with Dijon tarragon vinaigrette.

**GRILLED SEA SCALLOPS** 70  
Grilled scallops with lime butter and crunchy garlic.

**SANDWICHES**

**LOMO SALTADO SANDWICH** 35  
Wok stir fry tenderloin, onions and tomatoes with melted cheese.

**SHORT RIB SANDWICH** 35  
Shredded beef in wine sauce, with caramelized onions flavored with bacon.

**ANGUS CHEESEBURGER** 42  
With cheddar cheese, lettuce, tomato and caramelized onion.

**CLUB SANDWICH** 39  
Chicken, bacon, ham, cheese, tomatoes and fried egg. **SERVED WITH FRENCH FRIES**

**SALADS**

**SALAD WITH SMOKED TROUT** 39  
Lettuce, tomatoes, watercress, palm hearts, smoked trout, avocado, sliced radish, capers and onions, with a honey and balsamic vinaigrette.

**SALAD WITH TENDERLOIN STRIPS** 39  
Lettuce, arugula, white onions, avocado, tomatoes, garlic croûtons, sweet potato shoestring fries, tenderloin strips and grilled asparagus, with a balsamic reduction vinaigrette.

**CAESAR SALAD** 29  
* WITH GRILLED CHICKEN 38

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**SOUPS & CREAMS**

**CREAMY VEGETABLE SOUP** 30  
**CHICKEN SOUP** 32  
**ONION SOUP GRATINEE** 36

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**PASTAS**

**SPAGHETTINI A LA HUANCAÍNA WITH SHRIMP** 50  
Spaghettini in a creamy mild yellow ají pepper and cheese sauce with grilled shrimps.

**AJÍ DE GALLINA RAVIOLI** 49  
Ravioli filled with shredded chicken, ricotta cheese and pecans in a fine mild creamy yellow ají pepper sauce.

**SPINACH GNOCCHI WITH TOMATO SAUCE** 48  
**LOCHE SQUASH CAPPALLETTI** 49  
Filled with sweet loche squash and ricotta cheese, served in a light butter and fresh sage sauce.

**LINGUINE ALLE VONGOLE** 46  
Al dente linguine with vongole, white wine, garlic and parsley.

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**MAIN COURSES**

**LOMO SALTADO** 62  
Tenderloin strips, onions, tomatoes, yellow ají pepper, cilantro and green onions; all stir fried in a wok; served with French fries and rice with corn.

**LOMO SALTADO RISOTTO** 60  
**TACU TACU CON LOMO SALTADO** 62  
Lomo saltado, served with a mix of rice and Peruvian beans, crowned with a fried egg.

**TENDERLOIN IN A WILD FUNGHI SAUCE** 61  
Accompanied with potatoes au gratin.

**ROSSOBOUCO WITH POLENTA** 63  
Slow cooked with wine; accompanied by polenta and touches of white truffle oil.

**SHORT RIBS WITH MASHED POTATOES** 62  
Slow cooked for 16 hours. Served with a fresh salad.

**SLOW-ROASTED CHICKEN** 54  
Tender chicken leg accompanied by sauteéd baby vegetables with a touch of fresh rosemary.

**AJÍ DE GALLINA** 52  
Shredded chicken in a non-spicy yellow ají pepper, onions, pecans, milk and breaded stew sauce, accompanied with slices of yellow potato and rice with corn.

**GRILLED SALMON** 72  
In a passion fruit sauce with oriental rice.

**ARROZ CON MARISCOS** 54  
Seafood rice with scallops, shrimp and octopus.

**GRILLED TUNA** 72  
Seared. With kabayaki sauce, sweet potato puree and oriental salad.

**CATCH OF THE DAY IN BROWN BUTTER** 62  
Juicy grilled fresh fish served in a brown butter and caper sauce with home-style mashed potatoes.

**CATCH OF THE DAY STEW** 62  
A steamed fish cooked in its own juices seasoned with mild Peruvian spices; and accompanied by yuca and rice with corn.

