

TIRADITO PESCA DEL DIA



TIRADITO DE AJI AMARILLO



CEVICHE CARRETILLERO



CEVICHE PITUCO



## STARTERS

### TIRADITO PESCA DEL DIA 14€

FINE SLICES OF FISH MARINATED WITH LIME JUICE, ACCOMPANIED WITH AVOCADO AND CHALAQUITA (FINE DICED ONION).

### TIRADITO DE AJI AMARILLO 14€

FINE SLICES OF FISH MARINATED WITH YELLOW CHILLI AND LIME SAUCE, ACCOMPANIED WITH SWEET POTATO AND QUINOA POP

### CEVICHE CARRETILLERO 16€

FRESH FISH DICED, MARINATED WITH TIGER'S MILK ACCOMPANIED WITH ONION, SWEET POTATO, PERUVIAN CORN AND CORIANDER. CROWNED WITH FRIED CALAMARI. CUSTOMIZE THE SPICY LEVEL.

### CEVICHE PITUCO 17€

FRESH FISH, SCALLOPS AND AVOCADO, MARINATED WITH TIGER'S MIL, ACCOMPANIED WITH ONION, SWEET POTATO AND PERUVIAN CORN (CHOCLO) CUSTOMIZE THE SPICY LEVEL.

### CEVICHE VEGETARIANO 12€

VEGGIE VERSION OF OUR TRADITIONAL CEVICHE, WITH PORTOBELLO MUSHROOMS, MARINATED WITH LIME JUICE AND ACCOMPANIED WITH SWEET POTATO AND PERUVIAN CORN.

### ESCABECHADO TUNA TARTARE 17€

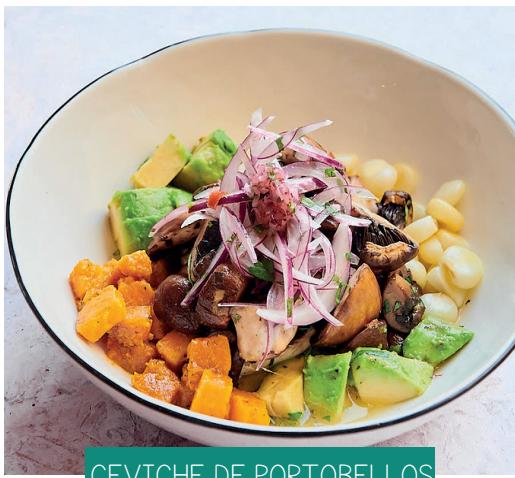
TUNA TARTARE WITH ESCABECHE SAUCE, SERVED WITH TOASTS.

### CAUSITAS ACEVICHADAS WITH CALAMARI 13€

CREAMY MASHED POTATO BALLS, SPICED WITH YELLOW CHILLI, CROWNED WITH FRIED CALAMARI, ACEVICHADA SAUCE AND AVOCADO

### GRILLED SCALLOPS 12€

GRILLED SCALLOPS WITH CHILI SPICED BUTTER.



CEVICHE DE PORTOBELLOS

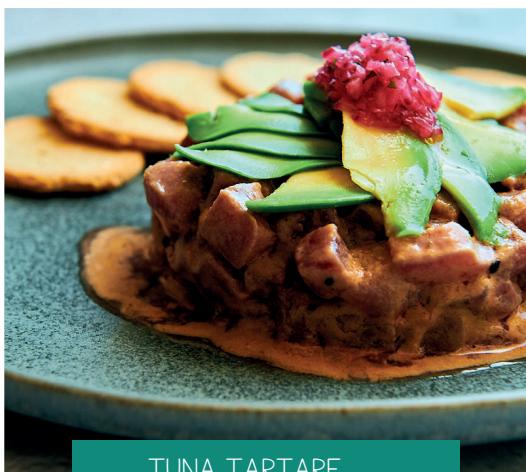
CHURRITOS DE PATATA CON HUANCAINA 11€  
MASHED POTATO CHURROS WITH HUANCAINA SAUCE

ANTICUCHOS DE POLLO 12€

CHICKEN SKEWER, MARINATED WITH TRADITIONAL ANTICUCHO SAUCE. SERVED WITH YELLOW POTATO, CHOCLO AND HUANCAINA SAUCE.D

PATATAS ROTAS CON EL TOQUE PERUANO 12€

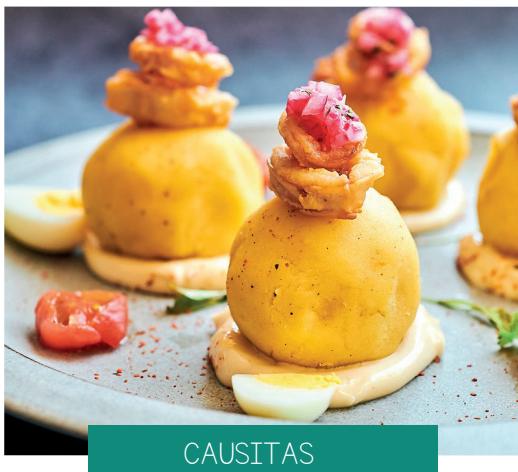
PERUVIAN YELLOW POTATO, WITH ROCOTO ALIOLI, CHORIZON AND POACHED EGG..



