

# Starters

## TEQUEÑOS CON GUACAMOLE

*Jam and cheese s/.14 or lomo saltado s/.18*

## SKEWER

*Pineapple, chicken and pork belly confit with herb sauce and turning potatoes with butter and parsley sauté s/.22*

## CANAPÉS

*Three Options: Cream cheese, mint, strawberries and raspberries. Or aji de gallina, olives, cheese and boiled quail eggs. Or cream of chicken, bell peppers and cilantro s/.16*

# Salads and Soup

## DREAMS SALAD

*Lettuce, spinach, onion rings, cheese, beans, peppers, tuna and vinaigrette s/.16*

## MARINADE SALAD

*Asparagus, zucchini, peppers, mushrooms, olives, cheese, eggplant and cherry tomatoes marinated in balsamic vinegar, thyme and olive oil, served with plenty of lettuce s/.15*

## THAI SALAD

*Red peppers, peanuts, lettuce, slices of crispy chicken, mango or peach and thai sauce s/.15*

## CARPACCIO OF BEEF TENDERLOIN

*Sour cream, capers and parmesan cracker s/.22*

## TROUT TARTAR ACEVICHADA

*Corn, avocado and crispy s/.16*

## PUMPKIN BISQUE

*With cheese, thyme and croutons s/.14*

## SOPA CRIOLLA

*Classic peruvian soup with creole seasoning, tenderloin, poached egg and milk s/.16*

## CHICKEN SOUP

*Healthy and delicious chicken strips, vegetables and thin spaghetti s/.15*

## *Entree's*

### CONFITADO DE PANCETA DE CERDO

*Confited pork belly with escribano and reduced quebranta grape. s/.28*

### LOMO SALTADO

*Sautéed of beef tenderloin strips with onions, tomatoes and french fries, served with rice s/.30*

### LOMO A LA PIMIENTA

*Beef tenderloin covered with peppercorn sauce mild spicy, served with sauté of vegetables and mash potatoes s/.30*

### LOMO ALBARDADO

*Albardado tenderloin with mashed carrots, vegetables in wine sauce s/.30*

### CHICKEN CORDON BLEU

*Andean style with huamantanga potatoes, cassava chips and salsa s/.28*

### POLLO A LA PARRILLA

*Grilled chicken fillet with salt, pepper and oregano accompanied by house salad and french fries s/.26*

### CORVINA EN SALSA CITRICA

*Grilled sea bass fillet, coriander citrus sauce tacu tacu cassava, sweet potato chips and creole sauce s/.32*

### SUDADO DE CORVINA

*Tomato, sweet potato, chicha de jora, onions served with white rice s/.32*

### TRUCHA AL VAPOR

*Steamed trout with boiled potatoes and vegetables s/.30*

### ESCABECHE DE TRUCHA

*Onions, yellow pepper, sweet potato chip, vinegar and sweet potato confit s/.30*

# Pastas

## RIGATONIS WITH GRILLED TENDERLOIN

*Grilled beef tenderloin and rigatonis topped with a creamy huancaína sauce and parmesan s/.30*

## FETUCCINIS WITH STROGONOFF BEEF TENDERLOIN

*Beef tenderloin in a red wine sauce, with mushrooms and peppers s/.28*

## CARBONARA

*Italy in a plate... with bacon, eggs and parmesan s/.20*

## PESTO

*Creamy pesto sauce with tenderloin strips s/.30*

## PASTA PRIMAVERA

*Sautéed of mushrooms, zucchini, cherry tomatoes, red pepper, spinach, eggplant and olives with or without a white sauce s/.20*

*\*In any case you can choose between, linguinis, espaguetis, rigatonis or fettuccini*

# Sandwiches

## TRIPLE SANDWICH

*Avocado, egg, lettuce and tomatoes s/.14*

## SANDWICH MIXTO OR MIXTO COMPLETO

*Mixto with ham and cheese s/.12 or Completo with ham, cheese and egg s/.14*

## CLUB SÁNDWICH

*Ham, Chicken, bacon, egg, cheese, lettuce and tomatoes s/.18*

## BEEF TENDERLOIN

*Grilled beef tenderloin, lettuce and tomatoes with ciabatta bread. s/.20*

## CHICKEN FILLET

*Grilled chicken fillet, lettuce and tomatoes with ciabatta bread s/.14*

## HAMBURGER

*House hamburger choice of two toppings, lettuce and tomatoes with frica bread s/.18*

*\*TOPPINGS: cheese, egg, jam, mushroom or bacon for s/.3 soles / all come with french fries*

## Desserts

- Tiramisu s/.12*  
*Strawberry Cheesecake s/.10*  
*Cheesecake of chicha morada with confited quince and apple s/.10*  
*Carrot Cake and Icecream s/.8*  
*Queso helado s/.8*  
*Icecream Cup s/.8*  
*Fruit Salad with honey, or yogurt or icecream s/.10*  
*Traditional Creps with Nutella, fruit or icecream s/.10*

## Beverages

- Coffe s/.5*  
*Latte s/.7*  
*Capuccino s/.7*  
*Expresso s/.5*  
*Hot Chocolate s/.6*  
*Cup of Tea s/.3.50*  
*Limonade s/.6*
- Frozen Limonade s/.8*  
*Natural juices: Pineapple, Papaya or mix them together s/.7*  
*Orange Juice s/.8*  
*Soft drinks s/.4*  
*Still or Sparkling Water s/.4*

## Wine

### BY THE GLASS

<i>Casillero de diablo Sauvignon Blanc</i>	<i>Chile</i>	<i>2011</i>	<i>s/.15</i>
<i>Casillero de diablo Cabernet Sauvignon</i>	<i>Chile</i>	<i>2011</i>	<i>s/.15</i>
<i>Signos Cabernet Sauvignon</i>	<i>Argentina</i>	<i>2009</i>	<i>s/.15</i>

### BOTTLE (750 ml)

<i>Casillero de diablo Sauvignon Blanc</i>	<i>Chile</i>	<i>2011</i>	<i>s/.60</i>
<i>Anubis Chardonnay</i>	<i>Argentina</i>	<i>2012</i>	<i>s/.70</i>
<i>Concha y Toro Champagne - Demi Sec</i>	<i>Chile</i>	<i>NºV</i>	<i>s/.60</i>
<i>Concha y Toro Champagne - Brut</i>	<i>Chile</i>	<i>NºV</i>	<i>s/.60</i>
<i>Signos Cabernet Sauvignon</i>	<i>Argentina</i>	<i>2009</i>	<i>s/.50</i>
<i>Casillero de diablo Cabernet Sauvignon</i>	<i>Chile</i>	<i>2011</i>	<i>s/.60</i>
<i>Portillo Cabernet Sauvignon</i>	<i>Argentina</i>	<i>2010</i>	<i>s/.70</i>
<i>Trapiche Cabernet Sauvignon</i>	<i>Argentina</i>	<i>2011</i>	<i>s/.90</i>