

local525

SALAD AND SOUPS

GREEN SALAD 30

Mezclum, lettuce mix, avocado, artichoke, white onion, pear, pangrattato and almond praline with lemon and honey vinaigrette.

QUINUA TABOULE 30

Quinoa mix, crispy quinoa, cherry tomato, kiuri, white onion, avocado, corn, mint, radish and lemon dressing.

CAESAR SALAD 36

Lettuce, chicken, bacon, croutons, parmesan cheese and parmesan vinaigrette.

PUMPKIN SOUP 28

Pumpkin cream roasted in a clay oven, seed mix, ricotta sourdough toast.

TOMATO SOUP 28

Cream of tomatoes roasted in a clay oven, ricotta, basil oil and sourdough toast.

CHICKEN SOUP 30

Light chicken soup with potato, carrot and thin spaghetti.

STARTERS & SNACKS

MEDITERRANEAN TAPENADE 22

Tomato and garlic confit, basil, pistachios, olive oil, balsamic vinegar, parmesan cheese and sourdough toast.

CHEESE BALLS 22

Crispy four cheese balls and rocoto sauce.

ANDEAN CHEESE EMPANADITAS 24

4 fried cheese empanadas with corn and baked chili sauce.

CREAMY RICOTTA 28

Creamy ricotta, confit tomatoes, pepperonata, pesto and sourdough toast.

SHORT RIBS EMPANADITAS 28

4 fried short ribs empanadas, with baked chili sauce and chimichurri.

ASPARAGUS & ARTICHOKE 28

Grilled asparagus and artichokes, artichoke sauce, onion ashes, cushuro and parsley oil.

CARPACCIO WITH PARMESAN TIGER MILK 36

Trout, parmesan tiger's milk, capers, basil oil, avocado and crispy garlic.

TROUT TIRADITO 36

Trout, yellow chilli tiger's milk, chalaquita, avocado and quinoa pop.



MAIN COURSES

SMASH BURGER 42

Smash burger, cheddar cheese, pickles, bacon, caramelized onion, secret sauce, lettuce and tomato. With fries

MUSHROOM STICKY RICE 44

Sticky rice with wild mushrooms, oyster mushroom, parmesan cheese, truffle oil, crispy quinoa and chives.

CEVICHE LOCAL 48

Trout, yellow chili tiger's milk, avocado, corn, sweet potato, capers and a touch of olive oil. Accompanied by trout crackling.

CHICKEN WITH TARRAGON 48

Confit chicken thighs in creamed tarragon sauce, with mushrooms, bacon, glazed shallots, served with rice flavored with lemon verbena.

GRILLED TROUT 48

Grilled trout fillet with oyster mushrooms and grilled Chinese onion, served with pumpkin puree, crispy garlic and crispy capers.

PEPPER STRIP LOIN STEAK 58

Tender narrow beef steak in pepper sauce, accompanied with fries with parsley and parmesan cheese.

LOMO SALTADO 58

Classic juicy lomo saltado, served with french fries and rice.

SHORT RIBS 106

A classic from our beginnings, slow-cooked rib-eye steak in demi-glace sauce, with mashed potatoes and salad. Serves two.

PASTAS

RIGATONI SALSICCIA, CACIO E PEPE 42

Craft chorizo with fine herbs, ground pepper and parmesan cheese.

SPAGUETTI CARBONARA 42

Craft bacon, parmesan, organic egg yolk and pepper.

PAPARDELLE IN MUSHROOM RAGOUT 42

Homemade papardelle, in a slow-cooked wild mushroom ragout with red wine, truffle oil and tomato sauce.

PUMPKIN AND BLUE CHEESE RAVIOLES 44

Ravioli stuffed with pumpkin roasted in a clay oven with pecans and blue cheese, in a butter and sage sauce.

PIZZAS

18:00 - 22:00

PIZZA MARGARITA 40

Tomato sauce, mozzarella and basil.

PIZZA PEPPERONI 44

Tomato sauce, pepperoni and mozzarella.

PIZZA PESTO 44

Genovese pesto, artichokes, pistachios, mozzarella and basil.

PIZZA PEAR AND BLUE CHEESE 46

Pears, blue cheese, ricotta, mozzarella and honey bee.

PIZZA PROCITUOTO 48

Tomato sauce, mozzarella, procituoto, rucula, parmesan cheese and balsamic reduction.

