



COLD DRINKS

(NON ALCOHOLIC)

LEMONADE S/13

Classic
Hierba Buena (mint)
Hierba Luisa (lemongrass)

NATURAL JUICES S/13

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

HOMEMADE SODAS S/ 10

Orange
Lemon Grass
Mango

SOFT DRINKS S/7

Coke ▪ Coke Zero ▪ Inca Cola

WATER S/7

Still ▪ Sparkling

BEERS

CUSQUEÑA (370 ml) S/13

Golden ▪ Wheat ▪ Dark

Craft Beer Specials S/18

Ask to our staff

WINES

	Copa	Botella		Copa	Botella
BLANCO			TINTO		
Tabernero (Peru)			Tabernero (Peru)	S/25	S/85
Blend of Chardonnay, Chenin blanc & Sauv. Blanc	S/25	S/85	Cabernet Sauvignon		
Intipalka (Peru)	S/28	S/95	Intipalka (Peru)	S/27	S/95
Sauvignon Blanc			Shiraz/Syrah		
Finca las Moras (Argentina)	S/28	S/98	Cousiño Macul (Chile)	S/28	S/105
Sauvignon Blanc			Cabernet Sauvignon		
Albilla de Ica (Perú)	---	S/98	Escorihuela Gascon (Argentina) Malbec	---	S/115
Aromatic sweet wine wrapped in soft bubbles.					

BAR

PISCO CLASSICS S/25

Classic PISCO SOUR
Passion fruit PISCO SOUR
Purple corn PISCO SOUR

Classic CHILCANO
Passion fruit CHILCANO
Berries and mint CHILCANO

PISCO MOJITO
(Pisco acholado, mint, lime)

SPIKED PUNCH S/30

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

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

TROPICAL PUNCH
(rum appleton, starfruit, passionfruit,
lime, house syrup)

WATERMELON STRAWBERRY PUNCH
(amazonian gin, watermelon, strawberry,
star anise, lime, house syrup)



STARTERS

FRIED YUCAS ▪ S/20 ▪ Vegetarian

Jungle fried yucas served with our trio of sauces (tartara, huancaína and chilli sauce)

LECHE DE TIGRE ▪ S/28

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.

PALTA A LA JARDINERA ▪ S/30 ▪ Vegetarian ▪ Gluten Free

Creamy mix salad with cooked potatoes, carrot, green peas, beans, beetroot accompanied with our peruvian avocado.

TIRADITO PAISANO ▪ S/37

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.

GARLIC CHILLI PRAWNS ▪ S/35

8 Garlic chilli prawns with chimichurri sauce, served with artisanal bread.

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/32

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/39 ▪ 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/48

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 and andean corn.

CEVICHE BARRIO ▪ S/46

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



VEGETARIAN

FRIED YUCAS ▪ S/20 ▪ Vegetarian

Jungle fried yucas served with our trio of sauces (tartara, huancaína and chilli sauce)

PALTA A LA JARDINERA ▪ S/30 ▪ Vegetarian ▪ Gluten Free

Creamy mix salad with cooked potatoes, carrot, green peas, beans, beetroot accompanied with our peruvian avocado.

MUSHROOM GNOCCHI S/ 42 ▪ Vegetarian

House made gnocchi's served with a creamy garlic sauce, mushroom and wild spinach sauce, parmesan cheese and crispy hazelnuts.

GARDEN SALAD S/ 40 ▪ Vegetarian ▪ Gluten Free ▪ Vegan

Lettuce, grilled mushrooms, tomato, avocado, corn, cucumber and asparagus served with a balsamic vinaigrette.



MAIN COURSES

ARROZ CON MARISCOS - S/ 49

A Peruvian favourite! Peruvian style seafood risotto, 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/ 48

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.
add fresh seafood S/ 12

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.

CHICKEN TALLARIN SALTADO S/ 42

Criollo style, stir fry with house made spaghetti, onions, garlic, bell pepper, tomatoes, yellow chilli, lomo sauce, coriander, scallion and dices of fried chicken breast.

EL TRIO - Designed for one - S/ 59

The most popular..!!

Taste the three classics! Classic Ceviche, Arroz con Mariscos (peruvian style seafood risotto) and Jalea (fried seafood).

GRILLED TROUT - S/ 45

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

FETUCCINI AL AGLIO E FRUTTI DI MARE - S/49

Fetuccini sauteed with fresh seafood, white wine, fine herbs, sun dried tomato and olive oil.

MIXTO ANTICUCHERO - S/50

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 poached egg.
Served with artesanal bread.

SIDES

White rice with
Andean corn S/10

Garden salad S/10

Fried calamari S/15



HOT DRINKS

COFFEE

Espresso S/7
Americano S/7
Cappuccino S/10
Latte S/10

INFUSIONS S/12

Chamomile
Andean Mint
Lemongrass
Coca



DESSERTS

PANNACOTTA S/ 24

Coconut pannacotta served with fresh mango, passionfruit and biscotti.

TEXTURES OF PERUVIAN CHOCOLATE S/ 27

Chocolate dipped brownie bar filled with layers of chocolate mousse, served with chocolate icecream, candied orange and hazelnuts.

CHEESECAKE S/ 25

Andean cheesecake served with roasted strawberries and crispy pistachio.

