

PIQUEOS Y ENTRADAS

NAVAJA, alcachofa, furikake (4,9,12,14)	54	
SIU MAI, paiche, cocona, cecina (1,3,4,6,11,12)	62	
CONCHAS, parmesano, trufa (7,14)	68	
SALMÓN TARTAR, eneldo, palta (4,10)	86	
CONCHAS, balsámico, ajo crocante (14)	65	
CARPACCIO RES, parmesano, arúgula (1,4,7,10)	52	
TEMPURA, vegetales bebé, romesco (3,8)	54	(VG)
BERENJENA, queso ahumado, ajo crocante (9,11)	52	(V)
TIRADITO NIKKEI, atún, palta, crujiente de nori (9,11)	62	
CEVICHE CLÁSICO, pesca del día, chicharrón calamar (1,3,4,9,10,12,14)	69	
PULPO CARPACCIO, aceituna, pimiento, quinoa roja (1,14)	68	
ESCABECHE CRIOLLO, coliflor, camote (6,12)	52	(VG)
ENSALADA, verde, encurtido, nueces (8,10)	47	(VG)
STRACCIATELLA, aguaymantos, tomate cherry, piñones (1,7)	52	(V)
MOLLEJAS, tubérculos, escabeche (1,6)	89	

PLATOS PRINCIPALES

CALAMAR, arroz negro, guanciale Joselito, alioli (2,4,7,14)	89	
SUDADO DE PESCADO, cangrejo, arroz arverjado (2,4,14)	105	
PESCA, salsa cau cau, milhojas papa (1,2,4,7)	104	
BAVETTE NEGRO, cangrejo, langostino, ajo (1,2,3,4,7,14)	87	
AGNOLOTTI RICOTTA, semillas de calabaza loche (1,3,7)	72	(V)
GNOCCHI, funghi, parmesano (1,3,6,7,8)	76	(V)
RISOTTO, espárragos, cebolla caramelizada (9,12)	69	(VG)
CORDERO RAGU, cavatelli de semola, cremolatta (9,10)	82	
ASADO DE TIRA ANGUS, puré de zanahoria, matcha (3,8,12)	89	
ENTRAÑA ANGUS, caccio pepe (1,3,7)	149	
SALTADO, entraña angus, papa amarilla, arroz (1,3,6,9)	125	
MAGRET DE PATO, polenta, ragú hongos, trufado (1,6,7,8)	89	
COCHINILLO CONFIT, ensalada thai (1,5,6,7)	140	
ARROZ CON PATO, crema de ajíes, chalaca (6,7,8)	94	

TRAGALUZ

PARA SU INFORMACIÓN

Algunos platos y bebidas podrían contener uno o más de los 14 alérgenos designado por las regulaciones Europeas No. 1169/2011:

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|---------------------------------|-----------------------------------|
| (1) Cereales conteniendo gluten | (9) Apio |
| (2) Crustáceos | (10) Mostaza |
| (3) Huevos | (11) Ajonjolí |
| (4) Pescado | (12) Dióxido de azufre y sulfitos |
| (5) Maní | (13) Altramueces |
| (6) Soya | (14) Moluscos |
| (7) Leche | (V) Vegetariano |
| (8) Nueces | (VG) Vegano |

Nuestro compromiso con la sostenibilidad se refleja en el abastecimiento de nuestros productos. Muchos de nuestros productos (incluido nuestro pescado, carnes, productos agrícolas y lácteos) provienen de proveedores locales. Nuestro café y té tienen certificación ecológica y provienen de una asociación de comercio justo.



APPETIZERS & STARTERS

RAZOR CLAM, artichoke, furikake (4,9,12,14)	54
SIU MAI, paiche, cocona, cecina (1,3,4,6,11,12)	62
SCALLOPS, parmesan, truffle (7,14)	68
SALMON TARTAR, dill, avocado (4,10)	86
SCALLOPS, balsamic, crispy garlic (14)	65
BEEF CARPACCIO, parmesan, arugula (1,4,7,10)	52
TEMPURA, baby vegetables, romesco (3,8)	54 (VG)
EGGPLANT, smoked cheese, crispy garlic (9,11)	52 (V)
"TIRADITO" NIKKEI, tuna, avocado, crispy nori (9,11)	62
CLASSIC CEVICHE, catch of the day, fried squid (1,3,4,9,10,12,14)	69
OCTOPUS CARPACCIO, olive sauce, pepper, red quinoa (1,14)	68
CREOLE "ESCABECHE", cauliflower, sweet potato (6,12)	52 (VG)
SALAD, green, pickles, nuts (6,12)	47 (VG)
STRACCIATELLA, golden berries, cherry tomato, pine nuts (1,7)	52 (V)
SWEETBREAD, mashua, escabeche (1,6)	89

Prices in Soles, including 18 % VAT and 10 % service charge
/ Allergen legend on the first page of the menu

MAIN DISHES

SQUID, black ink rice, guanciale Joselito, alioli (2,4,7,14)	89
BASS "sudado", crab, pea with rice (2,4,14)	105
BASS, cau cau sauce, potato mille-feuille (1,2,4,7)	104
BLACK BAVETTE, crab, shrimp, garlic (1,2,3,4,7,14)	87
AGNOLOTTI, ricotta, loche pumpkin seeds (1,3,7)	72 (V)
GNOCCHI, fungi, parmesan (1,3,6,7,8)	76 (V)
ASPARAGUS RISOTTO, truffle oil, caramelized onions (3,9,12)	69 (VG)
LAMB RAGU, semolina cavatelli, cremolatta (9,10)	82
ANGUS SHORT RIB, carrot purée, matcha (9,10)	89
ANGUS SKIRT STEAK, caccio pepe (1,3,7)	149
"LOMO SALTADO", skirt steak, white rice, fries (1,3,6,9)	125
DUCK MAGRET, polenta, fungi, truffle oil (1,6,7,8)	89
CONFIT SUCKLING PIG, thai salad (1,5,6,7)	140
TRADITIONAL "ARROZ CON PATO", chili cream, "chalaca" (6,7,8)	94

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/ Allergen legend on the first page of the menu

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FOR YOUR INFORMATION

Some dishes and drinks could contain one or more of the 14 allergens designated by European regulations

No. 1169/2011:

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|-------------------------------|----------------------------------|
| (1) Cereals containing gluten | (9) Celery |
| (2) Crustaceans | (10) Mustard |
| (3) Eggs | (11) Sesame |
| (4) Fish | (12) Sulfur dioxide and sulfites |
| (5) Peanuts | (13) Lupins |
| (6) Soybeans | (14) Mollusks |
| (7) Milk | (V) Vegetarian |
| (8) Walnuts | (VG) Vegan |

Our commitment to sustainability is reflected in the sourcing of our products.

Many of our products (including our fish, meats, produce and dairy) come from local suppliers.

Our coffee and tea are green certified and come from fair trade partnership.

