

## APPETIZERS & STARTERS

### OUR CAUSAS

Vegetarian 30  
Chicken 32  
Shrimp 36

### SPANISH TORTILLA 25

### SPRING ROLLS 45

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

### THE "CRIOLLO" SAMPLER 76

Green tamale, yellow potato causa stuffed with chicken, mini potatoes in Huancaína sauce, tequeños, and mini beef tenderloin skewers.

### BEEF TENDERLOIN CARPACCIO 55

### VITELLO TONNATO 55

Thin slices of meat covered with tuna and anchovy mayonnaise; garnished with capers.

### TUNA TARTARE 60

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

### SALMON TARTARE 60

### 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 75

Grilled scallops with lime butter and crunchy garlic.

### NOVOANDEAN SOLTERITO 42

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

## SALADS

### SALAD WITH SMOKED TROUT 42

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

### SALAD WITH TENDERLOIN STRIPS 40

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

### CAESAR SALAD 32 \*

\* WITH GRILLED CHICKEN 39

## 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.

### SMASH BURGER \*\* 42

Double patty (100 g each) with cheddar cheese, caramelized onions, tomatoes and lettuce; in brioche bread.

### CLUB SANDWICH \*\* 39

Chicken, bacon, ham, cheese, tomatoes and fried egg.

\*\* SERVED WITH FRENCH FRIES

## SOUPS & CREAMS

### CREAMY VEGETABLE SOUP 30

### CHICKEN SOUP 32

### ONION SOUP GRATINÉE 36



## PASTAS

### SPAGHETTINI A LA HUANCAÍNA WITH SHRIMP 52

Spaghetini in a creamy mild yellow aji pepper and cheese sauce with grilled shrimps.

### SPINACH GNOCCHI WITH TOMATO SAUCE 50

### LOCHE SQUASH CAPPELLETTI 52

Filled with sweet loche squash and ricotta cheese, served in a light butter and fresh sage sauce.

## MAIN COURSES

### LOMO SALTADO 64

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

### LOMO SALTADO RISOTTO 64

### TACU TACU CON LOMO SALTADO 64

Lomo saltado, served with a mix of rice and Peruvian beans, crowned with a fried egg.

### DUCK CONFIT 99

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

### SUCKLING PIG WITH CRYSPY SKIN 99

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

### VEGAN QUINOTTO 57

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

### TENDERLOIN IN PEPPER SAUCE 63

Accompanied with potatoes au gratin.

### SHORT RIBS WITH MASHED POTATOES 67

Slow cooked for 16 hours. Served with a fresh salad.

### SLOW-ROASTED CHICKEN 56

Tender chicken leg accompanied by sautéed baby vegetables with a touch of fresh rosemary.

### GRILLED SALMON 72

In a passion fruit sauce, with oriental rice.

### GRILLED TUNA 72

Seared. With kabayaki sauce, sweet potato puree and oriental salad.

### ORIENTAL CATCH OF THE DAY 67

Served over a juicy wok stir-fry of baby pak choi and snow peas, with mirin, soy sauce, and oyster sauce; accompanied by oriental rice with cashews, peach, and green onions.

### CATCH OF THE DAY IN BROWN BUTTER 66

Grilled sea bass or charela fish fillet served in a brown butter and caper sauce; with home-style mashed potatoes.

### SEA BASS OR CHARELA FISH STEW 65

A steamed fish fillet cooked in its own juices seasoned with mild Peruvian spices; accompanied by yuca and rice with corn.

### ARROZ CON MARISCOS \* 56

Seafood rice with scallops, shrimps and octopus.

\* ONLY WITH SCALLOPS 70

## 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 12\*  
 ICED TEA / LEMONADE 12\*  
 OUR LEMONADES *Leongrass, Peppermint, Strawberry* 15\*  
 MOCKTAILS 28

\*FROZEN (additional) 1.5
















## COCKTAILS

- PISCO SOUR / COCA SOUR 32  
 ALGARROBINA 35  
 CHILCANO 32  
*Pisco, lime juice, Angostura bitters and ginger ale.  
 Ask for our different flavours.*  
 CAPITÁN 35  
*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










## RED WINE

- TACAMA GRAN TINTO (PERU) 19  67   
*Malbec & Tannat*  
 TACAMA SELECCIÓN ESPECIAL (PERU) 90   
*Petit Verdot & Tannat*  
 ESCORIHUELA GASCÓN (ARGENTINA) 30  115   
*Malbec*  
 EL ENEMIGO (ARGENTINA) 180   
*Malbec*  
 ALTO LAS HORMIGAS (ARGENTINA) 125   
*Malbec*  
 MARQUÉS DE RISCAL (SPAIN) 100  375ML 180   
*Tempranillo & Graciano*  
 MONTES ALPHA (CHILE) 190   
*Merlot*  
 MONTES ALPHA (CHILE) 190   
*Cabernet Sauvignon*  
 ERRÁZURIZ RESERVA (CHILE) 110   
*Carménère*  
 FOURNIER (FRANCE) 190   
*Pinot Noir*  
 FORTANT (FRANCE) 30  130   
*Cabernet Sauvignon*







## ROSÉ WINE

- FORTANT (FRANCE) 30  130   
*Grenache Rosé*

## WHITE WINE

- TACAMA GRAN BLANCO (PERU) 19  67   
*Sauvignon Blanc & Chenin*  
 TACAMA BLANCO DE BLANCOS (PERU) 90   
*Sauvignon Blanc, Viognier & Chardonnay*  
 MARQUÉS DE RISCAL RUEDA (SPAIN) 90  375ML  
*Verdejo*  
 MONTES ALPHA (CHILE) 160   
*Chardonnay*  
 MONTES CLASSIC (CHILE) 30  120   
*Sauvignon Blanc*  
 FORTANT (FRANCE) 30  130   
*Sauvignon Blanc*

## SPARKLING

- TACAMA BRUT (PERU) 70   
 CHANDON BRUT ROSÉ (ARG) 65  187ML 160   
 CHANDON EXTRA BRUT (ARG) 65  187ML 150   
 JUVE Y CAMPS RESERVA DE LA FAMILIA (SPA) 200 

## CORKAGE FEE 50

*Per bottle of wine/sparkling/champagne  
 (other types of liquor are not allowed).*