



SONESTA  
EL OLIVAR-LIMA

# MENU

---

RESTAURANTE  
*RESTAURANT*

► Una experiencia **GHL**®

# TRADICIONES PERUANAS

## PERUVIAN TRADITIONS

CEVICHE PERUANO .....	S/58.00
<i>PERUVIAN CEVICHE</i>	
PAPA A LA HUANCAÍNA ● .....	S/19.00
<i>POTATOES WITH HUANCAINA SAUCE</i>	
CAUSA LIMEÑA .....	S/22.00
<i>LAYERED POTATO DISH LIMA STYLE</i>	
TIRADITO AL AJÍ AMARILLO .....	S/45.00
<i>TIRADITO WITH YELLOW CHILI PEPPER SAUCE</i>	
PULPO AL OLIVO ● .....	S/30.00
<i>OCTOPUS WITH OLIVE SAUCE</i>	
PESCADO A LA CHORRILLANA ● .....	S/59.00
<i>FISH FILLET CHORRILLOS STYLE</i>	
NUESTRO LOMO SALTADO ● .....	S/59.00
<i>OUR STIR-FRIED LOIN</i>	
ARROZ CON PATO .....	S/50.00
<i>RICE WITH DUCK</i>	
AJÍ DE GALLINA ● .....	S/38.00
<i>SHREDDED CHICKEN BREAST IN CHILI SAUCE</i>	
TACU TACU A LO POBRE ● .....	S/50.00
<i>PERUVIAN BEANS AND RICE TACU TACU</i>	
PARIHUELA ● ● .....	S/59.00
<i>PERUVIAN SEAFOOD SOUP</i>	

## ENTRADAS

### STARTERS

CAUSA RELLENA ● ● .....	S/40.00
<i>LAYERED POTATO DISH</i>	
De pulpa de cangrejo con chicharrón de pescado y calamar con salsa criolla.	
<i>Mashed potatoes marinated with a yellow chili pepper paste, filled with crab meat, accompanied with fish slices and breaded calamari.</i>	
CHICHARRÓN DE POLLO CRIOLLO ● .....	S/28.00
<i>CRISPY FRIED CHICKEN BITES</i>	
Con trío de salsas peruanas	
<i>Accompanied with a trio of Peruvian sauces.</i>	
LANGOSTINOS CROCANTES CON MIEL ● ● .....	S/42.00
<i>DE MARACUYA</i>	
<i>CRISPY SHRIMP WITH PASSION FRUIT HONEY</i>	



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FRUTOS  
SECOS  
NUTS AND  
DRIED FRUIT



MARISCOS  
Y CRUSTÁCEOS  
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# ENSALADAS

## SALADS

### MANZANILLA *MANZANILA* ----- S/28.00

Lechuga orgánica y americana, espinaca, manzana verde, alcachofa, aceituna verde, huevo duro, tomate confitado, pollo al ajonolí y queso bocconcini.

*Organic and american lettuce, spinach, green apple, artichoke, green olives, boiled egg, tomato confit, sesame chicken and bocconcini cheese.*

### BLANQUETA *BLANQUETTE* ●● ----- S/28.00

Lechuga orgánica y romana, pasas, almendras confitadas, fideo crocante, maní, higos, piña, coco, kiwicha, aceituna verde y pollo al Dijón.

*Organic and romaine lettuce, almonds confit, crispy noodles, peanuts, figs, pineapple, coconut, kiwicha, green olives, and Dijon chicken*

### ARBEQUINA *ARBEQUINA* ----- S/28.00

Zanahoria, choclo, brócoli, beterraga, arroz integral, palta y atún en cubos

*Carrots, corn, broccoli, beet, brown rice, avocado and cubed tuna fish*

### OBREGÓN *OBREGON* ● ----- S/35.00

Mix de lechugas, espinaca, berros, palta, queso parmesano, pimiento morrón, crutones, escalopas de lomo, almendras acarameladas y champiñones

*Lettuce mix, spinach, watercress, avocado, Parmesan cheese, bell pepper, croûtons, loin scallops, caramelized almonds and mushrooms*

### ENSALADA A LA BRASA ----- S/28.00

#### **GRILLED CHICKEN SALAD**

Mix de lechugas con filetes de pollo a la brasa, papas doradas, choclo desgranado y tomate cherry

*Lettuce mix with grilled chicken fillets, roasted potatoes, corn and cherry tomato*



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# SOPAS Y CREMAS

## SOUPS AND CREAMS

- SOPA CRIOLLA** ● ..... **S/28.00**  
**PERUVIAN BEEF NOODLE SOUP**  
*Traditional soup with beef broth and fine loin slices, accompanied with angel hair pasta with a touch of panka chili pepper, topped with a fried egg.*
- SOPA MENESTRÓN CON RES** ● ..... **S/28.00**  
**BEEF MINESTRONE SOUP**  
*Hearty, aromatic soup served with corn, potato, carrot, noodles, beef slices, basil and spinach.*
- CAZUELA DE POLLO** ● ..... **S/20.00**  
**CHICKEN CASSEROLE SOUP**  
*Small pieces of chicken breast served with vegetables and chopped potatoes.*
-  **CREMA DE ZAPALLO** ..... **S/20.00**  
**PUMPKIN CREAM**  
*Pureed pumpkin, accompanied with vegetable broth and a little milk cream.*

