



COLD PLATES

TRÍO DE CEBICHES (2,5,6,7,810,11) Classic, mixed and “carretillero”.	26€
CEBICHE CLÁSICO (5,10) Wild sea bass, red onion, canchita and peruvian corn.	24€
TIRADITO ACHOLAO (5,10) Fine slices of sea bass, lime and extra virgin olive oil emulsion, organic tomatoes and shallots.	18€
TIRADITO BICOLOR (2,5,6,7,810) Fine slices of sea bass, yellow peruvian pepper and rocoto tiger’s milk, and squid.	18€
CAUSA LIMEÑA (5,6,10,11) Shrimp tartare and smoked salmon, organic tomatoes and acebichada sauce.	18€
OSTRA ACEBICHADA (5,12) Rocoto tiger’s milk, cilantro oil and “chalaquita” sauce.	7€
SOLTERITO DE QUINOA Y QUESO FETA (1,3,6) Cooked quinoa mix, sundried tomatoes, arugula pesto and feta cheese.	10€
ENSALADA RUSA ACHOLADA (1,3,6) Salt-roasted beetroot, potato, garden peas, free-range egg, homemade aioli.	11€
PULPO AL OLIVO ACHOLAO (5,6,10,12) Thin slices of octopus, botija olive emulsion, tomatoes & capers.	21€
CONCHAS & AJÍES AHUMADOS (5,10,12) Rocoto leche de tigre, coriander oil and “chalaquita” sauce.	16€



HOT PLATES

CROQUETAS	11€
Ají de gallina (1,2,5,6) Black angus roast strip. (1,2,5,6,7,)	
ANTICUCHOS (6,7,14)	13€
Beef heart, anticucho sauce, crispy potatoes and ocopa sauce.	
EMPANADAS DE LOMO SALTADO (1,2,5,6,7,12,14)	10€
Filled with sirloin ragout and aioli.	
LANGOSTINOS POP (2,6,7,8,9,11)	16€
Crispy prawn tails, yuzu and orange citrus, peruvian rocoto.	
CONCHAS A LA PARMESANA (1,12,14)	13€
Gratinated baby scallops, Parmesan cheese and spiced butter.	
SANGUCHE DE CHICHARRÓN (2,6,7)	10€
French bread, crispy pork belly, sweet potato and criolla sauce.	
SPRING ROLL DE ARROZ CON PATO (1,2,5,6)	12€
Crispy rice roll with duck, aioli and coriander.	
BIKINI CARRILLERA DE TERNERA (1,2,5,6,7)	16€
Beef cheek, brioche bun, black garlic, caramelized onion and Emmental cheese.	
MIXTO DE JAMON DUROC (1,2,5,6,8)	11€
House Duroc ham, brioche bun, mustard and tarragon mayo.	
LOMO SALTADO ESTILO ACHOLAO (1,2,5,7,12)	22€
Creamy bomb rice, huancaína sauce and wok-seared sirloin.	