

MENU

APPETIZERS

PAPA A LA HUANCAÍNA 

Potatoes served in lettuce, topped with our Peruvian white cheese sauce

17

PULPO AL O LIVO

Octopus in Peruvian black olive sauce

32

CAUSA DE POLLO

Pressed potatoes, stuffed with chicken, celery, tomatoes, hard-boiled egg, Peruvian olives and mayo.

22

CEVICHE BAR

CAFFRETI LERO

Traditional ceviche served with hot calamari deep fried rings

32

PERU FUSION

Traditional, shrimps and orange in leche de tigre

35

SIGLO XIX (19th CENTURY)

Traditional ceviche as it was prepared by my grandma

28

MIX MAX

Traditional with seafood mix in leche de tigre

35

NAZCA LINES

Catch of the day in black olive sauce from the Nazca Valley

32

INCA

Organic quinoa with shrimps, corn and onions in leche de tigre

32

MAIN COURSE

ARROZ CON MARISCOS

Creamy rice mixed with assorted seafood, green peas, corn, red pepper

38

ARROZ CHAUFA

Peruvian – Chinese fried rice with chicken (plain, with chicken or with pork)

33

AJÍ DE GALLINA

Shredded chicken in a creamy sauce, served with potatoes and Peruvian white rice

30

LOMO SALTADO

Sauteed tender beef strips, onions and tomatoes, paired with rice and potatoes

35

JALEA

Deep fried seafood paired with tartar sauce, "salsa criolla" and deep fried yucca

45



DESSERTS

SUSPIRO DE LIMEÑA <i>"Sigh of Lima lady". Intense sweet and poetic dessert, dating from XIX Century</i>	8	ARROZ CON LECHE <i>Peruvian version of rice pudding, topped with cinnamon</i>	8
CHOCOLATE PERU FUSION <i>Layers of homemade chocolate cake, "manjar blanco" (dulce de leche) and whipped cream</i>	8	SO FETE <i>Creamy lemon or mango sorbet</i>	5
SO FETE LIMA <i>Creamy lemon sorbet with a touch of Pisco</i>	8	SO FETE HABANA <i>Creamy lemon sorbet with a touch of Rum</i>	8