



COLD DRINKS

(NON ALCOHOLIC)

LEMONADE S/13

Classic
Frozen
Hierba Buena (mint)
Hierba Luisa (lemongrass)
Airampo & Hierba Buena

REFRESCOS S/13

Passionfruit
Starfruit & Passionfruit
Chicha Morada (spiced Peruvian purple corn)

SOFT DRINKS S/7

Coke ▪ Coke Zero ▪ Sprite ▪ Fanta ▪ Inca Cola

WATER S/7

Still ▪ Sparkling

BEER

CUSQUENA (370 ml) S/12

Golden ▪ Wheat ▪ Dark

Craft Beer Specials S/18

Ask your server

WINE

WHITE

Tacama Blanco de Blancos (Peru)	Glass	Bottle
<i>Sauvignon Blanc blend</i>	S/26	S/99

Montgras (Chile)	Glass	Bottle
<i>Sauvignon Blanc</i>	S/22	S/75

Intipalka (Peru)	Glass	Bottle
<i>Chardonnay</i>	S/22	S/80

Nieto Senetiner (Argentina)	Glass	Bottle
<i>Chardonnay</i>	---	S/100

BAR

PISCO CLASSICS S/22

PISCO SOUR
Classic ▪ Passionfruit ▪ Chicha

CHILCANO
Classic ▪ Passionfruit ▪ Blackberry & Mint

PISCO MOJITO
(pisco acholado, fresh mint, sugar)

SPIKED PUNCH S/25

PISCO PUNCH
(pisco acholado, pineapple, orange, lime, house syrup)

CHICHA PUNCH
(pisco quebranta, purple corn, pineapple, orange, lime, house syrup)

TROPICAL PUNCH
(pisco acholado, starfruit, passionfruit, lime, house syrup)

WATERMELON STRAWBERRY PUNCH
(pisco acholado, watermelon, strawberry, mint, lime, house syrup)

ROSÉ

Tabernero Vittoria (Peru)	Glass	Bottle
<i>Rosé de Syrah</i>	S/22	S/80

Las Mulas (Chile)	Glass	Bottle
<i>Rosé de Cabernet Sauvignon</i>	---	S/100

RED

Tabernero (Peru)	Glass	Bottle
<i>Cabernet Sauvignon</i>	S/22	S/75

Intipalka (Peru)	Glass	Bottle
<i>Shiraz/Syrah</i>	---	S/90



ENTRADAS

TEQUEÑOS ▪ S/20 ▪ S/5 each additional ▪ VEGETARIAN

Fried andean cheese fingers in wonton pastry, topped with Mexican-style guacamole and pico de gallo.

MINI FISH BURGERS ▪ S/27 (3 pieces) ▪ S/9 each additional

Fried white fish of the day topped with lettuce, tomato, tartar sauce and served on fresh mini burger buns.

ANTICUCHO DE TRUCHA ▪ S/25 ▪ GLUTEN FREE

Skewers of Andean trout marinated in a mix of local chillis then grilled and served on a bed of caramelized smashed herb potatoes.

LECHE DE TIGRE ▪ S/25

Diced fresh fish of the day marinated in a white leche de tigre. Served with onion, corn, sweet potato, coriander, chilli and topped with fried calamari.

TIRADITO VEGETARIANO ▪ S/30 ▪ VEGETARIAN / GLUTEN FREE

A mix of grilled market vegetables - zucchini, pumpkin, baby tomatoes. Served with caramelized onion and black quinoa. Finished with yogurt tzatziki sauce, Peruvian-style with a hint of ají amarillo.

TIRADITO PAISANO ▪ S/35 ▪ GLUTEN FREE

Our Peruvian tiradito served with fresh slices of white fish marinated in leche de tigre. Served with fried calamari, sweet potato, avocado, ají limo and pico de gallo.

PAPA RELLENA DE CARNE ▪ S/25

A classic Lima starter! Peruvian-style potato croquettes filled with a beef ragu and fried until golden brown. Topped with salsa criolla and huancaína sauce.



CAUSITAS

Great as a starter or a light meal, our whipped and spiced potato causitas are a twist on the traditional Peruvian causa.

PITUCA • S/30

Tartar of fresh prawns, avocado, rocoto chilli cream sauce, and fried octopus.

LIMEÑA • S/25 • GLUTEN FREE

Poached chicken, mayonnaise, avocado, tomato, olives, capsicum.



CEVICHE

Peru's national dish! Fresh raw fish marinated in lime juice (leche de tigre) and spiced with onions and chillis, ceviche reflects the delicious flavours of Peru's coastal criollo cuisine.

