

A menu with Peru's flavor

Acevichada Oyster

Fresh oyster topped with ají amarillo tiger's milk.

7,⁵⁰

Pork belly anticucho

Grilled pork belly skewer served with traditional Peruvian anticuchera sauce.

7,⁰⁰

Buñuelo

Savory peruvian fritter stuffed with creamy ají de gallina chicken stew.

4,⁰⁰

Empanada peruvian

Savory Peruvian pastry stuffed with seasoned beef filling.

6,⁰⁰

Grilled Parmesan Scallop

Chargrilled scallop topped with a light cheese foam.

6,⁵⁰

To share:

CEVICHE SUPAY

Fresh fish marinated in ají amarillo tiger's milk, served with wok - sauteed corn.

22,⁰⁰

Salmon and avocado tiradito

Thin slices of cured salmon served with coconut and rocoto tiger's milk.

20,⁰⁰

King Crab causa

Three - colored causa layered with king crab meat, shrimp, quail egg, avocado, and citrus escabeche.

23,⁰⁰

Creamy rice with scarlet prawns

Served with chalaquita and homemade ali oli.

25,⁰⁰

LOMO SALTADO

Stir - fried beef tenderloin with fries and white rice.

22,⁰⁰

Desserts:

CHOCO LÚCUMA

Chocolate cream with salted crumble and lucuma sorbeat

8,⁰⁰

SUSPIRO A LA LIMEÑA

Traditional Peruvian dessert of creamy dulce de leche topped with soft meringue

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