



APPETIZERS & STARTERS

VEGETABLE CAUSA S/ 32

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

GRILLED ASPARAGUS S/ 36

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.

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/ 45
Mashed Peruvian yellow potatoes seasoned with lime. Stuffed with shrimp, avocado and golf sauce.
- NOVOANDEAN SOLTERITO S/ 46
Peruvian quinoa, corn, olives, rocoto pepper, onions, tomatoes, fava beans and fresh white cheese, in olive oil and lime juice.
- CAUSA "LIMEÑA" S/ 38
Mashed Peruvian yellow potatoes seasoned with lime, stuffed with chicken, vegetables, and avocado.
- CEBICHE "LIMEÑO" S/ 70
Catch of the day and octopus marinated in lime juice and onions, served with corn, and glazed sweet potato.
- GRILLED ASPARAGUS S/ 36
Peruvian green asparagus served with Dijon tarragon vinaigrette.
- SALAD WITH SMOKED TROUT S/ 46
Lettuce, watercress, tomatoes, smoked trout, palm hearts, avocado, capers, and onions, with a honey and balsamic vinaigrette.

MAIN COURSES

- CATCH OF THE DAY IN BROWN BUTTER S/ 70
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/ 59
- 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/ 107
Eight-hour cooked, Southern French style. Served with baby potatoes sautéed with garlic and parsley.
- SUCKLING PIG WITH CRISPY SKIN S/ 109
Slow cooked for 12 hours. Accompanied with roasted apples, quince chutney and watercress.

DESSERTS

- SUSPIRO LIMEÑO S/ 35
Traditional Peruvian dessert with a base of vanilla custard, crowned with port meringue.
- CRÈME BRÛLÉE S/ 36
- ARTISAN ICE CREAMS AND SHERBETS (2 scoops) S/ 25
Cinnamon, gianduia and vanilla ice creams. Lemon sherbet.
- LÚCUMA MOUSSE S/ 32
Made of lúcuma, a sweet and creamy Peruvian fruit.