



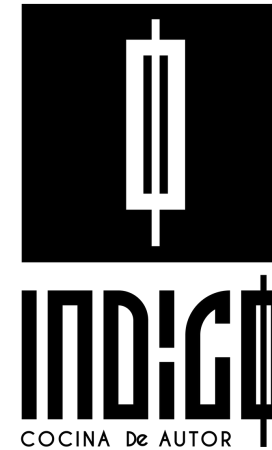
OUR SLOGAN?
YOU.

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We have explored flora and fauna of our land and we have created dishes and cocktails that maintain a harmony with our roots and traditions with intense and explosive flavors. Our seasonal and changing menu is created by the experiences and experiences of our nomadic chef and consists of individual dishes and others destined to be shared, this is a fundamental custom of Peruvian culture.

APPETIZERS

CROQUETA DE CHICHARRON

Cassava croquettes, chalona and rocoto aioli.

TAKU DE PANCETA Y MOLE ADOBADO

Smelted prawns with tortilla and guacamole.

FAKE OSTERS

Oyster mushrooms in Arequipa papaya and yellow chili emulsion, accompanied by caigua chalaquita.

CONCHAS CARBÓN

Grilled scallops, rocoto cream and crispy garlic, cau cau.

s/22.00

s/26.00

s/32.00

s/36.00

STARTERS

CEBICHE CLÁSICO

Traditional ceviche with the catch of the day, sweet potato musseline, leche de tigre, smoked corn.

GREEN CEBICHE

Catch of the day, chimichurri smoked shrimp, leche de tigre of coriander, chifles and loche powdered.

TIRADITO CHARACATO

Catch of the day, rocoto creamy and guiñapo, cau cau, roasted peanuts and cookie corn.

TIRADITO DE TRUCHA

Trout slices with house-made olive oil sauce and yellow rocoto emulsion accompanied by crunchy pumpkin, chili and quinoa.

TIRADITO NIKKEI

Pieces of the day's catch, accompanied by house ponzu sauce and native potato chips in our style.

CAUSA NATIVA

Smashed native potatoes, cured trout tartare, native potato chips and avocado.

CARPACCIO TONNATO

Tongue carpaccio, tonatto sauce, crispy capers, parmesan flakes and greens.

MOLLEJITAS DE TERNERA

Green vean hummus, confit sweetbreads, adobo sauce, garlic chips.

CESAR SALAD

Grilled smoked seasonal lettuces, anchovies, Creole Caesar vinaigrette walnuts and parmesan cheese.

s/38.00

s/42.00

s/38.00

s/38.00

s/38.00

s/42.00

s/36.00

s/38.00

s/32.00

MAIN COURSES

PASTEL DE CHOCLO

Malaya stewed for 10 hours covered with corn cake and stew sauce.

ARROZ CON CHANCHO

Smelted rice with green beans, crispy Panceta, Moraya and huacatay mayonnaise.

CONCOLÓN DE MARISCOS

Grilled seafood chimichurri, creamy rice, pumpkin loche and aioli.

OSSOBUCO ANDINO

Artesanal dough of seven sedes, ossobuco ragout, andean cheese and huacatay.

CEBICHE BRASA

Fish in yellow rocoto sauce cooked on the grill in achira leaves, crispy corn, wheat pop.

GYOZA

Pork belly confit in the middle of gyozas, grilled prawn chimichurri and marinaded adobo with red curry.

LOMO SALTADO

Fine loin in salted in the wok, crispy potatoes and rice with smoked corn.

FIDEUA

Ramen noodles cooked in a traditional chupe sauce accompanied with lots of bonito fish in our style, green beans and ash aioli.

COSTILLAR NIKKEI

Pork ribs lacquered in cocoa honey, accompanied with arracacha puree and arice wrapped in chard leaf.

LENGUA ANDINA

Pressed and golden tongue, accompanied with herb-glazed goose and moraya risotto.

DULCE FINAL – DESSERTS:

TOCINO DEL CIELO

Cortado Crispy coconut, peanut crumble and tumbo ice cream.

SORPRESA DE CACAO

Diferent textures of chocolate.

PURO MANGO

Mango grilled with cacao honey, achira leaves, and mango sorbet.

s/38.00

s/48.00

s/50.00

s/52.00

s/48.00

s/50.00

s/48.00

s/52.00

s/50.00

s/24.00

s/28.00

s/24.00