APPETIZERS & STARTERS

VEGETABLE CAUSA S/ 32
Mashed Peruvian yellow potatoes seasoned with lime. Stuffed with avocado and vegetables.

GRILLED ASPARAGUS S/ 39
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/ 26

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.

Our food is prepared in a kitchen where products containing gluten and other allergens are also handled. Therefore, dishes may contain traces of these products. Please let us know if you have any allergies or intolerances.

Our prices are in Soles and all taxes are included.

APPETIZERS & STARTERS

SHRIMP CAUSA S/ 45
Mashed Peruvian yellow potatoes seasoned with lime. Stuffed with shrimp, avocado and golf sauce.

NOVOANDEAN SOLTERITO S/ 47
Peruvian quinoa, corn, olives, rocoto pepper, onions, tomatoes, fava beans and fresh white cheese, in olive oil and lime juice.

CAUSA "LIMEÑA" S/ 39
Mashed Peruvian yellow potatoes seasoned with lime, stuffed with chicken, vegetables, and avocado.

CEBICHE "LIMEÑO" S/ 72
Raw fish and octopus, onions, corn kernels, glazed sweet potato, toasted chulpi corn and leche de tigre.

GRILLED ASPARAGUS S/ 39
Peruvian green asparagus served with Dijon tarragon vinaigrette.

SALAD WITH SMOKED TROUT S/ 51
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/ 72
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/ 60

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.

DESSERTS

SUSPIRO LIMEÑO S/ 36
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/ 26
Cinnamon, gianduia and vanilla ice creams. Lemon sherbet.

LÚCUMA MOUSSE S/ 34
Made of lúcuma, a sweet and creamy Peruvian fruit.

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MUSEO LARCO
café | restaurant