



APPETIZERS

RICE PAPER ROLLS

Subtlety and freshness

ANDINO ROLL S/.32

Broad beans, Peruvian vegetables, herbs and tubercles (olluco, huacatay, chincho), shiitake, avocado, cucumber.

BONITO ROLL S/.32

Cured bonito, vegetables, popped quinoa .

FRIED DOUGH ROLLS

Crunchy and intensely tasty

WOODS ROLL S/.32

Andean mushrooms, Peruvian vegetables and herbs, shiitake purée.

PICANTERO ROLL S/.32

Andean pumpkin, caigua (Andean plant), Paria cheese, cashew, ocopa (local sauce) curry.

KAO TEXTURES

SOUTHERN CHEESE SELECTION S/.70

Artisanal cheeses with regional accompaniments.

ANDEAN TARTAR S/.36

Trout, avocado, red curry and sesame emulsion served with trout toccto (fried skin).

HUMITA S/.36

Majes Humita (a traditional preparation of steamed fresh corn dough), Paria cheese, green curry, corn textures.

BAOS

KHUCHI BAO S/.38

Pork in Thai-BBQ thai sauce, Peruvian sweet potatoes chips and chia.

SACHA BAO - S/.38

Tempura mushrooms, pickle and ají limo (Peruvian spicy chili pepper) sweet chili sauce.

CEVICHE

GREEN CURRY CEVICHE S/.50

Fresh fish in green curry and coconut milk.

GRILLED CEVICHE S/.50

Grilled fresh fish, fried corn and sweet potato.

PUKA CEVICHE S/.50

Trout ceviche in red curry and uchucuta (spicy Peruvian sauce) curry.

WHITE AND HEROIC CITY TIRADITO S/.50

Bonito, pickle, pickled Arequipeña papaya, escribano (traditional dish from Arequipa) with coconut leche de tigre, rocoto sriracha (spicy Peruvian chili pepper sauce).

SOUPS AND SALADS

TOM Q S/.42

Andean and Asian mushroom mix, coconut milk, quinoa, broad beans, corn.

CHUPE THAI S/.80

Inspired by the typical Majes shrimp soup from Arequipa. With Andean pumpkin, rice, lemongrass and coconut milk.

BONITO SALAD S/.36

Cured Bonito, leaves mix, palmetto, shiitake, citric gel, pickled Arequipeña papaya, avocado, crunchy onion, passion fruit vinaigrette with curry.

OUR IDENTITY

TACU THAI BBQ S/.60

We added curry to the traditional tacu tacu (fried rice and beans), 8 hour cooked pork, Thai-BBQ sauce and chalaca (classic Peruvian accompaniment).

MAJES SHRIMP TORTILLA S/.80

Majes (city from Arequipa) shrimp tortilla upon Thai fried rice, shiitake, rocoto (Peruvian chili pepper) togarashi, waxy and crunchy onion.

OCTOPUS SATAY S/.60

Octopus served in satay sauce, racacha and coconut milk purée, fried onions and cashew.

KUY PEPIAN & PASTELITO DE YUCA S/.65

Wrapped cuy, pepián (typical Peruvian sauce) and coconut royal sauce, yucca and muña (Andean mint) cake and rocoto sriracha (Peruvian chili pepper sauce).

CORVINA CON ARROZ AL CURRY AMAZÓNICO S/.65

Fish fillet, Peruvian potato scales, yellow chili pepper and copoazú (amazon fruit) curry rice.

PACCU & FIDEOS EN MANTEQUILLA DE MANÍ S/.60

Andean mushrooms mix with peanut butter noodles and sesame.

TROUT TORTELLINI S/.60

Trout-Filled Pasta, lemon kimchi, kiuri, red curry-lemon sauce.

KAO PAD THAI S/.60

A typical Thai dish with a Kao twist.

CURRIES

CURRY MAJEÑO S/.75

Majes (city from Arequipa) shrimp, red curry, coconut milk, broad beans.

MOLLENDO CURRY S/.65

Sea urchin, octopus, limpets, yellow pepper chili curry, peanut, Paria cheese, coriander.

MALAYA WITH HUACATAY ANDEAN CURRY S/.60

Low temperature Malaya, huacatay (Andean herb) green curry, baby corn and chulpi corn.

DESSERTS

BASIL CHEESCAKE S/.36

With Arequipeña papaya jelly, blueberries, tangerine.

LEMON GRASS AND GINGER MOUSSE S/.36

With almond crumble and season fruits.

Q'ELLO PHUYU S/.36

White chocolate, pineapple and pisco brownie, mango and coconut foam.

KO-MOUSSE S/.38

70% chocolate from Ayacucho (Peruvian city) infused with cardamom and muña (Andean mint), Paria cheese, sesame croutons and cashew.

100% PAPAYA S/.38

Ice cream and textures of Arequipeña papaya, crumble, cardamom, white chocolate and Peruvian pink pepper.

COCORDILLERA S/.38

Coconut icecream, banana cream, candied moraya (dehydrated potato), crispy kiwicha (Andean amaranth), chancaca and spices.



A JOURNEY OF FLAVORS

6

TASTING MENU - 6 YEARS

Life is measured in moments; small or large events that shape its course. Every story has a unique way of being told. At Kao, we only know one:

1 . ROCOTO

Trout, lemon kimchi, citric gel, cucumber, sriracha and rice cracker.

2 . ALFAJOR CIVINCHE

Shrimp, yellow chili pepper and Majes Valley vinegar .

3 . PEROL

Limpets dumplings, perol (traditional sauce from the coast of Arequipa), curry, chalaquita and tobiko.

