



❧ SANDWICH ❧

GRILLED SHRIMPS, GUACAMOLE & ROAST TOMATOES «\$29.900»

CRISP CONFIT PORK BELLY, SWEET POTATO, ONION RELISH & YELLOW
CHILI CHEESE SAUCE «\$28.500»

“LA DESPENSA” LAMB BURGUER WITH GRILLED AUBERGINE & GOAT
CHEESE CREAM «\$28.500»

❧ SALADS ❧

“DEL CAMPO”: MIX OF ORGANIC GREENS, AROMATIC HERBS, PALM HEART,
AVOCADO & TOMATO «\$20.200»

THAI ROASTED CHICKEN SALAD WITH CURRY, AVOCADO, MANGO, CASHEW
NUTS & ORGANIC LETTUCE «\$25.800»

BUFFALO BURRATA, GREENHOUSE TOMATOES, WILD ROCKET & BASIL
PESTO «\$30.900»



STARTERS

SALMÓN TARTARE, AVOCADO & CRISPS «\$21.500»

TIRADITO “SECHURA” WITH THE FISH OF THE DAY, SMOKED CHILI, ROAST
CORN & GREEN BANANA «\$ 24.500»

ROAST ASIATIC PORK BELLY & PINEAPPLE DIP «\$25.900»

“CAUSA LIMEÑA”: MASHED YELLOW POTATOES WITH PERUVIAN CHILI;
SHRIMPS & OCTOPUS «\$25.900»

TIRADITO PISQUEÑO WITH SEA BASS, JALAPEÑO & AVOCADO TIGER MILK
«\$26.500»

PROVENZAL QUICHE TART WITH GOAT CHEESE, CHERRY TOMATOES,
GLAZED ONIONS, PALM HEART & ROCKET «\$26.500»

STREET MARKET CEVIHE WITH FISH OF THE DAY & DEEP FRIED SQUID
«\$29.600»

GOLD TACOS WITH SWEETBREADS, “TOMATILLOS”, JALAPEÑO, SOUR
CREAM & GUACAMOLE «\$19.500»

HOT CEVICHE WITH SEA BASS, SQUID, SHRIMPS & RED CHILI JUICE «\$29.900»

CEVICHE “CANTARRANITA” WITH SEA BASS, AVOCADO, EMULSIFIED TIGER
MILK & EXTRA VIRGIN OLIVE OIL «\$32.900»

SQUID, SHRIMP & FISH OF THE DAY TEMPURA WITH JAPANESE DIPS
«\$32.900»

GRILLED GREEK OCTOPUS WITH ROAST POTATOES, AIOLI & PARSLEY
SAUCE «\$33.900»



SOUPS

TOMATO SOUP WITH MINI-CROQUETTES OF GOAT CHEESE «\$21.600»

“BOUILLON DE LA RIVIÈRE”, WITH FISH OF THE DAY, MUSSELS, BABY CLAMS
& PRAWNS «\$26.500»

PASTA

CANTONESE SPAGHETTINI WITH STIR FRY SIRLOIN STEAK, SHRIMPS, &
SQUID «\$37.900»

FETTUCCINE POSITANO WITH LANGOUSTINES & CLAMS RAGU, WHITE WINE
& PEPPERONCINI «\$29.900»

GOAT CHEESE, RICOTTA AND BURRATA RAVIOLI WITH ROAST CHERRY
TOMATO SAUCE «\$30.600»

SPAGHETTINI “LA DESPENSA” WITH CHARCOAL GRILLED SIRLOIN STEAK &
SCAMPI WITH HOMEMADE PESTO «\$37.900»

“ARROZ PIURANO”: SEAFOOD PERUVIAN GREEN RICE WITH DEEP FRY FISH
OF THE DAY, SQUID, LANGOUSTINES & SCALLOP «\$39.500»

❧ MAIN COURSES ❧

PERUVIAN BRAISED SIRLOIN STEAK WITH YELLOW CHILI BEER, CORIANDER
& WHITE FLAGELO BEANS STEW «\$35.500»

“PICANTE NORTEÑO”: CLASSIC PERUVIAN WITH FISH OF THE DAY,
LANGOUSTINES CREAM & “CHARAPITA” CHILIES BROTH «\$35.900»

ROAST PROVENCE DIJON CHICKEN, JUS RÔTI, GREENHOUSE TOMATOE
SALAD & NATIVE POTATOES «\$32.900»

SALMON PARMENTIER, EMULSIFIED NOISETTE MUSHROOMS, CONFIT
POTATOES, ASPARAGUS & BROCCOLI ALLA MILANESA «\$36.800»

PERUVIAN STEW WITH FISH OF THE DAY, SHRIMPS, CLAMS, BLONDE BEER &
YELLOW CHILI «\$36.900»

MOROCCAN LAMB MEATBALLS STEW WITH HARISSA, APRICOT, ZUCCHINI,
ALMONDS & MASHED POTATOES «\$37.200»

INDIAN CURRY FISH OF THE DAY WITH WILD MUSHROOMS & BOMBAY
TURMERIC RICE «\$38.500»

“TACU-TACU A LO MACHO”: PAN FRIED RICE & MASHED BEANS WITH FISH
OF THE DAY, SHRIMPS, SQUID, OCTOPUS & ROAST BANANA «\$39.900»

GRILLED PORK RIBS CREOLE BARBECUE STYLE, MASHED POTATOES &
ROCKET – AVOCADO SALAD «\$48.500»

“STEAK & FRITES”, GRILLED ANGUS RIB EYE STEAK, COGNAC RÔTI JUS,
CRISPY PATATOES, CHERRY TOMATO SALAD WITH CONFIT SHALLOTS AIOLI
«\$64.500»