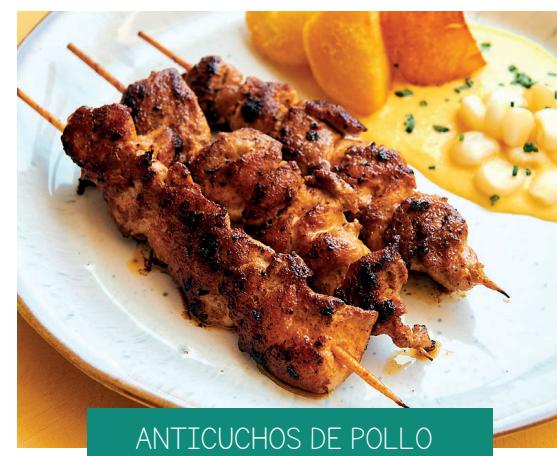
TUNA TARTARE



CHURRITOS DE PATATA



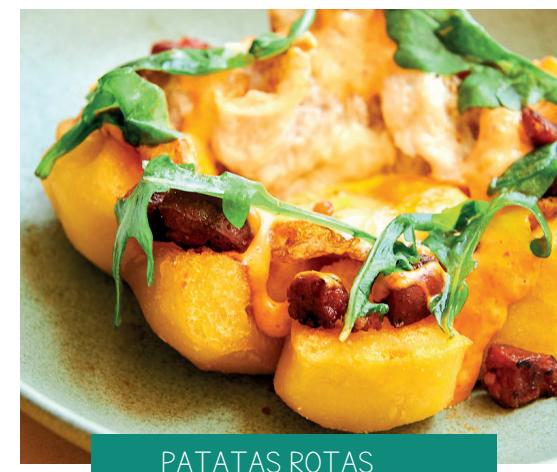
CAUSITAS



ANTICUCHOS DE POLLO



CONCHAS A LA PARRILLA



PATATAS ROTAS



CAESAR SALAD

## FONDOS

### CAESAR SALAD ALMA LIMA 13€

CAESAR SALAD WITH CHICKEN CONFIT AND CROUTONS

### MIRAFLORES SALAD 14€

SALAD WITH AVOCADO AND MISO VINAGER.

### EL MEJOR ASADO CON PURE DE PATATAS 20€

SLOWED COOKED THIN RIB WITH MASHED POTATOES AND FRIED GARLIC.

### FISH STEW 18€

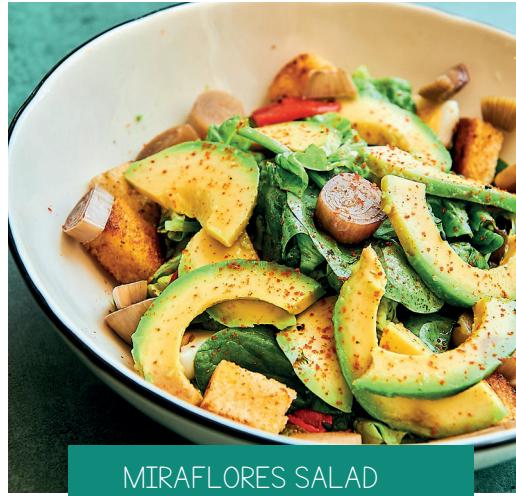
WITH THAI FLAVORS AND WINKS FROM THE PERUVIAN JUNGLE.  
SERVED WITH COCONUT RICE

### CHAUFA CAPON 16€

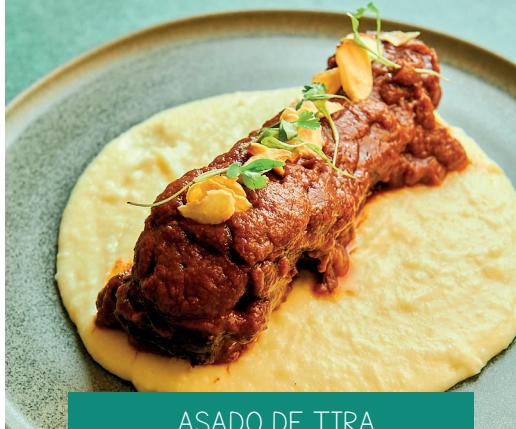
CHIFA STYLE RICE WITH CHAR SIU PORK, CROWNED WITH SHRIPMS AND EGG OMELETTE.