4 . THE WHITE AND HEROIC CITY

Bonito in tiradito style, cucumber and Arequipeña papaya, potato and leche de tigre Escribano (typical appetizer from Arequipa), olive oil.

5 . KAO SORBET

Kiuri, pineapple, lemongrass, sparkling water.

6 . CUY

Arracacha purée, peanut pepián (typical Peruvian sauce), popped quinoa and lemongrass.

7 . THAI KHUCHI

Pork belly, Thai BBQ sauce, fried rice, shrimp powder and scallion.

8 . 100% PAPAYA

Ice cream and textures of Arequipeña papaya, crumble, cardamom, white chocolate and Peruvian pink pepper.

9 . KO MOUSSE

Chocolate infused with cardamom and muña (Andean mint). Sesame, cashews and Paria cheese cake.

PRICE: S/.250

WITH BEVERAGES: S/. 320

SIGNATURE COCKTAILS

KAO SOUR S/. 38

Pisco, ginger, lemongrass, cardamom, fresh lime juice, egg white and aromatic bitters.

SUNSET KAO S/. 38

Espía del Inka Gin, lemongrass, botanized salqa, fresh tumbo fruit, escosesa craft soda and citrus notes.

PAD THAI SOUL S/. 38

Sparkling pisco cocktail aromatized with toasted peanut, sinsonte and salqa.

STICKY RICE MANGO S/. 38

Espía del Inka Gin, lemongrass, maticuy, rice horchata, mango and premium tonic.

QUESO HELADO S/. 40

Salqa infused with fig leaves, Avelino rosso vermouth, coconut milk, condensed milk and cacao bitters.

THAI CUP S/. 38

Espía del Inka gin, lemongrass, salqa, Avelino rosso vermouth, pineapple, cucumber, house syrup and fresh lime.

SILLAR S/. 38

Mead, white wine, Avelino rosso vermouth, saline solution, nori seaweed and dry sparkling wine.

BOULEVARDIER DE SHIITAKE S/. 40

Blend of rums infused with shiitake mushrooms, Campari and vermouth rosso.

SANKYWI FIZZ S/. 40

Salqa, Espía del Inka gin, Peruvian mint, sanky or kiwi, fresh pineapple, lime cordial and tonic water.

CURRY NEGRONI S/. 38

Salqa, Espía del Inka gin, curry, coconut, Campari, vermouth and citrus accent.

PALOMA JASPEADA S/. 40

Agave Aqara, grapefruit cordial, salqa, sinsonte chalaco, fresh lime and sparkling water.

CHILKAO S/. 38

Pisco, cardamom, lemongrass, ginger syrup and ginger ale.



ALCOHOL - FREE COLD BEVERAGES

TON SAI TEA – S/. 18

Black tea with fresh watermelon,
cucumber and lime.

KAO ICE TEA – S/. 18

Black tea with lemongrass,
cardamom, ginger and citrus.

ICE GRANA TEA – S/. 18

Red tea with fresh sweet passion
fruit, lemongrass and lime.

LIMONADA KAO – S/. 18

Black tea, lime, creamy coconut
milk, condensed milk and
house-made syrup.

THAI ICED TEA – S/. 18

Black tea with traditional
condensed milk.

HOT BEVERAGES

Black tea S/. 13

Red tea S/. 13



WINES

WHITE WINES

PERÚ

- Conde de la Conquista - Lágrima Italia (Arequipa) **S/. 100**
Tacama Nostrum - Sauvignon Blanc (Ica) **S/. 100**
Eleven Wine - Moscatel de Alejandría (Arequipa) **S/. 120**
Tacama Origen - Viognier & Sauvignon Blanc (Ica) **S/. 120**
Tacama Hanan - Sauvignon Blanc (Ica) **S/. 300**

CHILE

- Koyle Cuarzo - Sauvignon Blanc **S/. 150**
Sol de Sol - Chardonnay 2024 **S/. 230**
Casas de Bucalemu - Sauvignon Blanc 2016 **S/. 300**

ARGENTINA

- Sylvestra Bressia - Torrontés **S/. 140**
Marchiori & Barraud - Chardonnay 2024 **S/. 160**
Achával Ferrer - Blend 2024 **S/. 300**

REST OF THE WORLD

- Marieta - Albariño (España)
S/. 200
- St. Clair Origin - Sauvignon Blanc
(Nueva Zelanda)
S/. 170
- Blank Canvas - Chardonnay
(Nueva Zelanda / New Zeland)
S/. 320

SPARKLING WINES

- Cava Segura Viudas Reserva Brut
(España) **S/. 150**

WINES

RED WINES

PERÚ

- Tacama Nostrum - Malbec (Ica) **S/. 100**
- Eleven Wine - Cabernet Franc (Arequipa) **S/. 120**
- Tacama Don Manuel - Petit Verdot (Ica) **S/. 190**
- Tacama Hanan - Tannat & Carmenère (Ica) **S/. 300**

ARGENTINA

- Marchiori & Barraud - Malbec 2024 **S/. 150**
- Lui Umile - Cabernet Franc 2022 **S/. 160**
- Monteagrello Bressia - Syrah **S/. 180**
- Achával Ferrer Quimerino - Blend 2024 **S/. 280**

REST OF THE WORLD

- Caillou A.O.C Cotes du Rhone 2020
(Francia) **S/. 220**
- Casas de Bucalemu Fósiles - Pinot Noir 2021
(Chile) **S/. 280**
- Forrest - Pinot Noir
(Nueva Zelanda / New Zeland) **S/. 280**

ROSÉ WINES

- Lui Win - Blend (Argentina) 2023 **S/. 100**
- Lof Rutero - Syrah 2025 (Chile) **S/. 140**
- Marchiori & Barraud - Syrah 2024
(Argentina) **S/. 260**