

# FRANCESCO

RESTAURANT

## LUNCH MENU

MONDAY TO FRIDAY | 12:00 PM – 3:00 PM

### STARTERS

#### HOUSE BREAD

### APPETIZERS

#### CAUSA LIMEÑA

Peruvian Yellow Pepper Mashed Potato, Shaped into Maki-Style Rolls, Filled with Avocado and Topped with Shredded Chicken in a Creamy Mayonnaise.

#### PAPA A LA HUANCAINA

Sliced Potatoes in a Creamy Aji Amarillo Cheese Sauce, Finished with Boiled Egg and Peruvian Olives.

### MAIN COURSE

#### AJI DE GALLINA TRADITIONAL

Tender shredded chicken in a rich and creamy aji amarillo and walnut sauce, served with steamed rice and boiled potatoes.

#### RICE WITH SHRIMP

Peruvian-style rice cooked with shrimp tails, red bell pepper base, white wine, and aji amarillo, served with fresh chalaquita relish.

#### CORVINA MEUNIERE WITH SALAD

Grilled corvina fish finished with a classic lemon-butter and parsley sauce, served with house salad.

### DESSERT

#### TOCINILLO DEL CIELO

Delicate Flan with a Firm Texture and Rich, Sweet Flavor.

**US\$ 35.00 P.P., PLUS TAX AND 18% GRATUITY**

### ADDITIONALS

#### COCKTAILS

\$12

##### GOLD RUSH

Johnnie Walker Black Label, Fresh Lemon Juice, and Honey Syrup.

##### OLD FASHIONED

Johnnie Walker Black Label, Sugar Syrup, and Aromatic Bitters.

#### WINES

\$12 GLASS | \$40 BOTTLE

##### RED WINES

Bodega Escorihuela 1884, Malbec / Finca Flichman, Cabernet Sauvignon

##### WHITE WINES

Intipalka, Sauvignon Blanc / Bodega Escorihuela 1884, Sauvignon Blanc



# FRANCESCO

RESTAURANT

## DINNER MENU

MONDAY TO FRIDAY | 5:00 PM – 8:00 PM

### STARTERS

#### HOUSE BREAD

### APPETIZERS

#### CAUSA LIMEÑA

Peruvian Yellow Pepper Mashed Potato, Shaped into Maki-Style Rolls, Filled with Avocado and Topped with Shredded Chicken in a Creamy Mayonnaise.

#### HOUSE SALAD

A fresh blend of greens with avocado, sweet drop peppers, cherry tomatoes, purple cabbage, quinoa, cucumber, and radishes.

#### SALMON TIRADITO IN FRANCESCO SAUCE

Thin slices of fresh salmon in our house Francesco sauce.

### MAIN COURSE

#### CHICKEN IN COGNAC SAUCE

Chicken Rolls in Cognac Sauce with Mushrooms, served with Andean potatoes and oven-roasted carrots sautéed with basil.

#### ASADO DE RES

Slow-cooked Peruvian-style beef roast served with creamy mashed potatoes and traditional criolla.

#### CORVINA A LA CHICLAYANA WITH SHRIMP

Fresh corvina fillet grilled to perfection and shrimp, served with fragrant cilantro rice and topped with a traditional Peruvian criolla.

### DESSERT

#### TOCINILLO DEL CIELO

Delicate Flan with a Firm Texture and Rich, Sweet Flavor.

#### BROWNIE WITH VANILLA MOUSSE

Warm chocolate brownie served with smooth vanilla mousse.

**US\$ 60.00 P.P., PLUS TAX AND 18% GRATUITY**

#### ADDITIONALS

##### COCKTAILS

\$15

##### RUSTY NAIL

Johnnie Walker Black Label, Drambuie, and Twist Lemon

##### WALKER CARAJILLO

Johnnie Walker Black Label, Liqueur 43, Mr. Black coffee Liqueur

##### RED WINES

\$15 GLASS | \$59 BOTTLE

Bianchi, signature selection, **Zinfandel**

Bianchi, central coast, **Cabernet Sauvignon**

##### WHITE WINES

\$14 GLASS | \$49 BOTTLE

Bianchi, **Sauvignon Blanc**

Shadow Ridge, **Chardonnay**