### LOMO SALTADO 20€

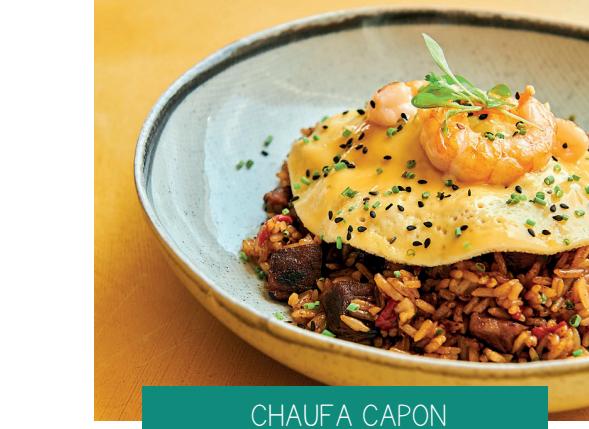
TRADITIONAL PERUVIAN WOK STYLE, SAUTEED LOIN, ONIONS, TOMATO SERVED WITH WHITE RICE AND YELLOW POTATO.



MIRAFLORES SALAD



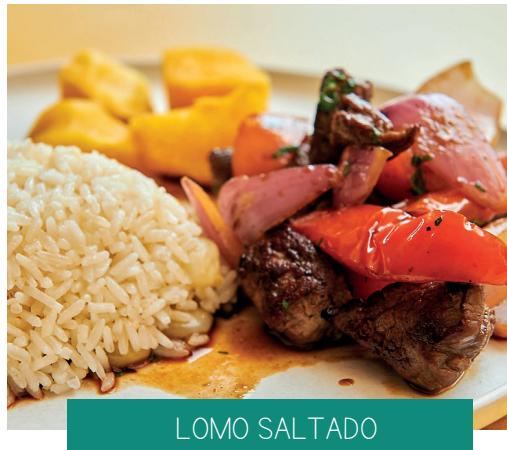
ASADO DE TIRA



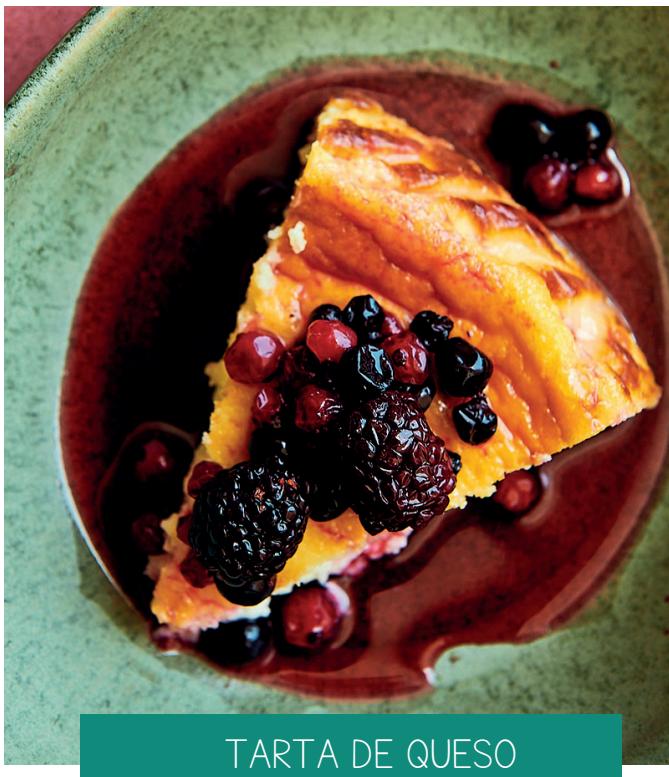
CHAUFA CAPON



FISH STEW



LOMO SALTADO



TARTA DE QUESO



BROWNIE WITH CREAM



MANGO MOUSSE

## POSTRES

TARTA DE QUESO 7€

BROWNIE ARROZ CON LECHE CREAM 7€

MANGO-PASSIONFRUIT MOUSSE WITH ALMONDS AND COCONUT 7€



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## APERITIVO 9€

### APEROL SPRITZ

APEROL - PROSECCO - RODAJA DE NARANJA - SODA

### NEGRONI

GIN - VERMOUTH ROSSO - CAMPARI - PIEL DE NARANJA

### MANHATTAN

JACK DANIELS - VERMOUTH ROSSO - AMARGO DE ANGOSTURA - ACEITE DE NARANJA

## DE LA CASA 9€

### ALMA LIMA

PISCO ITALIA - RON BLANCO AÑEJO - EXTRACTO DE HIERBA LUISA - PIÑA GOLDEN  
COCO ARTESANAL - BITTER

### SUNSED MALAGA

RON AÑEJO BLANCO L - ZUMO DE MARACUYA - ALMIBAR DE PIÑA - VERMOUTH ROSSO

### CAPITAN ANDINO

PISCO UVINA - VERMOUTH ROSSO - AMARGO DE ANGOSTURA - ACEITE DE NARANJA  
ACEITURA VERDE

### DULCE AMARGURA

CAMPARI - ALMIBAR DE PIÑA - MENTAS FRESCAS - RON AÑEJO 12 AÑOS - PROSECCO

## TONIC 9€

### TANQUERAY

TANQUERAY TEN - TONICA BRITVIC - TORONJA - ROMERO

### HENDRIKS

TONICA - KIURI - PIMIENTA MOLLE

### MARE

TONICA - ALBAHACA - PIEL DE LIMA



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## PISCO BAR 9€

### PISCO PUNCH

PISCO ITALIA - ALMIBAR DE PIÑA - ZUMO DE LIMON CRIOLLO - SODA

### PISCO SOUR

PISCO QUEBRANTA - SIROPE NATURAL - ZUMO DE LIMON CRIOLLO - CLARA DE HUEVO  
AMARGO DE ANGOSTURA

