

APPETIZERS & STARTERS

OUR CAUSAS

Vegetarian 32
Chicken 39
Shrimp 47



SPRING ROLLS 49

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 57

VITELLO TONNATO 57

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

SALMON TARTARE 62

TEQUEÑOS WITH ANDEAN CHEESE 39

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

CEBICHE "LIMEÑO" 72

Catch of the day and octopus, onion, corn kernels, glazed sweet potato, toasted chulpi corn and leche de tigre.

GRILLED ASPARAGUS 39

Peruvian green asparagus served with Dijon tarragon vinaigrette.

GRILLED SEA SCALLOPS 82

Grilled scallops with lime butter and crunchy garlic.

FRIED CALAMARI 67

NOVOANDEAN SOLTERITO 47

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 51

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

SALAD WITH TENDERLOIN STRIPS 52

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

CAESAR SALAD 40 *

* WITH GRILLED CHICKEN 50

SANDWICHES

LOMO SALTADO SANDWICH ** 43

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

SHORT RIB SANDWICH ** 41

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

SMASH BURGER ** 46

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

CLUB SANDWICH ** 43

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

** SERVED WITH FRENCH FRIES

SOUPS & CREAMS

CREAMY VEGETABLE SOUP 35

CHICKEN SOUP 38

ONION SOUP GRATINÉE 40

(AVAILABLE IN SEASON)



PASTAS

SPAGHETTI A LA HUANCAÍNA WITH SHRIMP 65

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

LINGUINE AL LIMONE E SALMONE 65

LINGUINE IN A CREAMY SHORT RIB ROSE SAUCE 63

SPINACH GNOCCHI WITH MUSHROOMS AND TOMATO SAUCE 59

LOCHE SQUASH CAPPELLETTI 60

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

MAIN COURSES

LOMO SALTADO 72

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 72

TACU TACU CON LOMO SALTADO 72

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.

WARM DUCK CEBICHE 107

Slow-cooked duck leg in a lime, onion and mild yellow ají pepper sauce, served with fried yuca.

VEGAN QUINOTTO 57

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

TENDERLOIN IN PEPPER SAUCE 72

Accompanied with potatoes au gratin.

SHORT RIBS WITH MASHED POTATOES 74

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

SLOW-ROASTED CHICKEN 58

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

GRILLED SALMON 78

In a passion fruit sauce; with oriental rice.

ORIENTAL CATCH OF THE DAY 72

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 72

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 72

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

ARROZ CON MARISCOS 60

Seafood rice with scallops, shrimps and octopus.

If you have any allergies or dietary restrictions, please let us know.
Our prices are in Soles and all taxes are included.