



## STARTERS TO SHARE (WE SUGGEST 2 DISHES PER PERSON)

### BITES

#### (WHILE YOU WAIT)



**ANDEAN CRISPS 4**  
Kaffir & Andean Mint.

**CRISPY CORN CAKE 4**  
Burrata, Olive Oil.

**EMPANADA DE AJI DE GALLINA 4**  
Yellow Chilli Sauce, Chicken.

**PRAWN TOSTADA 4**  
Fresh Prawns, Rocoto Chilli Pepper,  
Spring Onions.

#### CEVICHEs



**CLASSIC SEA BREAM 10**  
Avocado, Sweet Potato, Aji Limo.

**TUNA NIKKEI 12**  
Ginger, Soy Sauce, Samphire,  
Organic Radish.

**HAND DIVED SCALLOPS 12**  
Fresh Mango, Seaweed,  
Rocoto Chilli Pepper.

**BABY ARTICHOKE 10**  
Fava Beans, Beetroot Tiger's Milk.

#### TIRADITOS



**SEABASS TIRADITO 12**  
Coconut Tiger's Milk, Cassava Crisps, Kaffir.

**TUNA TATAKI 12**  
Fragrant Coriander Pesto,  
Hot Sesame Oil, Ginger.

**BEEF CRUDO 12**  
Cow's Milk Cheese, Huancaína Sauce.

**WATERMELON TIRADITO 10**  
Sea Asparagus Tempura, Aji Mirasol.

#### POTATO CAUSAS



**BEEF TARTARE CAUSA 9**  
Potato Puree, Avocado.

**CORNFED CHICKEN CAUSA 9**  
Crispy Potato, Andean Chilli Sauce.

**ANDEAN QUINOA DIVERSITY 9**  
Yellow Potato, Fresh Diced Avocado.

#### CORN TAMALES



**ARTICHOKE TAMALES 9**  
Corn, Feta Cheese, Artichoke Crisps.

**MUSHROOM TAMALES 9**  
Creamy Wild Mushrooms, Thyme, Chillies.

**BEEF TAMALES 9**  
Corn, Braised Beef, Sultanas, Quail Eggs.

### OUR INFLUENCES

Immigrations of different countries throughout the centuries have made Peruvian cuisine a melting pot of cultures. It has now become one of the fastest growing gastronomic movements today.

### SIDES



**GREEN MIXED LEAF SALAD 5**  
Avocado, Pumpkin Oil.

**SUNDRIED POTATOES 5**  
Cashew Nuts.

**OLLUQUITO POTATOES 5**  
Aji Mirasol, Huacatay Mint.

**CUZCO CORN CAKE 4**  
Fresh Ricotta.

**48HR BRAISED BEEF CHEEK 26**  
Corn Cake, Fresh Ricotta,  
Kiwicha Cereal.

**VEGETABLE CHIFA 20**  
Rice, Cereals, Soy Sauce.

**CHARCOAL GRILLED OCTOPUS 26**  
Broad Beans, Purple Olives.

**HALF LOBSTER HOT CEVICHE 26**  
Yellow Tiger's Milk, New Potatoes.

**SUCKLING PIG 24**  
Sundried Potatoes, Cashew Nuts,  
Eucalyptus Yoghurt.

**TERIYAKI BLACK COD 36**  
Rocoto Pepper, Blue Potatoes.

**RHUG FARM ORGANIC LAMB RUMP 26**  
Pumpkin, Goats Cheese, Nuts and Seeds Salsa.

**DUCK BREAST 24**  
Hot Ceviche, Citrus Tiger's Milk, Braised  
Onions, Algarrobo Gnocchi.

**BEEF SALTADITO 28**  
Asian Flavours, Olluquito Potato,  
Yellow Chillies.

**WILD MUSHROOMS 20**  
Crispy Polenta Cake, Egg Yolk.

### MAIN COURSES

(WE SUGGEST 1 DISH PER PERSON)  
+ ADD A SIDE FOR 4



## LIMA RECOMMENDS

### CHEF SELECTION OF 8 DISHES TO SHARE 55/PERSON

#### CUZCO CORN CAKE

Fresh Ricotta.

#### CLASSIC SEA BREAM CEVICHE

Avocado, Sweet Potato, Aji Limo.

#### CORNFED CHICKEN CAUSA

Crispy Potato, Andean Chilli Sauce.

#### SEABASS TIRADITO

Coconut Tiger's Milk, Cassava Crisps, Kaffir.

#### WILD MUSHROOMS

Crispy Polenta Cake, Egg Yolk.

#### BEEF SALTADITO

Asian Flavours, Olluquito Potato, Yellow Chillies.

#### CASSAVA CHIPS

Spiced Tomato Salsa.

#### CUSTARD APPLE PARFAIT

Fresh Strawberries, Purple Corn Crisps.

#### COFFEE & ALFAJORES

Whole table needs to order.  
Vegetarian menu available on request.

## PERU EXPERIENCE

### CHEF SELECTION OF 8 DISHES 65/PERSON

#### BREAD & ANDEAN CRISPS

#### CLASSIC CEVICHE

Avocado, Sweet Potato, Aji Limo.

#### DUCK BREAST

Hot Ceviche, Citrus Tiger's Milk, Braised Onions, Algarrobo Gnocchi.

#### VEGETABLE CHIFA

Rice, Cereals, Soy Sauce.

#### MISO COD

Pomegranate, Ponzu, Fermented Radish.

#### SUCKLING PIG

Sundried Potatoes, Cashew Nuts, Eucalyptus Yoghurt.

#### CUSTARD APPLE PARFAIT

Fresh Strawberries, Purple Corn Crisps.

#### COFFEE & ALFAJORES

Include paired wines 100/person.  
Whole table needs to order.

