

APPETIZERS & STARTERS

OUR CAUSAS

Vegetarian 32
Chicken 38
Shrimp 45

SPRING ROLLS 46

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

THE "CRIOLLO" SAMPLER 82

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 36

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

CEBICHE "LIMEÑO" 70

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

GRILLED ASPARAGUS 36

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 46

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 46

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

SALAD WITH TENDERLOIN STRIPS 44

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

CAESAR SALAD 36 *

* WITH GRILLED CHICKEN 43

SANDWICHES

LOMO SALTADO SANDWICH ** 40

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

SHORT RIB SANDWICH ** 40

Shredded beef in wine sauce; with caramelized onions flavored with bacon.

SMASH BURGER ** 43

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

CLUB SANDWICH ** 41

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

** SERVED WITH FRENCH FRIES



SOUPS & CREAMS

CREAMY VEGETABLE SOUP 33

CHICKEN SOUP 36

ONION SOUP GRATINÉE 39

PASTAS

SPAGHETTINI A LA HUANCAÍNA WITH SHRIMP 61

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

SPINACH GNOCCHI WITH MUSHROOMS AND TOMATO SAUCE 56

LOCHE SQUASH CAPPELLETTI 59

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

MAIN COURSES

LOMO SALTADO 69

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 69

TACU TACU CON LOMO SALTADO 69

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 CRISPY 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 69

Accompanied with potatoes au gratin.

SHORT RIBS WITH MASHED POTATOES 71

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 70

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

- MUNAY PREMIUM WATER *returnable bottle* 12
 MUNAY PREMIUM WATER *bottle as a souvenir* 40
 ACQUA PANNA 22
 SAN PELLEGRINO 22
 BEERS 16 DARK BEER 17
 FRESH JUICES 16
 MILKSHAKES 22
 SOFT DRINKS 10
 CHICHA MORADA / ORANGEADE 12*
 ICED TEA / LEMONADE 12*
 OUR LEMONADES *Lemongrass, Peppermint, Strawberry* 15*
 BRUCRAFT KOMBUCHAS 16
Citric, Exotic & Manguito
 *FROZEN (additional) 15

COCKTAILS

- PISCO SOUR / COCA SOUR 32
 ALGARROBINA 35
 CHILCANO 32
*Pisco, lime juice, Angostura bitters and ginger ale.
 Ask for our different flavors.*
 CAPITÁN 36
Pisco, vermouth rosso and Angostura bitters.
 MARICUCHA 36
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 35
 JOHNNIE WALKER BLACK LABEL 40
 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 38
 ANÍS DEL MONO 30

RED WINE

- TACAMA SELECCIÓN ESPECIAL (PERU) 25 90
Petit Verdot & Tannat
 ESCORIHUELA GASCÓN (ARGENTINA) 30 115
Malbec
 EL ENEMIGO (ARGENTINA) 180
Malbec
 KAIKEN INDÓMITO (ARGENTINA) 135
Malbec
 MARQUÉS DE RISCAL (SPAIN) 100 375ML 180
Tempranillo & Graciano
 MONTES ALPHA (CHILE) 190
Merlot
 MONTES ALPHA (CHILE) 190
Cabernet Sauvignon
 MONTES ALPHA (CHILE) 190
Pinot Noir
 ERRÁZURIZ RESERVA (CHILE) 110
Carménère
 FORTANT (FRANCE) 32 130
Cabernet Sauvignon

ROSÉ WINE

- FORTANT (FRANCE) 32 130
Grenache Rosé
 MINUTY M (FRANCE) 35 150
Grenache, Cinsault, Syrah & Tibouren

WHITE WINE

- TACAMA BLANCO DE BLANCOS (PERU) 25 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) 32 130
Sauvignon Blanc
 TALAMONTI II POLPO (ITALY) 30 120
Pinot Grigio

SPARKLING & CHAMPAGNE

- TACAMA ORQUÍDEA NEGRA BRUT (PERU) 75
 CHANDON BRUT ROSÉ (ARG) 65 187ML 160
 CHANDON EXTRA BRUT (ARG) 65 187ML 150
 JUVE Y CAMPS RESERVA DE LA FAMILIA (SPA) 250
 MÖET & CHANDON BRUT IMPERIAL (FRANCE) 800

CORKAGE FEE 55

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