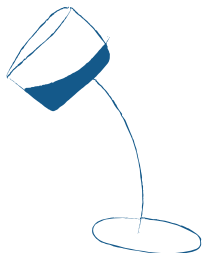


DESSERTS

SALTED CARAMEL ICE CREAM Salted caramel ice cream with butterscotch and cacao nibs.	16
BANANA PAN Bananas sautéed with sugar and rum, salted caramel ice cream, butterscotch, quinoa pop and almond praline.	26
CHEESE AND RED FRUITS CAKE Creamy cheesecake served with red fruit couli.	26
CHOCOLATE BOMB Brownie, mousse, crunchy and chocolate sauce. With vanilla ice cream.	28
SUSPIRO A LA LIMEÑA Traditional Peruvian dessert with dulce de leche, topped with Italian meringue infused with a hint of port wine.	28

SIGNATURE COCKTAILS

ATI QUE CHICHA Salqa cosecha, Mezcal Ojo de Tigre, jora orgeat, lemon and cacao bitters.	32
COFFEE & SPICED Gin espia del inka, cardamom, pineapple, coconut milk, chestnut, cacao, coffee.	32
FORZA CAMPARI Campari, Absolut vodka, orange and lemon.	32
PUNCH DEL VALLE Salqa azul, Matacuy, golden pineapple, tahiti lemon, mint.	32
MANGO 420 Tequila Espolón, Aqara Rito, Sinsonte liquor, mango, passion fruit, red chilli.	34
LOCAL PENICILLIN Aged Salqa, JW black label, ginger, honey and lemon.	34
PALOMA ANDINA Tequila Espolón, Salqa verde, pink grapefruit, lemon, pink soda, and salt.	34
THE BLOODY Absolut Vodka, tomato juice, sriracha, Worcestershire sauce, red chilli, maras salt, tiger's milk.	36
LOCAL NEGRONI Espia del inka gin, vermouth blend, Campari, Mistela, cacao bitters	36



CLASSIC COCKTAILS

CLASSIC CHILCANO 32
Pisco Barsol Quebranta, ginger ale, lemon and bitter.

CLASSIC OR PASSION FRUIT PISCO SOUR 34
Classic Peruvian cocktail with Pisco Barsol Quebranta.

CAPTAIN 34
Appetizer with Pisco Barsol Acholado, vermouth rosso 1757, bitter and green olives.

PISCO PUNCH 34
Cocktail created in San Francisco with Pisco Italia Barsol, pineapple, lemon and soda.

HOTWINE 32
Red wine, pisco, orange, and cinnamon.

TINTO DE VERANO 32
Malbec wine, rosso vermouth, watermelon, lemon, ginger ale.

GIN TONIC 32
Gin MG, Britvic tonic water, pink grapefruit zest and cardamom.

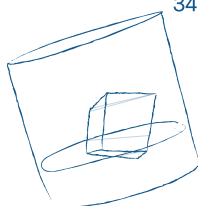
ESPRESSO MARTINI 32
Vodka Absolut, coffee liquor, and espresso.

MOSCOW MULE 32
Vodka Absolut, lemon, and ginger beer.

CARAJILLO 32
Licor 43, Aqara rito, espresso.

NEGRONI 34
MG gin, vermouth rosso Cinzano 1757, and Campari.

ASK FOR OTHER CLASSIC COCKTAILS



BEER AND CIDER

CUSQUEÑA DORADA 14 INTI PUNKU-INDIAN PALE ALE 24
ABV 6.7% / IBU 65

PILSEN 14 BE KIND-AMERICAN PALE ALE 24
ABV 5.5% / IBU 44

CUSQUEÑA TRIGO CERO 14 APU VERONICA-DOBLE IPA 24
ABV 0% IBU 95

THE GOOD CIDER 24

WATER AND SODAS

MUNAY Still Water gas 500 ml 12 Coca Cola Regular o Zero 8

MUNAY Sparkling Water 500 ml 12 Inca Kola Regular o Zero 8

SODAS AND SOFT DRINKS

CLASSIC OR MINT LEMONADE 10

CHICHA MORADA 12

MULITA 12
Ginger, passion fruit, lemon and soda.

SODA HIBISCUS 12
Hibiscus, ginger, passion fruit, and soda.

PINEAPPLE AND LEMON SODA 12
Pineapple, lemon, mint, and soda.

ICED TEA 12
Tea, orange, pineapple, and lemon.

REFRESCO HERBAL 12
Mix of Andean herbs, pineapple, orange, passion fruit.

COFFEE & CHOCOLATE

ESPRESSO	8
AMERICANO	8
CAPUCCINO	10
COLD BREW	12
LATTE	11
MOCCA	12
HOT CHOCOLATE	14
MATCHA LATTE	14

Almond milk + **3 soles.**

INFUSIONS

CLASSICS Chamomile, muña, coca, black tea, green tea.	8
CHAI Black tea, cardamom, ginger, cinnamon, cloves and anise. Also order it in latte + 2 soles.	10
ANDEAN BREEZE Muña, lemon balm, chamomile, spearmint, apple, pineapple, and orange.	10
HIGH ALTITUDE TEA Coca leaves, green tea, sage, muña, and mango.	10
RED BERRIES Aïrampo, strawberries, blueberries, rose petals, and anise.	10



SAN BLAS
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