CEVICHE CLÁSICO • S/38 • GLUTEN FREE

Our traditional ceviche made with cubes of fresh market fish and marinated in a classic white leche de tigre. Served with onion, local chilli, Andean corn and glazed sweet potato.

CEVICHE CALLE • S/45 • GLUTEN FREE

Our mixed seafood ceviche with fresh white fish, calamari, octopus and prawns. Marinated in a rocoto chilli leche de tigre and topped with fried fish. Served with onion, fried yuca, Andean corn and glazed sweet potato.

CEVICHE BARRIO • S/45

Our classic ceviche topped with golden fried calamari. Served with Andean corn and sweet potato.

CEVICHE CALIENTE • S/40 • GLUTEN FREE

Something a little different. Pieces of fresh Andean trout seared then marinated in a leche de tigre spiced with rocoto chilli from Arequipa. Served with onion, Andean corn and glazed sweet potato.



PLATOS DE FONDO

ARROZ CON MARISCOS • S/49

A Peruvian favourite! A sumptuous mix of fresh seafood and rice tossed in a Peruvian-spiced cream sauce. Topped with parmesan cheese and served with salsa criolla.

LOMO SALTADO CON TACU TACU • S/45

Beef fillet stir fried with onions, garlic, bell pepper, tomatoes, and mild yellow chilli in a soy and oyster sauce blend. Served over a criollo-style tacu tacu. (Or with rice and fries, traditional style)

AEROPUERTO DE MARISCOS • S/45

From the smokey wok! Peruvian-style Chinese fried rice with a mix of fresh seafood and Chinese vegetables. Topped with crispy fish and a prawn omelette.

AJÍ DE GALLINA • S/40 • CONTAINS NUTS

A Peruvian homestyle classic! Shredded chicken in a creamy yellow chilli sauce topped with pecans, black olives, a hard-boiled egg, and parmesan cheese. Served with Andean potatoes on a bed of white rice.

BELL PEPPER PESTO PASTA • S/37 • VEGETARIAN • CONTAINS NUTS

Pasta tossed in a creamy walnut and roasted bell pepper pesto sauce. Finished with herbs, olives and local cheese.

CAU CAU DE MARISCOS • S/45

A classic criollo dish. Potatoes slow cooked in herbs and spices topped with a mix of fresh seafood and grilled white fish. Served with white rice and pico de gallo.

EL TRIO • Designed for one • S/55

Taste the three classics! Ceviche Clásico, Arroz con Mariscos and Jalea.

GRILLED TROUT • S/40

Fresh grilled trout with chimichurri and anticuchera salsa. Served over herbed and caramelized local potatoes and a fresh garden salad on the side.

MIXTO ANTICUCHERO • S/48

Grilled mix of calamari, prawns, octopus, scallops, fish with ají amarillo, chimichurri and anticuchera sauce. Served with Andean potatoes and corn.

JALEA MIXTA PERUANA • S/49

A delicious mix of golden fried seafood (fish, calamari, prawns, scallops and octopus). Served with yuca, sweet plantain, salsa criolla, house dipping sauces, and a shot of leche de tigre.

CHUPE DE LANGOSTINOS Y PESCADO DEL DÍA • S/45

A creamy spiced Peruvian prawn and fish soup with Andean herbs, rice, local cheese and a fried egg.

PALTA A LA JARDINERA • S/35 • VEGETARIAN • GLUTEN FREE

Fresh local avocado stuffed with a Peruvian-style Russian salad of potatoes, carrots, peas, and herbs and finished with a beetroot vinaigrette.

SIDES

White rice with
Andean corn S/5

Garden salad S/8

Fried calamari S/10



HOT DRINKS

COFFEE

Espresso S/6
Americano S/6
Cappuccino S/8
Latte S/8

INFUSIONS S/12

Chamomile
Andean Mint
Lemongrass
Coca



SWEET

CREMA VOLTEADA - S/22

The Peruvian version of a Spanish flan with coconut chantilly cream, caramelized baby banana and dulce de leche.

ICE CREAM SUNDAE - S/22

Our delicious ice cream of the day served with chocolate and caramel sauces and a mix of classic Peruvian candies.

ARROZ CON LECHE Y MAZAMORRA MORADA - S/15

A classic Peruvian dessert of rice pudding with raisins.
Topped with a warm jelly of purple corn, dried fruits and spices.

SWEET TASTING PLATE - S/25

A tasting plate of mini classic Peruvian desserts. Arroz con leche, mazamorra morada, turrón de Doña Lissete y suspiro limeño.

