

BRUNCH

cocktails 14.

bellini. prosecco, crushed peach

mimosa. champagne, freshly squeezed orange juice

bloody mary. vodka, tomatoes, celery, aji picante

pisco punch. pisco acholado, pineapple, orange

& our classics: pisco sour, chilcano, umeshu spritz, margarita picante, el negroni, summer in machu picchu

mocktails 9.

sugarcane limonada. chancaca, fresh lime

caleno. pineapple, coconut water

mango mule. lime, crushed mango, ginger beer

freshly squeezed orange juice | guava | mango 5.

barista coffee & selection of teas 5.5

light, healthy

avocado toast. huacatay pesto, pine nuts, potato bun (vg) 12.

white quinoa. fresh fruits and raw cane sugar syrup 12.

yoghurt. eucalyptus syrup, seasonal fresh fruit, granola 10.

morning ceviche. sea bass, tiger milk, grapefruit, basil 18.

bakery

homemade amarillo brioche 3.

sourdough breads 2.

cachapas. butter, queso fresco 6.

peruvian makis

prawns chicharrons. coriander, crispy onion, aji amarillo cream 18.

tuna tiradito. avocado, sesame, soy & yuzu glaze, bonito flakes, tobiko 19.

ceviche classico. sea bass, tiger milk, sweet potato, coriander, cancha 18.

spicy tuna tataki. cucumber, avocado, aji rocoto, spring onion, ikura 19.

clásicos

eggs benedictos. beef bacon | smoked salmon, poached eggs, amarillo brioche, amarillo hollandaise 18.

full peruvian. eggs poached | scrambled | sunny, half avocado, plantain, queso fresco, cherry tomatoes, sourdough, refried beans, spinach, chimichurri 15.

tortilla. potatoes, onion & huancaína sauce (v) 12.

empanadas. beef saltadito, edamame, huancaína 18.

hanger steak. anticucho, solterito salad, chimichurri, yellow potato mash 26.

arroz chaufa. prawns | chicken | tempeh-vg, edamame, bean sprouts, aji panca, egg, pimiento 24.

dulces

pancakes. dulce de leche, pecans, banana 12.

picarones. fig leaf syrup 10.

suspiro a la limeña 10.

extra

eggs (2) 6, avocado salsa 4.5, sliced avocado 4.5, miso roast mushroom 3,

cherry tomatoes 3, beef bacon (2) 5, refried beans 4.5, smoked salmon 7,

hash browns 3.5, huancaína 3.5, grilled chicken breast 7.



BRUNCH MENU 36.

freshly squeezed orange juice
or pisco punch
or umeshu spritz

avocado toast. huacatay pesto, pine nuts, potato bun (vg)
or white quinoa. fresh fruits and raw cane sugar syrup
or morning ceviche. sea bass, tiger milk, grapefruit, basil

full peruvian. eggs poached | scrambled | sunny, half avocado, plantain, queso fresco, cherry tomatoes, sourdough, refried beans, spinach, chimichurri
or arroz chaufa. prawns | chicken | tempeh(vg), edamame, bean sprouts, aji panca, fried egg, pimiento
or hanger steak. anticucho, solterito salad, chimichurri, yellow potato mash

pancakes. dulce de leche, pecans, banana
or suspiro a la limeña

extra
eggs (2) 6, avocado salsa 4.5, sliced avocado 4.5, miso roast mushroom 3,
cherry tomatoes 3, beef bacon (2) 5, refried beans 4.5, smoked salmon 7,
hash browns 3.5, huancaína 3.5, grilled chicken breast 7.

sparkling
pietra fine extra brut prosecco 10.
gusbourne 'blanc de blanc' brut 16.
taittinger brut reserve champagne 18.5
taittinger 'prestige' brut rose 20.

