

C H I C H O		MENÚ - 3ER ANIVERSARIO			
		AUGUSTO BALDOCEDA CHEF			
		COCINA PERUANA VERSATIL			
PARA COMENZAR	El real anticucho	38.00	Causa 2.0	48.00	
	De puro corazón, papas crocantes, choclo desgranado, huancaína		La del día uno, relleno de palta y tomate, cebiche, pulpo, calamar		
	Conchas a la brasa	42.00	La no causa	48.00	
	De Casma, chalaquita, loche, jora, una versión ya no ya		Masa de causa, 3 tartares trucha, pesca blanca, y pulpo, leche tigre		
	Tiradito de verano	42.00	Pulpo a la parrilla	62.00	
	Trucha, leche tigre ají amarillo, chalaquita, kawa		Cocido a punto bien ahumado, papas crocantes, cremas		
	Tataki criollo	42.00	Cebiche	65.00	
	bife angus, emulsión de ajíes, chimichurri, achiote		Super clásico, pesca del día, crocante de piel de pescado		
CLÁSICOS PERO A OTRO NIVEL...	Estofado de Ossobuco	45.00	DULCE FINAL		
	Rigatoni, trozos de osobuco, salsa estofada de antaño				
	Chanchito Yanahuara	48.00	• Crema volteada 20.00		
	Panceta crocante, huancaína, ocopa, criolla con hierba buena		¡La mejor de Lima!		
	Meloso norteño	48.00	• Picarones 20.00		
	Cremoso con zapallo loche, cerdo crocante, criolla con palta		Crocantes con una miel cítrica		
	Chaufa 2.0	48.00	• El dulce de blanca rosa 20.00		
	Lo tiene todo, chanchito, langostinos, pulpo, lomo fino		El que, hacia mi abuela, mucho cariño, ¡mucho dulce!		
	Trucha nikkei	55.00	Tomahawk 72.00		
	Trucha, nitsume, pepino, palta lechuga		Cerdo Duroc aderezado como pollada a la parrilla, tallarines verdes y papa a la huancaína		
	Arroz con pato	65.00	Costillas de Adán 85.00		
	Un clásico bien potente, pato deshuesado, criolla		700gr de costillas de cerdo, bbq china, chaufa blanco		
	Favorito de chicho	65.00	Cabrito Monsefuano 85.00		
	Una versión mejorada del clásico, con leche de tigre de rocoto		Todo mezclado con cabrito deshuesado		
	Beef chunks	65.00	Seco norteño 85.00		
	Bife angus trozado a la parrilla, pure de papa y chimichurri		500gr de asado de tira, salsa norteña, frejoles cremosos, arroz blanco y salsa criolla		
	Lomo saltado	72.00			
	Lomo fino, papas crocantes y arroz blanco				

C H I C H O		3ER ANNIVERSARY MENU	
		AUGUSTO BALDOCEDA CHEF	
		VERSATILE PERUVIAN CUISINE	
TO START	The Real Anticucho From the heart – tender beef heart, crispy potatoes, corn, and huancaína sauce. 38.00	Causa 2.0 Our original favorite – layered with avocado, tomato, ceviche, octopus, and squid. 48.00	
	Grilled Scallops From Casma, kissed by the grill, with chalaquita, loche squash, and a touch of corn beer. 42.00	The No-Causa Causa base topped with three tartares – trout, white fish, and octopus – in tiger’s milk. 48.00	
	Summer Tiradito Fresh trout in yellow chili tiger’s milk, chalaquita, and kawa. 42.00	Grilled Octopus Smoky, tender, and full of flavor – with crispy potatoes and creamy sauces. 62.00	
	Creole Tataki Angus beef seared just right, chili emulsion, chimichurri, and achiote. 42.00	Ceviche The true classic – fresh catch of the day, bright lime, and crispy fish skin. 65.00	
CLASSICS, ELEVATED...	Ossobuco Stew Rigatoni pasta with slow-cooked ossobuco in a rich, old-school sauce. 45.00	SWEET ENDING	
	Yanahuara Pork Belly Crispy pork belly with huancaína, ocopa, and a refreshing herb criolla. 48.00		
	Northern-Style Meloso Rice Creamy rice with loche squash, crispy pork, and avocado criolla. 48.00		
	Chaufa 2.0 A full-on mix: pork, prawns, octopus, and beef tenderloin. 48.00	• Crème Caramel The best in Lima – smooth, rich, and addictive. 20.00	
	Nikkei Trout Glazed trout with nitsume, cucumber, avocado, and lettuce. 55.00	• Picarones Golden, crispy, and drenched in a citrusy syrup. 20.00	
	Duck Rice A powerful classic – boneless duck and criolla salsa. 65.00	• Blanca Rosa’s Sweet A tribute to my grandmother – full of love, full of sugar, full of soul. 20.00	
	Chicho’s Favorite Our next-level version of a Peruvian staple, with rocoto tiger’s milk. 65.00	Tomahawk Duroc pork tomahawk marinated pollada-style, grilled and served with green noodles and huancaína potatoes. 72.00	
	Beef Chunks Grilled Angus beef pieces with mashed potatoes and chimichurri. 65.00	Adam’s Ribs 700g of juicy pork ribs, Chinese BBQ glaze, white chaufa rice. 85.00	
	Lomo Saltado Peruvian-style stir-fried tenderloin, crispy potatoes, white rice. 72.00	Monsefuan Goat All mixed together – flavorful boneless goat stew at its best. 85.00	
		Northern Seco Slow-cooked short rib in northern sauce, creamy beans, white rice, and criolla salsa. 85.00	