# PASTAS

## PASTA

- REGINETTE** ● ● ..... **S/45.00**  
**REGINETTE**  
*Mar y montaña con lomo y mariscos  
 Pasta with tenderloin slices, shrimp, calamari and octopus in soy sauce.*
-  **RAVIOLES DE ALCACHOFA** ● ..... **S/36.00**  
**ARTICHOKE RAVIOLI**  
*Ravioles con relleno de alcachofa y queso de cabra al ragú de tomates confitados con perfume de aceite de trufa y albahaca.  
 Artichoke and goat's cheese ravioli served in a confit tomato sauce seasoned with truffles and basil.*



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# ARROCES RICE

## AEROPUERTO CRIOLLO ●----- S/35.00 PERUVIAN AIRPORT RICE

A combination of rice, noodles, Chinese vegetables, soy sauce, sesame oil and crispy wonton dough, accompanied with crispy chicken and egg tortilla

## TACU TACÚ DE LENTEJAS CON LOMO SALTADO ●----- S/45.00 LENTIL TACU TACU WITH STIR-FRIED LOIN

Rice with lentils and a yellow chili pepper sauce, with a base of onion and garlic, cooked in a frying pan, accompanied with loin slices, onion, tomato, and scented with soy sauce

## RISOTTO A LA HUANCAÍNA ●----- S/50.00 RISOTTO WITH HUANCAINA SAUCE

Con lomo al jugo y crocante de queso  
Risotto cooked with a base of yellow chili pepper sauce, milk and broth, accompanied with juicy loin and Parmesan cheese

# PESCADOS Y MARISCOS FISH AND SEAFOOD

## SALMÓN A LA PLANCHA ----- S/60.00 GRILLED SALMON

Con verdura baby y papas a las finas hierbas  
Salmon accompanied with baby vegetables and cocktail potatoes with fine herbs

## ATÚN SALTADO ●----- S/55.00 STIR-FRIED TUNA

Con arroz con choclo y papas amarillas fritas  
Served with crispy yellow potatoes and rice

## PESCA DEL DÍA A LA PLANCHA CON PAPAS HUAYRO Y VERDURAS COCIDAS ----- S/45.00 GRILLED CATCH OF THE DAY FISH, WITH HUAYRO POTATOES AND COOKED VEGETABLES

## ARROZ CON MARISCOS ●----- S/50.00 SEAFOOD RICE

Seafood dish with rice cooked in seafood broth, accompanied with yellow and mirasol chili pepper, garlic and onion paste, served with a juicy sauce with white wine, concentrated fish, octopus, calamari and shrimp broth

## SUDADO DE PESCADO ----- S/50.00 PERUVIAN STEAMED FISH FILLET

White fish served with a juicy sauce made with fish, tomato and onion stock, served with cassava and rice



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# CARNES Y AVES

## BEEF AND POULTRY

**PANCETA DE CERDO** ----- **S/45.00**  
**PORK PANCETTA**

Laqueado con miel y kión, acompañado de arroz meloso  
*Pancetta cooked with honey, ginger and a touch of cinnamon, accompanied with creamy rice and crispy vegetables like broccoli and carrots, and teriyaki sauce*

**POLLO CROCANTE** ● ----- **S/40.00**  
**CRISPY CHICKEN**

Con puré de camote y lúcuma acompañado de champiñones al ajillo  
*Crispy chicken filled with spinach, pepper and asparagus, accompanied with lucuma puree and bacon, served with a sweet sauce and decorated with mushroom chutney*

**ASADO DE TIRA DE MI ABUELA** ● ----- **S/45.00**  
**GRANDMA'S SHORT RIBS**

Con salsa de tomate estofada con puré de papa amarilla y arroz con choclo  
*Served with stewed tomato sauce, mashed potatoes and rice with corn*

**ARROZ TAPADO DEL OLIVAR** ● ----- **S/35.00**  
**MEAT FILLED RICE WITH OLIVE SAUCE**

Acompañado de plátano frito con salsa al olivo y verduras cocidas  
*Long grain rice filled with tenderloin stew, accompanied with fried egg and ripe plantain, decorated with olive sauce*

**PALLAR DE LOMO A LA PLANCHA** ● ----- **S/55.00**  
**GRILLED BEEF PAILLARD**

Con tallarines al pesto y dúo de quesos  
*Tenderloin served with pesto pasta, and Italian pecorino and Parmesan cheese*

