

APPETIZERS & STARTERS

OUR CAUSAS

Vegetarian 30
Chicken 36
Shrimp 39

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 35

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

CEBICHE "LIMEÑO" 69

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

GRILLED ASPARAGUS 35

Peruvian green asparagus served with Dijon tarragon vinaigrette.

GRILLED SEA SCALLOPS 79

Grilled scallops with lime butter and crunchy garlic.

GRILLED JUMBO PRAWNS 69

In a sauce of ghee butter, garlic, lime, limo ají pepper and parsley.

FRIED CALAMARI 67

NOVOANDEAN SOLTERITO 45

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

SALADS

SALAD WITH SMOKED TROUT 43

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

SALAD WITH TENDERLOIN STRIPS 42

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 40

SANDWICHES

LOMO SALTADO SANDWICH ** 38

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

SHORT RIB SANDWICH ** 38

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 32

CHICKEN SOUP 35

ONION SOUP GRATINÉE 37

PASTAS

SPAGHETTINI A LA HUANCAÍNA WITH SHRIMP 57

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

SPINACH GNOCCHI WITH TOMATO SAUCE 55

LOCHE SQUASH CAPPELLETTI 56

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

MAIN COURSES

LOMO SALTADO 67

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 67

TACU TACU CON LOMO SALTADO 67

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

DUCK CONFIT 107

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

SUCKLING PIG WITH CRYSPY SKIN 109

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 67

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 69

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

ARROZ CON MARISCOS * 59

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*

BRUCRAFT KOMBUCHAS 16

Citric, Exotic & Manguito
- *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 flavors.

CAPITÁN 35

Pisco, vermouth rosso and Angostura bitters.

MARICUCHA 35

Pisco and passion fruit juice.

MOSCOW MULE 38

APEROL SPRITZ 38

NEGRONI 38

TINTO DE VERANO 39

BOULEVARDIER 40

ESPRESSO MARTINI 38

PALOMA 41

MOCKTAILS



28

Discover
our selection
of alcohol-free
cocktails.

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 23 YEARS 47

FLOR DE CAÑA AGED 7 YEARS 38

FLOR DE CAÑA AGED 12 YEARS 42
- VODKA

ABSOLUT 36

GREY GOOSE 48
- OTHERS

TÉQUILA DON JULIO 55

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 55

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