**VEGAN QUINOTTO** 57  
Quinoa, carrots, mushrooms, asparagus, tomatoes, and white onions, with a touch of mild yellow ají pepper sauce.
**COLD BEVERAGE**

- **BEERS** 16  
  - Dark Beer 17
- **FRESH JUICES** 14
- **Milkshakes** 20
- **SOFT DRINKS** 10
- **MUNAY PREMIUM WATER** returnable bottle 12
- **MUNAY PREMIUM WATER bottle as a souvenir** 40
- **CHICHA MORADA / ORANGEADE** 11 *
- **ICED TEA** 11 *
- **LEMONADE** 12 *
- **OUR LEMONADES** 14 * Lemongrass, Peppermint, Strawberry.  
  *FROZEN (additional) 1.5

**COCKTAILS**

- **PISCO SOUR** 31
- **COCA SOUR** 31  
  Pisco with macerated coca leaves.
- **ALGARROBINA** 32
- **CHILCANO** 31  
  Pisco, lime juice, Angostura bitters and ginger ale.  
  Ask for our different flavours.
- **CAPITÁN** 34  
  Pisco, Vermouth Rosso and Angostura bitters.
- **MARICUCHA** 34  
  Pisco and passion fruit juice.
- **MOSCOW MULE** 38
- **APEROL SPRITZ** 38
- **NEGRONI** 38
- **TINTO DE VERANO** 38
- **BOULEVARDIER** 40
- **ESPRESSO MARTINI** 38

**LIQUORS**

- **WHISKY**
  - Johnnie Walker Red Label 33
  - Johnnie Walker Black Label 38
  - Swing 42
  - Chivas Aged 18 Years 50
- **GIN**
  - Bombay 38
  - Hendrick’s 45
- **RUM**
  - Zacapa Aged 12 Years 38
  - Zacapa Aged 23 Years 47
  - Flor de Caña Aged 7 Years 38
  - Flor de Caña Aged 12 Years 42
- **VODKA**
  - Absolut 36
  - Grey Goose 48
- **OTHERS**
  - Tío Pepe 30
  - Drambuie 38
  - Cointreau 39
  - Baileys 36
  - Kahlúa 36
  - Jack Daniel’s 37
  - Anís del Mono 30

**DESSERTS**

- **CRÈME BRÛLÉE** 33
- **LÚCUMA MOUSSE** 28  
  Made of lúcuma, a sweet and creamy Peruvian fruit.
- **MANJAR BLANCO CRÈPES** 30  
  (LIGHT MILK CARAMEL)  
  With ice cream.
- **NUTELLA CRÈPES** 33  
  With ice cream.
- **SUSPIO LIMEÑO** 33  
  Traditional Peruvian dessert with a base of vanilla custard, crowned with port meringue.
- **PASSION FRUIT TARTLET** 29  
  Vanilla cookie crust covered with passion fruit mousse.
- **CHOCOLATE MOUSSE** 28
- **TRES LECHES** 31  
  Vanilla sponge cake soaked in three types of milk: evaporated milk, cream and sweetened condensed milk.  
  Topped with a soft Italian meringue.
- **PERUVIAN LIME PIE** 29
- **WARM CHOCOLATE BROWNIE** 32  
  With ice cream.
- **BROYCHE FRENCH TOAST** 33  
  With syrup and cinnamon ice cream.
- **ARTISAN ICE CREAMS AND SHERBETS** 19  
  (2 SCOOOPS)  
  Cinnamon, gianduia and vanilla ice creams.  
  Lemon sherbet.

**HOT BEVERAGES**

- **ESPRESSO OR REGULAR COFFEE** 10 * WITH MILK 12 *
- **DOUBLE ESPRESSO** 20 *
- **CAPPUCCINO** 14 *
- **AFFOGATTO** 22 *
- **IRISH COFFEE** 25 *
- **HERBAL TEAS** 7
- **HOMEMADE HOT CHOCOLATE** 18  
  (AVAILABLE IN SEASON)  
  * DECAFFEINATED (additional) 1.50  
  ALMOND MILK (additional) 5

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**CAFÉ GOURMAND** 35 *

The coffee of your choice with a selection of mini desserts.

Our prices are in Soles and all taxes are included.

Check our menu online www.cafe.museolarco.org/en/