



## ¡BIENVENIDOS NUEVAMENTE !

### ENTRADAS

#### Ceviche Bandera - €16 (menu)

*Peru's most traditional and classic Ceviche*

fresh sea bass cubes marinated in aji limo 'leche de tigre' served with glazed sweet potato, red onion, cilantro, choclo and cancha

#### Ceviche Mixto - €19

*the classic Ceviche with fish, shrimp and octopus*

fresh sea bass mixed with sautéed octopus and shrimp in aji limo 'leche de tigre' served with glazed sweet potato, red onion, cilantro, choclo and cancha

#### Ceviche Nikkei - €18

*Japanese influenced Ceviche*

raw tuna cubes in a rocoto and soy 'leche de tigre' served with radish, cucumber, soybeans, vegetable crisps and sesame seeds

#### Anticuchos Carretilleros (menu)

*savory 'street food'*

two grilled brochettes in aji panca marinade served with grilled potato, asparagus, huancaína, and chalaca

beef heart €11    beef loin €13    veggie €9 *Vegan*

#### Papas a la Huancaína - € 10 *V* (menu)

*a sort 'patatas bravas' but from Huancayo, Perú*

creamy and mild aji amarillo and fresh cheese sauce original from Huancayo served over potatoes; topped with olives, quail egg and parsley sprouts

### GLOSARIO

**Ají** = Peruvian pepper / **Cancha** = roasted Andean corn  
**Chalaca** = salsa with onions, tomatoes, cilantro, olive oil and lime  
**Chicha Morada** = healthy refreshment made with purple Peruvian corn, fruits and spices / **Chifa** = Peruvian - Chinese fusion / **Choclo** = special corn from the Andes  
**Huacatay** = Peruvian black mint / **Huancaína** = creamy sauce from Huancayo / **Leche de Tigre** = lime juice based marinade for Ceviches and Tiraditos / **Lucuma** = fruit from Peru with a hint of caramel and mocha flavor / **Nikkei** = Peruvian - Japanese fusion / **Pisco** = Peruvian grape distilled  
**Salsa Criolla** = onion, pepper, lime and cilantro salsa

### POSTRES

#### Turrón de Chocolate - €7 (menu)

*Grandmas favorite homemade cake*

dark chocolate and tea biscuit cake with pecans and raisins. served with whipped cream, apple and berries

#### Suspiro Limeño de Lucuma - €8 (menu)

*a creamy tradition from the capital*

dulce de leche pudding with lucuma topped with whipped cream, gingerbread cookie crumb and berries

#### Picarones - €10 *Vegan*

*Peruvian artesian donuts*

pumpkin & sweet potato donuts topped with homemade fruit & spice syrup, powder sugar and berries

## ¡BUEN PROVECHO!



### FUERTES

#### Lomo Saltado - €22

*Peru's favorite stir fry*

stir fried beef loin pieces flambéed with Pisco; red onions, tomato, soy sauce, cilantro, spring onion and aji amarillo; served with fries and rice

#### Aji de Gallina - €17 (menu)

*a classic served in all Peruvian homes*

shredded chicken breast in a creamy aji amarillo sauce with parmesan; topped with potato, quail egg, pecans and olives; served with rice

#### Adobo de Cerdo - €18 (menu)

*Andean style slow braised pork*

slow cooked pork loin in a sauce of aji panca and dark beer; with creamy sweet potato mash and grilled vegetables; served with rice

#### Chaufa de Quinoa - €18 *V* (menu)

*A delicious power-food stir fry*

Stir fried quinoa with various vegetables, spring onion, ginger, sesame oil and pieces of omelette.

without omelette *Vegan*

Please ask us about other *Vegan or Vegetarian* dishes available

### ACOMPAÑANTES

Home fries - €4

Sweet potato fries - € 5 options!

Small mixed salad - €7

Extra rice - €2 / Large € 4

### PARA NIÑOS

Please ask us about our kid's meal

### CLASICAS BEBIDAS PERUANAS

Pisco Sours - €9 (original lime or passion fruit)

Cerveza Cusqueña - €4,95

Inca Cola - €3,95 (non-alcoholic)

Home made Chicha Morada - €3,50 (non-alcoholic)

### ¿ALERGIAS?

Please let us know if you have any food allergies.

### MENU'S

3 COURSE MENU - €37 per person

Entrada + Fuerte + Postre

4 COURSE MENU - €48 per person

2 x Entrada + Fuerte + Postre