CHEF’S CAESAR
A BASE OF SELECTED GREEN SHOOTS, EGG MOLLET, SLICES
OF GARLIC BREAD, PARMESEAN CHEESE AND ANCHOVIES
ACCOMPANIED BY OUR CAESAR’ DRESSING
11,5 €

CHOPPED TOMATOES, CELERY AND ANCHOVIES
BASE OF CHOPPED TOMATO, SEASONED
WITH OLIVE OIL AND SALT ACCOMPANIED
BY CELERY AND ANCHOVIES
10 €

MORTAR GUACAMOLE
HOME-MADE GUACAMOLE WITH MEXICAN
STYLE FRIED TOTOPPOS
15 €

SMOKED KIMCHEE
SPICY CABBAGE SALAD WITH ROE ON LIMES
12 €

HUANCAYO STYLE POTATOES
POTATO CHIPS ACCOMPANIED
BY OUR HUANCAYO STYLE FOAM
9 €

TROUT SAUSAGE TARTAR
TRADITIONAL SAUSAGE THAT REPLACES
PORK WITH FISH
12 €

MARINATED BARBECUED CHICKEN
BONELESS AND MASHED CHICKEN THIGH,
THEN FRIED AND ACCOMPANIED BY TWO SAUCES AND LIME
12 €

CAUSA LIMEÑA
PERUVIAN PREPARATION BASED ON POTATOES, YELLOW
PEPPERS AND LEMON JUICE WITH CHOPPED ONION AND
SEAFOOD, ALL ACCOMPANIED BY SEAFOOD MAYONNAISE
16 €

SALMON BURGER
11,5 €

FISH NEMS WITH CREOLE SAUCE
VIETNAMESE ROLLS STUFFED WITH FISH AND VEGETABLES
ACCOMPANIED BY LETTUCE AND CREOLE SAUCE
12 €

BEEF BURGER
13,5 €

CHICHARRÓN SANDWICH
PERUVIAN CHICHARRÓN SANDWICH WITH CREOLE SAUCE
AND SWEET POTATO GLAZED WITH BLACK GARLIC
MAYONNAISE AND ROCKET
10,5 €

BEIJING DUCK BAO
STEAMED BREAD WITH BEIJING-STYLE DUCK, FRESH
CHIVES, CUCUMBER, HOISIN AND AROMATIC SAUCE
11 €

BAO BBQ RIBS
STEAMED BREAD STUFFED WITH CRUMBLED BBQ RIBS,
SWEET CUCUMBER, MANGO VINAIGRETTE
AND AROMATIC HERBS
12,5 €

PASTRANI SANDWICH
SPICED AND SMOKED RED MEAT SANDWICH WITH PICKLES,
CREAM CHEESE, SPROUTS AND OUR PASTRANI SAUCE
14 €

PORTUGUESE PIZZA
PIZZA: TOMATO, CHEESE, HAM,
BLACK OLIVE, EGG AND ROCKET
15 €

BAHIA STYLE PIZZA
PIZZA: TOMATO, MOZZARELLA, EGG,
ONION AND SPICY CHOPPED CHORIZO
15 €

NATURAL OYSTERS
OYSTERS WITH LEMON, SALT AND PEPPER
5 €

OYSTERS WITH TIGER MILK
OYSTERS WITH TIGER MILK,
YELLOW PEPPER AND CILANTRO
5 €

FRENCH STYLE OYSTERS
OYSTER WITH MIGNONETTE VINAIGRETTE
5 €

DAILY CEVICHE
FISH MACERATED IN LIME AND YELLOW PEPPER WITH
PURPLE ONION, SWEET POTATO AND CANCHITAS
14 €

JAPANESE SQUID
SQUID MACERATED AND GRILLED WITH AN ANDEAN
TOMATO BASE AND KIMCHEE FOAM
16 €

KOREAN BBQ
MARINATED AND FRIED SALMON WITH GARLIC SHOOTS
AND BBQ SAUCE ON A PITA BREAD WITH CREOLE SAUCE
16 €

SATHAI CHICKEN
MACERATED CHICKEN, CARAMELISED ONION,
OYSTER ALHOY AND CHOPPED BASIL
14 €

PORKO PURURUCA
A SIMILAR DISH TO THE TRADITIONAL
PULLED PORK BUT WITH CRISPY SKIN
18 €

ROASTED FREE RANGE CHICKEN
ROASTED CHICKEN WITH GARNISH TO SHARE
18 €

COW TONGUE CURRY
TRADITIONAL CURRY WITH COW TONGUE STEW
21 €

ROASTED BEEF FILLET
LOW TEMPERATURE MACERATED RIB ON SPICES TO SHARE
KINDLY ASK FOR THE CHEF’S SPECIALS
49 €

RICE WITH CHICKEN AND MUSHROOMS
PIŁAF RICE WITH CHICKEN,
MUSHROOMS AND MATURE CHEESE
19 €

QUIBEBE
PUMPKIN AND GOAT CHEESE
9 €

CHEESE CAKE
OUR VERSION OF THE POPULAR CHEESE CAKE
11 €

LEMON PIE
OUR LEMON CAKE IN TEXTURES
18 €

HAZELNUT AND CHOCOLATE
A SIMILAR DELIGHT
TO NOCCILLA TO SHARE
8 €