### SOUR DE MARACUYA

PISCO QUEBRANTA - SIROPE NATURAL - ZUMO DE MARACUYA - CLARA DE HUEVO

### ACHILCANADO DE MARACUYA

PISCO QUEBRANTA - ZUMO DE MARACUYA - GINGER ALE

### CHILCANO CLASICO

INTIPALKA QUEBRANTA - ZUMO DE LIMON CRIOLLO - GINGER ALE

### PONCHE PERUANO

PISCO QUEBRANTA - LECHE - SIROPE SIMPLE - HUEVO - ALGARROBO

### MOJITO INKA

PISCO TORONTEL - ALBAHACA - ZUMO DE MARACUYA - AZUCAR - SODA

## VODKA 9€

### MOSCOW MULE

VODKA - ZUMO DE LIMON - GINGER BEER - HIERBA BUENA

### SEX ON THE BEACH

VODKA - JUGO DE FRUTOS DEL BOSQUE - NARANJA

### SCREWDRIVER

VODKA - NARANJA



## RON 9€

### MOJITO CUBANO

FLOR DE CAÑA 4 AÑOS - HIERBA BUENA - AZUCAR BLANCA - ZUMO DE LIMON CRIOLLO - SODA

### PIÑA COLADA

RON AÑEJO - PIÑA GOLDEN - COCO ARTESANAL

### MAI TAI

RON AÑEJO RUBIO - RON AÑEJO BLANCO - PIÑA GOLDEN - SIROPE DE ALMENDRAS - NARANJA  
COINTREAU

### CUBA LIBRE

RON AÑEJO - LIMON - COCA COLA

## VINO COCKTAIL 5€

### TINTO DE VERANO

VINO CABERNET SAUVIGNON - NARANJA TANGELO - MORAS - SIROPE DE HIBISCUS - GINGER ALE

## LIMONADAS

### CLASICA 3,5€

LIMON CRIOLLO - SIROPE SIMPLE

### VERDE 4€

LIMON CRIOLLO - HIERBA BUENA - SIROPE SIMPLE

### MANGO 4€

LIMON CRIOLLO - SIROPE SIMPLE - MANGO

### FRUTOS DEL BOSQUE 4€

LIMON CRIOLLO - FRUTOS DEL BOSQUE - SIROPE SIMPLE

### COCO 4€

LIMON CRIOLLO - CREMA DE COCO - SIROPE SIMPLE

## OTRAS BEBIDAS

CERVEZA CORONA 3,5€

CERVEZA CUZQUEÑA 3,5€

CERVEZA ALHAMBRA VERDE 3,5€

CERVEZA ESTRELLA GALICIA 3,5€

CERVEZA ESTRELLA GALICIA LIMÓN 2,2€

CERVEZA GALICIA 0/0 2,2€

VINO TINO BOTELLA 15€

VINO TINTO COPA 3,5€

VINO BLANCO BOTELLA 15 €

VINO BLANCO COPA 3,5 €

REFRESCOS 2,2€

INKA COLA 3,5€

AQUA 50 CL 7€

AQUA 100 CL 3,5 €

AQUA C/GAS 100 CL 3,5 €