

Starters

Papa rellena con harto relleno / 28

Stuffed potato with minced meat, criolla salsa and Peruvian red pepper cream

Patitas de Cerdo en Fiambre / 35

Tender pickled pork feet and onions marinated in vinegar and yellow ají pepper

Choritos a la Chalaca / 40

Fresh mussels topped with an onion, tomato, corn and parsley brunoise. Served in seashells

Cebiche con chicharrón de pulpo / 68

Traditional cebiche, prepared with fresh fish, red onions, salt and lime juice. Served with deep fried octopus. Catch of the day

Pan con Pejerrey / 18

Fish sandwich with tartar sauce, served in traditional Peruvian crispy bread

Pan con Jamon de Lechon / 18

Suckling pig sandwich. Prepared with a homemade family recipe where ham is rolled up

Pan con Huevera Frita / 15

Fried Bonito eggs sandwich, served in traditional Peruvian bread

Tortilla de Sesos de Antaño / 38

Juicy beef brain omelet, with nutmeg and parmesan. A heritage recipe from colonial times

Escabeche de Bonito / 30

Bonito fish brined in vinegar, spices and aji chili pepper. Prepared the day before

Ensalada Mixta / 20

Fresh salad. Made with lettuce, tomatoes, corn, avocado, carrots and black olives. Marinated with home made vinegar dressing

Jalea de Pejerreyes / 42

Deep fried Peruvian silversides, topped with Salsa Criolla

Side Dishes

White Rice / 8

Canary Beans / 8

French Fries / 8

Salsa Criolla: Red onion salad, marinated with lime juice, salt and cilantro