# GUARNICIONES

## SIDE DISHES

**PAPAS FRITAS AMARILLAS** ----- **S/12.00**  
**YELLOW FRENCH FRIES**

**ARROZ CON CHOCLO** ----- **S/8.00**  
**RICE WITH CORN**

**PURÉ DE PAPA** ----- **S/8.00**  
**MASHED POTATOES**

**PLATANITOS AL HORNO \*25 MIN** ----- **S/10.00**  
**BAKED RIPE PLANTAINS \*25 MIN**



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# POSTRES DESSERTS

**CHEESECAKE DE SAUCO ● ●** ----- **S/25.00**  
**SAUCO CHEESECAKE**

**VOLCÁN DE CHOCOLATE ●** ----- **S/25.00**  
**CHOCOLATE VOLCANO**

Con helado de vainilla y fresas silvestres \*20 Min.  
*Chocolate cake with melted chocolate in the middle, with a Baileys sauce base, accompanied with vanilla and wild strawberry ice-cream*

**TARTA DE ZANAHORIA ● ●** ----- **S/22.00**  
**CARROT CAKE**

Con frosty de almendras  
*Moist carrot cake, filled with cheese frosting, almonds and powder sugar, decorated with red berries and dehydrated carrots*

**PECAN PIE CON SALSA DE FRAMBUESA ● ●** ----- **S/27.00**  
**PECAN PIE WITH RASPBERRY SAUCE**

*Pie filled with pecans, eggs and honey, with a raspberry sauce base, accompanied with vanilla ice-cream and meringue bites*

**TOCINILLO DEL CIELO** ----- **S/25.00**  
**EGG AND SYRUP FLAN**

*Milk flan with a coconut base, served with red berries and quinoa tulipa with cinnamon pebbles*

**CHOCOLATISIMA ●** ----- **S/24.00**  
**CHOCOLATE CAKE**

Deliciosa torta de chocolate con helado de vainilla  
*Delicious chocolate cake with vanilla ice cream*

**TULIPA CON HELADOS ●** ----- **S/18.00**  
**ICE CREAM**

3 sabores que puede escoger: Vainilla, Fresa, Lúcumá y Chocolate  
*3 flavors you can choose from: Vanilla, Strawberry, Lucuma, Chocolate.*



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# **BEBIDAS**

## **BEVERAGES**

JUGOS DE FRUTA DE ESTACIÓN <i>SEASON FRUIT JUICE</i>	S/15.00
FROZEN DE LIMÓN O NARANJA <i>LEMON OR ORANGE FROZEN</i>	S/14.00
BATIDO <i>MILKSHAKE</i>	S/17.00
GASEOSAS, AGUA MINERAL CON O SIN GAS <i>SODAS, MINERAL WATER WITH OR WITHOUT GAS</i>	S/6.00

# **CERVEZAS**

## **BEERS**

CERVEZA CUZQUEÑA	S/12.00
CERVEZA PILSEN	S/12.00
CERVEZA CORONA	S/14.00

# **VINOS**

## **WINES**

COPA DE VINO TINTO DE LA CASA <i>RED WINE GLASS</i>	S/19.00
COPA DE VINO BLANCO DE LA CASA <i>WHITE WINE GLASS</i>	S/19.00

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# INFUSIONES LA FIDELIA

## LA FIDELIA INFUSIONS

<b>MANZANILLA ADORADA</b> -----	<b>S/8.00</b>
Flores de manzanilla con pétalos de rosas. <i>Chamomile flowers with rose petals</i>	
<b>ESTELA DE ANÍS</b> -----	<b>S/8.00</b>
Combinación de anís con pétalos de flores. <i>A Combination of anise with flower petals</i>	
<b>MUÑA CELESTIAL</b> -----	<b>S/8.00</b>
Distintas variedades de muña, hojas de mejorana, hierba buena y cáscara de naranja. <i>Different varieties of muña, marjoram leaves, spearmint and orange peel</i>	
<b>COCA DE ALTAR</b> -----	<b>S/8.00</b>
Hojas de coca del valle de los incas. <i>Coca leaves of the Valley of the Incas.</i>	
<b>ESPÍRITU DE LA NOCHE</b> -----	<b>S/8.00</b>
Té negro acompañado con frutos de aguaymanto. <i>Black tea accompanied with golden berry fruits</i>	
<b>TENTACIÓN DE LOS ANDES</b> -----	<b>S/8.00</b>
Combinación de sabores peruanos como el sauco, la fresa, airampo y notas de maíz morado. <i>Combination of Peruvian flavors such as elderberry, strawberry, airampo and purple corn.</i>	
<b>HIERBA LUISA</b> -----	<b>S/8.00</b>
Exquisita mezcla de hierba luisa y cáscara de naranja. <i>Exquisite blend of spearmint and orange peel.</i>	

## CAFÉS

### COFFEES

<b>AMERICANO</b> -----	<b>S/7.00</b>
<b>ESPRESSO</b> -----	<b>S/8.00</b>
<b>CORTADO</b> -----	<b>S/8.00</b>
<b>LATTE</b> -----	<b>S/10.00</b>
<b>CAPUCCINO</b> -----	<b>S/12.00</b>

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