



STARTERS

Papa huancaína 79 kr

Potatoes, Egg, olive & topped with a creamy aji Amarillo, Cheese Sauce.

Ocopa 89 kr

Original blue Potatoes, served with a creamy huacatay, cheese sauce.

Yuca 89 kr

Cassava served with a Creamy aji amarillo, Cheese Sauce on the side.

Chiringuito de causas 79 kr

Cold mashed potato seasoned with lime and aji amarillo, served with different toppings-Tuna or Chicken.

Tamales 79 kr

Ground corn mash Wrapped and steamed in Banana Leaves filled with Chicken or Pork



TASTE OF PERUS SIGNATURES

Lomo Saltado 180 kr

Beef strips marinated sautéed with soya sauce, coriander, red onion, tomato, aji amarillo.

Saltado de Pollo 170 kr

Chicken strips marinated with soya sauce, coriander, red onion, tomato.

Beef Pachamanca 195 kr

Beef fillet seared in a coating of mild sun-dried chilli with yellow potato purée.

Sudado de Pescado 190 kr

Steamed fresh fish with special aji panca, tomato and onion sauce

Pollo Pachamanca 170 kr

Premium organic chicken breast with a sauce of herbs, aji panca juice and mild sun-dried chilli.

Jalea Mixta 180 kr

Mix of the above, fish, prawns, squid marinated served with Quinoa salad

Chaufa 160 kr

Chicken wok and fried rice, ginger, spring onions, crispy banana plantain

Aji de Pollo 170 kr

Chicken and potatoes with Creamy sauce aji Amarillo and cheese.

Cordero 190 kr

Lamb marinated in Peruvian coffee, paprika, aji panca, achiote served with yellow potato purée.

SABOR DEL MAR

El Clásico 160 kr

Ceviche Sea bass, freshly marinated in traditional tiger's milk lime juice, red onions, sweet potato, crispy cancha corn and Coriander.



NINOS

Salchipapa 90 kr