

STARTERS

PARMESAN SCALLOPS 7,50/unit

Scallops gratinéed with Parmesan cheese and soft lime aioli, and a hint of rocoto pepper.

CRISPY SCALLOPS 7,50/unit

Scallops marinated with ponzu sauce, wrapped in kataifi pastry, served on a bed of wakame salad and avocado

YUCAS AND HUANCAINA (VEGGIE) 10,50

Crispy yuca coated with Japanese panko, served with "huancaína" cream and Peruvian fresh cheese

QUINOA SALAD (VEGGIE) 12,50

A base of avocado with quinoa, tomato, fresh cheese, Peruvian olive, and coriander, dressed with olive oil, lime, and "rocoto"

NORTHERNER TAQUITOS 16,50

Wheat tortilla with pork rib slow-cooked in "chicha jora" shredded. Served with a guacamole and a spicy "chalaquita"

CHICKEN CHILI CROQUETTES 16,50

Traditional "ají de gallina" cream batter in panko with a base of "ocopa" cream, rocoto cream, and pecan nuts

OCTOPUS WITH OLIVE CREAM 18,50

Thin slices of octopus marinated with fresh oregano, garlic, and olive oil, served on a bed of avocado and accompanied by "carasau" bread

PERUVIAN "CAUSA" POTATO

VEGGIE CAUSA 16,00

Causa potato filled with tomato, avocado, accompanied by crispy mushrooms and wakame seaweed.

"LIMEÑA" CAUSA 18,50

Causa potato filled with tomato, avocado, creamy chicken, and finished with crunchy chicken.

OCTOPUS CAUSA 18,50

Causa potato filled with tomato and avocado, our "botija" olive cream and crunchy octopus.

CEVICHE - CAUSA 19,50

Causa potato filled with tomato and avocado and crispy corvina, crowned with corvina ceviche in a rocoto tiger's milk

TRIO OF CAUSAS 20,50

1st with octopus and olive cream, 2nd creamy chicken and "ají amarillo" creamy 3th smoked prawns in rocoto cream

CEVICHEs AND TIRADITOS

TIGER'S MILK 14,50

Classic ceviche concentrate with glazed sweet potato, "choclo" corn, "canchita" corn, crispy banana (chifle), and white fish

CHALACA MUSSELS 18,50

Mussels served in their own shells with a creamy Tiger's Milk based on rocoto and lime with tomato, "choclo" corn, red onion, and "canchita" corn

TOFU "TIRADITO" (VEGGIE) 18,50

Thin slices of tofu bathed in a "chalaquita" made with yellow peppers, red onions, tomatoes, "choclo" corn and yuca chips.

SCALLOPS "TIRADITO" 21,50

Scallops bathed in a creamy and exotic Tiger's Milk based on passion fruit.

TUNA "TIRADITO" 21,50

Thin slices of tuna seasoned with ponzu and a fresh "chalaquita" with "ají amarillo"

SEAWEED CEVICHE (VEGGIE) 19,50

Mixture of seaweed marinated in a tiger's milk made with "rocoto" cream, lime, and ginger, accompanied by "canchita" corn, "choclo" corn, sweet potato, and crispy banana (chifle).

CLASSIC CEVICHE 23,50

Corvina marinated in lime, rocoto, ginger, coriander, accompanied by glazed sweet potato, "choclo" corn, "canchita" corn, and crispy banana (chifle)

AMAZONIAN CEVICHE 23,50

Salmon marinated in a Tiger's Milk based on passion fruit, mango, and lime, accompanied by sweet potato chips and wakame.

LIMA STREET STYLE CEVICHE 26,50

Our classic ceviche with all its traditional flavor, accompanied by crunchy squid chips.

MIXED CEVICHE 26,50

Fresh salmon, corvina, and tuna with a creamy yellow pepper tiger's milk, accompanied by glazed sweet potato, avocado, and "canchita" corn

MEATS

TRADITIONAL "ANTICUCHO" 21,50

High-fire-flamed veal heart finished with its own sauce, accompanied by golden potatoes, "choclo" corn, and peruvian creams.

FLAMBÉED SEITAN (VEGGIE) 22,50

Flambéed seitan with "anticucho" sauce, pisco, and red onion, accompanied by French fries and rice..

"CHIJAUKAY" CHIQUEN 24,50

Crispy chicken bathed in a Nikkei sauce served with white rice.

SEARED AND MARINATED BEEF PICANHA 25,50

Seared and marinated beef picanha on a creamy potato base, finished with a smoked mushroom sauce and yuca chips

FLAMBE BEEF - LOMO SALTADO 26,50

Beef tenderloin flambe in pisco liquor, smoked sauce, red onion, tomato and french fries

FISH AND SEAFOOD

FLAMBE OCTOPUS 23,50

Flambéed octopus with "anticucho" sauce accompanied by potatoes, tender corn, "chimichurri" and Peruvian creams

MIXED JALEA 24,50

Seafood mix battered in crunchy breadcrumbs (panko), accompanied by onion and lemon salad and rocoto mayonnaise

QUINOA AND TOFU (VEGGIE) 20,50

Creamy quinoa with fresh cheese, Parmesan cheese, and cream, accompanied by pan-seared tofu with Nikkei sauce.

QUINOA AND TUNA 22,50

Creamy quinoa with fresh cheese, Parmesan cheese, and cream, accompanied by pan-seared tuna with Nikkei sauce.

"TIPAKAY" PRAWNS 24,50

Flambéed prawns with a sweet and sour sauce with peppers, peach, and pineapple, accompanied by crispy watan

PERUVIAN STYLE SEAFOOD RICE 26,50

Creamy rice with a seafood mix based on shrimp sauce, cream, and Parmesan cheese

EXTRAS

SAUCES 1,50

"CANCHITA" FRIED CORN 1,80

OLIVES 1,80

BREAD 2,50

"CHIFLES" PLANTAIN 3,00

"PATACONES" PLANTAIN 3,50

FRIED POTATOES 3,50

RICE 3,50

TIGER'S MILK 5,00

TAKEAWAY PACKAGING 1,00