

## 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

<b>TRADITIONAL "ANTICUCHO"</b>	<b>21,50</b>
High-fire-flamed veal heart finished with its own sauce, accompanied by golden potatoes, "choclo" corn, and peruvian creams.	
<b>FLAMBÉED SEITAN (VEGGIE)</b>	<b>22,50</b>
Flambéed seitan with "anticucho" sauce, pisco, and red onion, accompanied by French fries and rice..	
<b>"CHIJAUKAY" CHIQUEN</b>	<b>24,50</b>
Crispy chicken bathed in a Nikkei sauce served with white rice.	
<b>SEARED AND MARINATED BEEF PICANHA</b>	<b>25,50</b>
Seared and marinated beef picanha on a creamy potato base, finished with a smoked mushroom sauce and yuca chips	
<b>FLAMBE BEEF - LOMO SALTADO</b>	<b>26,50</b>
Beef tenderloin flambe in pisco liquor, smoked sauce, red onion, tomato and french fries	
<b>LIMA BEEF CHEEK</b>	<b>26,50</b>
Tender beef cheek braised with "colorado aji" and red wine, served with creamy tagliatelle in "Huancaína" sauce.	

## EXTRAS

<b>SAUCES</b>	<b>1,50</b>
<b>"CANCHITA" FRIED CORN</b>	<b>1,80</b>
<b>OLIVES</b>	<b>1,80</b>
<b>BREAD</b>	<b>2,50</b>
<b>"CHIFLES" PLANTAIN</b>	<b>3,00</b>
<b>"PATACONES" PLANTAIN</b>	<b>3,50</b>
<b>FRIED POTATOES</b>	<b>3,50</b>
<b>RICE</b>	<b>3,50</b>
<b>TIGER'S MILK</b>	<b>5,00</b>
<b>TAKEAWAY PACKAGING</b>	<b>1,00</b>

## FISH AND SEAFOOD

<b>FLAMBE OCTOPUS</b>	<b>23,50</b>
Flambéed octopus with "anticucho" sauce accompanied by potatoes, tender corn, "chimichurri" and Peruvian creams	
<b>MIXED JALEA</b>	<b>24,50</b>
Seafood mix battered in crunchy breadcrumbs (panko), accompanied by onion and lemon salad and rocoto mayonnaise	
<b>QUINOA AND TOFU (VEGGIE)</b>	<b>20,50</b>
Creamy quinoa with fresh cheese, Parmesan cheese, and cream, accompanied by pan-seared tofu with Nikkei sauce.	
<b>QUINOA AND TUNA</b>	<b>22,50</b>
Creamy quinoa with fresh cheese, Parmesan cheese, and cream, accompanied by pan-seared tuna with Nikkei sauce.	
<b>"TIPAKAY" PRAWNS</b>	<b>24,50</b>
Flambéed prawns with a sweet and sour sauce with peppers, peach, and pineapple, accompanied by crispy watan	
<b>PERUVIAN STYLE SEAFOOD RICE</b>	<b>26,50</b>
Creamy rice with a seafood mix based on shrimp sauce, cream, and Parmesan cheese	