



APPETIZERS & STARTERS

VEGETABLE CAUSA S/ 30

Mashed Peruvian yellow potatoes seasoned with lime. Stuffed with avocado and vegetables.

GRILLED ASPARAGUS S/ 32

Peruvian green asparagus served with Dijon tarragon vinaigrette.

MUSHROOM CEBICHE S/ 60

Fresh mushrooms marinated in lime juice and onions, served with corn and glazed sweet potato.

ORIENTAL SALAD S/32

Lettuce, arugula, watercress, baby spinach, red bell peppers, bean sprouts and Japanese cucumber, with sesame seeds.

MAIN COURSES

ROASTED BABY VEGETABLES S/ 40

Mini potatoes, roasted corn, carrots, french beans and cherry tomatoes, sautéed in olive oil.

SAUTÉED MUSHROOMS S/ 59

Mushrooms, onions and tomatoes, stir fried in a wok, with French fries and rice with corn.

TACU TACU WITH SAUTÉED MUSHROOM S/ 59

Mushrooms, onions and tomatoes, stir fried in a wok with a delicious mix of rice and Peruvian beans.

VEGAN QUINOTTO WITH A MILD YELLOW AJÍ PEPPER SAUCE S/ 57

Quinoa, carrots, mushrooms, asparagus, tomatoes, and white onions, with a touch of mild yellow ají pepper sauce.

DESSERT

FRUIT SALAD S/ 25

OTHERS

*We can also adapt other dishes from our menu. Ask them without meat or dairy-free:

NOVOANDEAN SOLTERITO, WITHOUT CHEESE.

CREAM OF THE DAY, DAIRY-FREE.

OUR SALADS, WITHOUT MEAT.

LÚCUMA MOUSSE, WITHOUT MILK.



APPETIZERS & STARTERS

SHRIMP CAUSA S/ 36

Mashed Peruvian yellow potatoes seasoned with lime. Stuffed with shrimp, avocado and golf sauce.

NOVOANDEAN SOLTERITO S/ 40

Peruvian quinoa, corn, olives, rocoto pepper, onions, tomatoes, fava beans and fresh white cheese, in olive oil and lime juice.

CAUSA "LIMEÑA" S/ 30

Mashed Peruvian yellow potatoes seasoned with lime, stuffed with chicken, vegetables, and avocado.

CEBICHE "LIMEÑO" S/ 60

Catch of the day and octopus marinated in lime juice and onions, served with corn, and glazed sweet potato.

GRILLED ASPARAGUS S/ 32

Peruvian green asparagus served with Dijon tarragon vinaigrette.

SALAD WITH SMOKED TROUT S/ 42

Lettuce, watercress, tomatoes, smoked trout, palm hearts, avocado, capers, and onions, with a honey and balsamic vinaigrette.

SPANISH TORTILLA S/ 25

MAIN COURSES

CATCH OF THE DAY IN BROWN BUTTER S/ 62

Juicy grilled fresh fish served in a brown butter and caper sauce, with home-style mashed potatoes.

ARROZ CON MARISCOS - *Seafood rice with scallops, shrimps and octopus.* S/ 56 | Scallops only S/ 70

VEGAN QUINOTTO WITH A MILD YELLOW AJÍ PEPPER SAUCE S/ 57

Quinoa, carrots, mushrooms, asparagus, tomatoes, and white onions, with a touch of mild yellow ají pepper sauce.

DUCK CONFIT S/ 97

Eight-hour cooked, Southern French style. Served with baby potatoes sautéed with garlic and parsley.

SUCKLING PIG WITH CRISPY SKIN S/ 99

Slow cooked for 12 hours. Accompanied with roasted apples, quince chutney and watercress.

DESSERTS

SUSPIRO LIMEÑO S/ 32

Traditional Peruvian dessert with a base of vanilla custard, crowned with port meringue.

CHOCOLATE MOUSSE S/ 29

ARTISAN ICE CREAMS AND SHERBETS (2 scoops) S/ 20

Cinnamon, gianduia and vanilla ice creams. Lemon sherbet.

CRÈME BRÛLÉE S/ 32

LÚCUMA MOUSSE S/ 29

Made of lúcuma, a sweet and creamy Peruvian fruit.