

SAPIENS

CHEF'S SPECIALS

Jaime Pesaque

Beterragas ahumadas / 44

Beet cooked in the embers, tonnato sauce,
capers

Tartare de tomates / 41

Roasted tomato, egg yolk, pickles, pepper,
herbs, mustard

Berenjena asada / 43

Eggplant ragout, mushrooms, rustic pesto,
tomato sauce

Cebolla tostada / 39

Romesco, yogurt dressing, peppermint

Pimientos rellenos / 44

Smoked peppers, criolla blood sausage,
huacatay, white garlic sauce

Asado de tira de cerdo duroc / 69

Beurre blanc, potato and glazed apples

Lomo al trapo / 285

Tenderloin, Dijon mustard, salt crust,
demi-glace sauce. Choice of 3 sides
(1kg / serves 4 people)





ENTRÉES

Pan a la brasa / 19

Greek yogurt, parmesan, eggplant butter

Lechugas rostizadas / 42

Caesar dressing, herbs, bacon, parmesan, grapes

Coliflor rostizada / 44

Herbs vinaigrette, goat cheese

Duraznos & pato / 44

Grilled peaches salad, duck ham, burrata, crispy quinoa, greens, peach salad dressing

Pulpo a la leña / 66

Roasted bananas pureé, spicy peanut sauce, roasted chili chimichurri

Carpaccio / 46

Loin, capers, grana padano, asian salad dressing

Empanada angus / 36

Skirt steak, loin, roasted tomato sauce

Tuétano / 46

Green mojo, pangratatto, chalaquita, focaccia toasts

Choclos al fuego / 44

Satay sauce, coriander, limo chili, peanut

Huevos y chupe / 52

Free-range fried eggs, grilled shrimp, chupe sauce, flying fish roe, shoestring potatoes





OPEN FIRE

Pork chorizo / 25

(un)

Creole chorizo / 27

(un)

Duck chorizo / 39

(un)

Mollejas a la parrilla / 47

Demiglace sauce, lemon

Anticuchos de guanciale / 42

Hoisin sauce, smoked chillies,
citrus (3 un)

Blood chorizo / 29

(un)

Chistorra / 33

(un)

Provolone / 49

Conchas braseadas / 64

Ají panca, sesame butter,
orange reduction

Langostinos a la brasa / 84

Roasted chili escabeche
juices, cilantro

PREMIUM CUTS

American

Skirt / 175

(350gr)

Rib-eye / 175

(400gr)

Argentinas

Rib-eye / 149

(400gr)

Chorizo beef / 139

(400gr)



* Prices are listed in soles, include legal taxes and consumption surcharge.



MAIN COURSES

Gnocchis tostados / 55

Potato & roasted loche,
3 cheeses sauce, porcon,
asparagus

Arroz del bosque / 88

Mushrooms, portobello, wanyi,
champignons, snow peas, truffled
aioli

Arroz con pato / 98

Smoked magret, loche, corn,
beer, coriander, fried egg

Fideuá / 89

Shrimps, scallops, squid,
octopus, citrus alioli

Pesca a la brasa / 79

Pil pil, grilled pak choi,
lemon

La burger / 51

180 gr of american blend, XO
sauce, candied onions, glazed
bacon, provolone, pickles,
crispy potatoes

Lomo rostizado / 69

Pepper sauce, potato pie,
roasted pepper

Milanesa / 74

Loin beef, poached egg,
roasted mashed potatoes,
parmesan cheese

Lomo saltado / 68

Grilled tenderloin, saltado
sauce, cherry tomatoes,
scallions, crispy potatoes,
corn rice





SIDES

Palta planchada / 24

Succulents, tomatoes, tomato gazpacho

Espinacas a la crema / 29

Spinach, parmesan cream, gruyere cheese

Ensalada parrillera / 24

Tomatoes, avocado, watercress, radishes, limoneta

Platanitos asados / 21

Grilled plantains with cinnamon butter

Pastel de choclo / 24

Parmesan cheese, mozzarella

Potato purée / 18

Crispy potatoes / 17

DESSERTS

Creme brulée / 37

Vanilla cream, caramel glass

Chirimoya a la brasa / 38

Orange reduction, grated chocolate, chirimoya sorbet

Naranja citrus / 37

Grilled orange, triple sec foam, chamomile granita, orange caramel

Tarta de quesos / 41

Cream cheese, brie

Puro chocolate / 41

Chocolate icecream, chocolate crisp, brownie, chocolate mousse

Crepes rellenos / 39

Dulce de leche, citrus whipped cream