

*Terraza & Bistró*



SAN

ISIDRO

CALLE LOS LIBERTADORES 490, 15073 LIMA, PERÚ

# Entradas

## **HUMMUS . . . . . 37**

Chickpeas and tahini, with fried spiced bread.

## **BURRATA CAPRESE . . . . . 39**

Marinated burrata, fresh seasonal tomatoes and basil.

## **EGGPLANT & MISO . . . . . 39**

Slowly roasted with miso, peanut and honey;  
served with tzatziki, chickpeas and peppers.

## **VITELLO TONNATO . . . . . 42**

Finely sliced round steak, with tuna, anchovy  
and capers sauce, arugula and toasts.

## **GARLIC SHRIMP . . . . . 44**

Sauteed with garlic, white wine,  
red pepper and parsley.

## **SALMON TARTARE . . . . . 44**

Fresh diced salmon, dill, onion, cucumber,  
apple & avocado, served with thin toasts.

## **STEAK TARTAR . . . . . 46**

Classic knife cut meat, pickled onions, cheese foam  
and french fries.

## **SWEETBREADS & DIJON MUSTARD . . . . . 47**

Crispy and tender inside, with green apple puree  
and mustard sauce.

## **CEVICHE . . . . . 59**

Fish and shellfish, boiled yellow corn,  
toasted andean corn, and sweet potato.

# All Day

**TAGLIATELLE & OX TAIL RAGU . . . . . 46**

Egg-made pasta, housemade ragu, thyme, basil and parmesan cheese.

**LOCHE SQUASH RAVIOLI . . . . . 46**

Housemade stuffed with creamy Loche squash, in buttery sage sauce.

**SEAFOOD “SOCARRAT” . . . . . 48**

“Socarrat” style rice, seasonal seafood, Peruvian chalaquita, and aioli.

**CURRY CHICKEN . . . . . 49**

Chicken thighs with freshly made curry with vegetables, pineapple, basil and fresh coriander.

**PAN FRIED CATCH OF THE DAY . . . . . 52**

Catch of the day, crispy skin, potato puree with garlic and fresh lemon, with warm tapenade.

**LOMO SALTADO (PERUVIAN STIR FRIED BEEF) . . . . 56**

Tenderloin beef, oriental sauce marinated in peruvian chillies, and native fried potatoes.

**PAN SEARED SALMON . . . . . 56**

Crispy skin with herbal butter, mashed cauliflower and vegetables.

**STEAK FRITES . . . . . 56**

Sirloin fillet, oyster-mushroom hunter sauce, fries and greens.

**CHICKEN CORDON BLEU . . . . . 54**

Made of chicken breast, with potato fondue, port wine reduction and veggies.