

## APPETIZERS & STARTERS

### OUR CAUSAS

Vegetarian 30  
Chicken 35  
Shrimp 38

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 79

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 32

Crispy wonton-pastry rolls filled with Andean cheese, served with our house guacamole.

### CEBICHE "LIMEÑO" 65

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 79

Grilled scallops with lime butter and crunchy garlic.

### NOVOANDEAN SOLTERITO 45

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 \*\* 36

Wok stir fry tenderloin, onions and tomatoes with melted cheese.

### SHORT RIB SANDWICH \*\* 36

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 \*\* 40

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

\*\* SERVED WITH FRENCH FRIES

## SOUPS & CREAMS

CREAMY VEGETABLE SOUP 30

CHICKEN SOUP 34

ONION SOUP GRATINÉE 36

	
BREAD BASKET	12
1/2	6

## PASTAS

### SPAGHETTINI A LA HUANCAÍNA WITH SHRIMP 55

Spaghettini in a creamy mild yellow ají pepper and cheese sauce with grilled shrimps.

SPINACH GNOCCHI WITH TOMATO SAUCE 53

### LOCHE SQUASH CAPPELLETTI 55

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

## MAIN COURSES

### LOMO SALTADO 65

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 65

### TACU TACU CON LOMO SALTADO 65

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 100

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 ají pepper sauce.

### TENDERLOIN IN PEPPER SAUCE 65

Accompanied with potatoes au gratin.

### SHORT RIBS WITH MASHED POTATOES 69

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 75

In a passion fruit sauce, with oriental rice.

### GRILLED TUNA 75

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

### ORIENTAL CATCH OF THE DAY 70

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 70

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 67

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 79

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 JOHNIE WALKER RED LABEL 33  
JOHNIE 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).*