

MUSEO LARCO

café | restaurant

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 Huancaína sauce, tequeños, and mini beef tenderloin skewers.

TUNA TARTARE 60

With kabayaki sauce and a touch of sesame oil. Served with guacamole and croûtons.

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.

CEBICHE "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

SOUPS & CREAMS

CREAMY VEGETABLE SOUP 30

CHICKEN SOUP 32

ONION SOUP GRATINEE 36



BREAD
BASKET

..... 12
1/2 6

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 CAPPELLETTI 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.

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.

OSSOBUCO 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 sautéed 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, shrimps 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
 CORKAGE FEE 50
*Per bottle of wine, sparkling and champagne
 (other types of liquor are not allowed)*

DESSERTS

- CRÈME BRÛLÉE 33
 LÚCUMA MOUSSE 28
Made of lúcuma, a sweet and creamy Peruvian fruit.
 MANJAR BLANCO CRÊPES 30
 (LIGHT MILK CARAMEL)
With ice cream.
 NUTELLA CRÊPES 33
With ice cream.
 SUSPIRO 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.
 BRIOCHE FRENCH TOAST 33
With syrup and cinnamon ice cream.
 ARTISAN ICE CREAMS AND SHERBETS 19 (2 SCOOPS)
*Cinnamon, giandua and vanilla ice creams.
 Lemon sherbet.*

HOT BEVERAGES

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



Our prices are in Soles and all taxes are included.