



Cebiches

CLASSIC SEA BASS CEVICHE 20,00 €

Sea bass marinated in lime, cilantro, and chili to taste. Served with sweet potato, toasted corn, red onion, and Peruvian corn.

MIXED CEVICHE WITH SEA BASS 21,00 €

Sea bass, octopus, and prawns marinated in lime, cilantro, and chili to taste. Accompanied by sweet potato, toasted corn, red onion, and Peruvian corn.

CEBICHE PURO NORTE STYLE 22,00 €

Fine cuts of sea bass mixed with a selection of seafood in a subtle yellow chili "leche de tigre" sauce.

Starters

CAUSA LIMEÑA (CHICKEN) 12,00 €

Mashed potato flavored with lime and yellow chili. Filled with chicken, mayonnaise, and avocado

CAUSA "CARRETILLERA" 14,00 €

Mashed potato with lime and yellow chili. Filled with avocado, topped with crispy fish bites drizzled in ceviche sauce.

CAUSA DE SALMÓN 15,00 €

Masa de patata, lima y ají amarillo. Rellena de SALMÓN AHUMADO, mayonesa y palta.

PAPA A LA HUANCAÍNA 8,00 €

Boiled potatoes served with a creamy sauce made from yellow chili, fresh cheese, and milk

YUQUITAS WITH HUANCAÍNA SAUCE 9,00 €

STUFFED POTATO 7,00 €

Fried mashed potato filled with a savory mix of beef, olives, onions, and boiled egg

TAMALES 7,00 €

PAN CON CHICHARÓN 7,00 €

Our crispy pork belly sandwich served with sweet potato fries and salsa criolla (Peruvian onion relish).

NIKKEI WINGS 12,00 €

Fried wings coated in chuño flour and glazed with a sweet-and-sour oriental-style sauce

CEVICHE-STYLE WINGS 12,00 €

Wings coated in a yellow chili "leche de tigre" marinade.

Main Courses

SEAFOOD RICE 21,00 €

Rice cooked with yellow chili, seafood broth, cilantro, and a selection of seafood.

BRAISED BEEF NORTH STYLE (WITH BEANS) 18,00 €

Aguja de ternera cocida a baja temperatura por horas acompañados de unas cremosas alubias cocidas de manera tradicional, yuca frita y arroz blanco

SEAFOOD CHAUF 19,00 €

Stir-fried rice with soy sauce base, pork or chicken, and sesame oil.

PORK OR CHICKEN CHAUF 16,00 €

Arroz al wok, con base Base de soja con trozos de cerdo y aceite de sésamo.

HUANCAÍNA NOODLES WITH LOMO SALTADO 20,00 €

Pasta topped with Huancaína sauce, served with beef stir-fried with soy sauce, red onion, tomato, bell pepper, and cilantro.

LOMO SALTADO 20,00 €

Beef stir-fried with soy sauce, red onion, tomato, bell pepper, and cilantro. Served with French fries and white rice.

AJÍ DE GALLINA 17,00 €

Shredded chicken cooked in yellow chili, bread soaked in milk, and walnuts. Served with boiled potatoes and white rice.

CRISPY FISH BITES 16,00 €

Crispy fish marinated in soy sauce, mustard, and oregano. Served with golden potatoes, Peruvian corn, vinaigrette, and criolla sauce.

PESCADO A LO MACHO 22,00 €

Fried fish topped with a Peruvian chili-based seafood sauce. Served with fried cassava and white rice.

PULPO AL OLIVO 17,00 €

Thinly sliced octopus in a creamy Botija olive sauce with our special house touch. Served with crackers and avocado.



From the Grill

BEEF HEART SKEWERS WITH HUANCAÍNA SAUCE 15,00 €

Beef heart marinated in red chili, soy sauce, and vinegar. Served with Huancaína potato and Peruvian corn.

GRILLED OCTOPUS 22,00 €

Octopus marinated in anticucho sauce, grilled, and served with chimichurri and potatoes.

Tacu Tacu Dishes

LOMO TACU TACU 20,00 €

Refried beans and rice with yellow chili, served with stir-fried beef in soy sauce, red onion, tomato, bell pepper, and cilantro.

TACU-TACU WITH BRAISED BEEF NORTHERN STYLE 20,00 €

Refried beans and rice with yellow chili, topped with Northern-style braised beef.

ASK ABOUT OUR WEEKEND SPECIALS

SIDE OF WHITE RICE 3,00 €

SIDE OF FRENCH FRIES 3,00 €

Desserts

TRES LECHE CAKE 6,00 €

PASSION FRUIT CHEESECAKE 6,00 €

LÚCUMA CHEESECAKE 6,00 €

Drinks

CHICHA MORADA (1/2 LITRE) 5,00 €

Natural purple corn drink.

PASSION FRUIT JUICE (1/2 LITRE) 5,00 €

Natural fruit juice.

BOTTLE WATER 2,50 €

SPARKLING WATER 3,00 €

SOFT DRINKS 3,00 €

TINTO DE VERANO 4,00 €

COFFEE 2,20 €

TEA 2,00 €

Cocktails

PISCO SOUR (CLASSIC/STRAWBERRY/PASSION FRUIT) 8,00 €

Pisco, lime, simple syrup, egg white, Angostura bitters.

CHILCANO (CLASSIC/STRAWBERRY/PASSION FRUIT) 9,00 €

Pisco, lima, ginger ale.

MOJITO (CLASSIC / STRAWBERRY / PASSION FRUIT) 8,00 €

MARGARITA (CLASSIC / STRAWBERRY / PASSION FRUIT) 8,00 €

LONG ISLAND 8,00 €

DARK AND STORMY 9,00 €

Rum, lime, simple syrup, Angostura bitters, ginger beer.

MANHATTAN 9,00 €

Whiskey, sweet vermouth, Angostura bitters.



National Beers

DOUBLE JUG 3,00 € 4,00 €

FREE DAMM (NON-ALCOHOLIC) 3,50 €

FREE DAMM 00 TOASTED 4,00 €

DAURA DAMM GLUTEN FREE 4,00 €

VICTORIA MÁLAGA 3,50 €

KELER 4,00 €

PILSEN 4,00 €

Wines

RIBERA DEL DUERO GLASS 3,50 € BOTTLE 19,00 €

RIOJA GLASS 3,20 € BOTTLE 18,00 €

TEMPRANILLO GLASS 2,50 € BOTTLE 15,00 €

GODELLO RIBEIRO GLASS 3,50 € BOTTLE 19,00 €

VERDEJO GLASS 3,00 € BOTTLE 17,00 €

ASK ABOUT OUR COCKTAIL OF THE MONTH

