



CEVICHE

MEAT & WINE CO.

## COLD DRINKS

(NON ALCOHOLIC)

### LEMONADES - S/ 15

Classic  
Hierba Buena (Mint)  
Hierba Luisa (Lemongrass)

### NATURAL JUICES - S/ 15

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

### HOMEMADE SODAS - S/ 15

Orange  
Lemon Grass  
Mango

### SOFT DRINKS

Coca Cola - S/ 9  
Inca Kola - S/ 9  
Water:  
Agua Munay (Still) - S/ 12  
Agua Munay (Sparkling) - S/ 12

## BEERS

**CUSQUEÑA (370 ml) - S/ 14**  
Golden ▪ Wheat ▪ Dark

**CRAFT BEER SPECIALS - S/ 18**  
Ask to our staff

## WINES

	Copa	Botella		Copa	Botella
<b>BLANCO</b>			<b>TINTO</b>		
Tabernero (Peru)	S/ 25	S/ 85	Tabernero (Peru)	S/ 25	S/ 85
Blend of Chardonnay, Chenin blanc & Sauv. Blanc			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		
			Escorihuela Gascon (Argentina) Malbec	---	S/ 115

## BAR

### PISCO CLASSICS - S/ 28

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/ 32

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

CHICHA PUNCH  
(Pisco quebranta, purple corn, pineap-  
ple, orange, lime, house syrup)

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

WATERMELON STRAWBERRY PUNCH  
(Amazonian gin, watermelon, straw-  
berry, star anise, lime, house syrup)

# STARTERS

## **GRILLED GARLIC AND HERB ANDEAN BREAD - S/ 22**

Local artisanal bread / roasted garlic / confit tomato / fresh herbs/ chili / balsamic vinegar reduction

Vegan / Vegetarian

## **PERUVIAN GUACAMOLE - S/ 32**

Fresh smashed avocado/ lime/ onion/ garlic/ chili / coriander/ andean cheese/ Andean grain crackers

Vegetarian

## **GARLIC AND CHILI PRAWNS - S/ 38**

Sauteed Garlic and chili prawns / artisanal chorizo/roasted chili chimichurri / white wine /olive oil / grilled house bread

## **CAUSA LIMEÑA - S/ 38**

Andean potato causa / shredded chicken / aioli / avocado / tomato/ capsicum / olives.

## **LOCAL MUSHROOMS - S/ 38**

Sauteed mixed local mushrooms/garlic/ rocoto chili / garden herbs/ white wine / olive oil/grilled house bread

Vegan / Vegetarian

## **TROUT TARTAR - S/ 42**

Fresh local trout / sauce of smoked and roasted local chilies / crispy rice / herb oil / glazed sweet potato / avocado

## **CEVICHE ANDINO - S/ 42**

Fresh local trout/rocoto chili leche de tigre / onion / glazed sweetpotato / lime/ Andean corn

## **CLASSIC CEVICHE - S/ 43**

Cubes of fresh market fish / leche de tigre / local chili / onion /served with andean corn and glazed sweet potato.

## **CEVICHE BARRIO - S/ 46**

Cubes of fresh market fish / topped with golden fried calamari / leche de tigre / local chili / onion / served with andean corn and glazed sweet potato.

## **CHICKEN NOODLES SOUP - S/ 28**

Homemade fresh chicken noodle and vegetable soup/ginger / oregano / served with artisanal bread

# MAIN COURSES

## **ARROZ ESPAÑOL - S/ 60**

Creamy squid ink risotto / topped with grilled and marinated prawns, calamari / artisanal chorizo / roasted chili chimichurri / rocoto aioli

## **PORK CUTLET - S/ 69**

250gm grilled local pork cutlet / Andean potatoes mortero style / local mix mushroom and rosemary sauce/fresh green leaves and herbs

## **ARROZ CON MARISCOS - S/ 54**

Mix of fresh seafood / rice tossed in a Peruvian-spiced cream sauce / topped with parmesan cheese / served with salsa criolla.

## **RIBEYE FILLET - S/ 78**

250gm grassfed Andean beef / roasted farm vegetables / Andean potato puree /creamy four pepper sauce

## **GRILLED TROUT - S/ 49**

220gm barbequed local trout fillet / marinated in Peruvian herbs and spices / Rosemary and garlic native golden potatoes / fresh garden salad

## **FETTUCCINI A LA DIABLA - S/ 52**

Sauteed prawns and calamari / served with a roasted chili, garlic and tomato sauce / fettuccini / fresh basil / parmesan cheese

## **CHICKEN MILANESE - S/ 48**

Fresh pan-fried chicken breast coated in aromatic herbs and artisanal bread crumbs / sacred valley cauliflower puree/ mix of green leaves / tomatoes / avocado / house vinaigrette

## **CLASSIC LOMO SALTADO - S/ 54**

Stir fried beef fillet / onions / Peruvian chilies / tomatoes / oyster and soy sauce / served with white rice and Andean fried potatoes.

## **EL TRÍO - S/ 64**

Three classics of peruvian seafood cuisine: Classic Ceviche / Arroz con Mariscos / Jalea (golden fried calamari)

## **PESTO GNOCCHIS - S/ 48**

Housemade fresh Andean potato gnocchis / rustic Peruvian style pesto / fresh herbs and leaves / grilled cherry tomatoes/caramelized nuts / parmesan cheese /

Vegetarian

## **VALLEY SALAD - S/ 48**

Local mesclun leaves / avocado / roasted strawberries / grilled Andean cheese / cherry tomatoes/pistacio / onion / berry and balsamic dressing

Vegetarian / Gluten free

## **GARDEN TO GRILL - S/ 47**

Roasted sacred valley coliflour, grilled baby vegetables / pumpkin and carrot puree / fresh herbs /cashews

Vegetarian / Gluten free / Vegan

## HOT DRINKS

### COFFEE

Espresso ▪ **S/ 9**

Americano ▪ **S/ 9**

Cappuccino ▪ **S/ 11**

Latte ▪ **S/ 10**

### INFUSIONS ▪ **S/ 15**

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.