

LUNCH MENU



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.

or

PAPA A LA HUANCAINA

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



MAIN COURSE

TRADITIONAL AJI DE GALLINA

Tender Shredded Chicken in a Rich and Creamy Aji Amarillo and Walnut Sauce, served with Steamed Rice and boiled Potatoes.

or

RICE WITH SHRIMP

Peruvian-Style Rice cooked with Shrimp Tails, Red Bell Pepper Base, White Wine, and Aji Amarillo, served with Fresh Chalaquita Relish.

or

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**

DINNER MENU



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.

or

SALMON TIRADITO IN FRANCESCO SAUCE

Thin Slices of Fresh Salmon in our House Francesco Sauce.

or

HOUSE SALAD

A Fresh Blend of Greens with Avocado, Sweet Drop Peppers, Cherry Tomatoes. Purple Cabbage, Quinoa, Cucumber, and Radishes.



MAIN COURSE

CHICKEN IN COGNAC SAUCE

Chicken Rolls in Cognac Sauce with Mushrooms, served with Andean Potatoes and Oven-Roasted Carrots sautéed with Basil.

or

CORVINA A LA CHICLAYANA WITH SHRIMP

Fresh Corvina Fillet grilled to Perfection paired with Shrimp, served with Fragrant Cilantro Rice and topped with a Traditional Peruvian Criolla.

or

ASADO DE RES

Slow-Cooked Peruvian-Style Beef Roast served with Creamy Mashed Potatoes and Traditional Criolla.



DESSERT

TOCINILLO DEL CIELO

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

or

BROWNIE WITH VANILLA MOUSSE

Warm Chocolate Brownie served with a Smooth Vanilla Mousse.

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