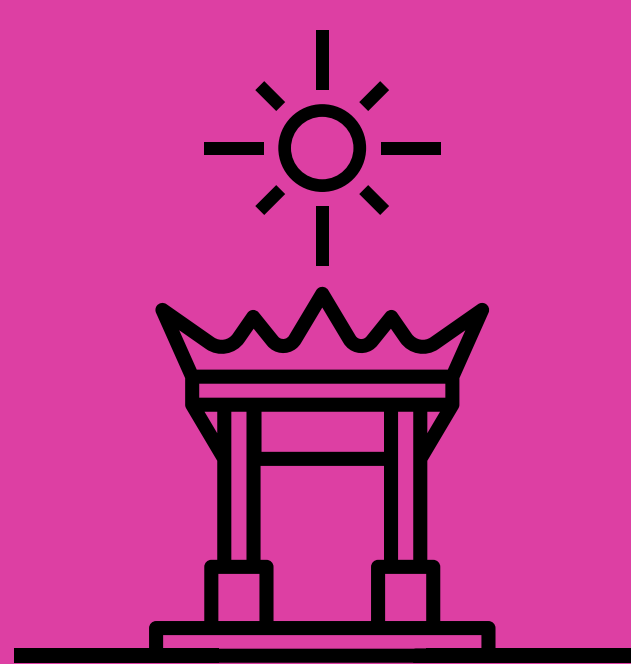




TAK THAI

PERUVIAN & THAI CUISINE



OUR STORY THROUGH OUR GASTRONOMY



COLD ROLLS

A FRESH GREETING

FRIED ROLLS

A WARMING WELCOME

QUINOA ROLL

Quinoa and vegetables wrapped in rice paper and covered with curry and yogurt sauce.

S/.30

PACCU ROLL

Mushrooms sauce with fresh vegetables in a crispy dough.

S/.28

SHRIMP ROLL

Shrimp and vegetables wrapped in paper rice bathed in our sweet chili sauce.

S/.30

CHICKEN ROLL

Breaded chicken and vegetables bathed in our sweet chili sauce in a crispy dough.

S/.28

SPRING ROLL

Vegetables and mushrooms wrapped in rice paper, bathed in our sweet chili sauce.

S/.26

PORK ROLL

Bits of pork, pineapple olluco, corn and sesame in a crispy dough.

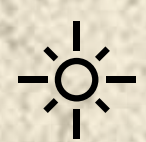
S/.30



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QUINOA ROLL





OUR BAOS

A TASTING HUG

PACCU BAO

Mushrooms sauce with fresh vegetables and plantain crunch.
S/.30

CHIPCHI BAO

Crispy chicken slices in sweet chili sauce and passion fruit vinaigrette.
S/.30

CHALLWA BAO

Fresh fish with yellow chili pepper vinaigrette, coconut, pickle and sarza criolla.
S/.30

PACCU BAO



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FROM OUR LAND

WE PRESENT

QOCHA & ALLPA

Quinoa crunch with touches of curry and sesame, accompanied by red curry and Andean mushrooms acevichada sauce with basil emulsion.

S/.38

Q'UMIR CAUSA

Basil causa with turnip sauté, spices and red curry, accompanied by yellow chili pepper acevichada sauce and grilled oyster mushrooms.

S/.38



QOCHA & ALLPA



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TROUT THAI



CEVICHES

*BY MEANS OF OUR ROOTS...
WE INTRODUCE OURSELVES*

TROUT THAI

(Classic with a thai twist)
Trout ceviche in siracha and
red curry sauce, accompanied by
chullpi canchita and sweet potato.

S/.40

IN GREEN CURRY

Classic ceviche in green curry
sauce and coconut milk.

S/.40



WHAT WE ARE...

WHAT WE DO

QUINOTO THAI

Trout fillet marinated in five spices, accompanied with a creamy tricolor quinoto, Andean potatoes and vegetables.

S/.52

CHORRILLANA YELLOW CURRY

Fish fillet, bathed in yellow chili pepper curry, onion, tomato and coriander.

S/.50

KALLAMPA NOODLES

Noodles in wood mushrooms sauce with curry and coconut milk touches, accompanied with shitake pieces.

S/.48

TACU THAI BBQ

Eight hour cooked pork in thai-bbq sauce, wrapped in fried curry rice and beans, accompanied by our classic chalaquita.

S/.54

TACU THAI BBQ

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WHAT WE ARE...

WHAT WE DO

SWEET MANTO CHICKEN

Crispy slices of chicken bathed in bittersweet sauce made from aguaymanto (yellowberry) and peruvian chili peppers, accompanied with our thai rice.

S/.48

AMAZON SACH

Tender pork bathed in oriental sauce and mashed plantain aromatized with muña, accompanied with spicy amazon wild tomato sauce.

S/.54

LISOTO TAKTHAI

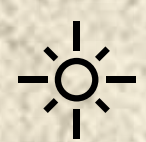
Yellow pepper and coconut milk Olluco lisotto accompanied with grilled trout fillet and mushrooms sauce

S/.52

AMAZON SACH



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WHAT WE KNOW

*FROM OUR DISTANT
RELATIVES...*

SOUPS

TOM KHA

Classic thai soup made from ginger, herbs, mushrooms and coconut milk.

Chicken: S/.34
Shrimp: S/.38

TOM YUM

Classic thai soup made from ginger,lemon grass and mushrooms.

Chicken: S/.32
Shrimp: S/.36

TOM Q

Thai style quinoa soup with a little touch of red curry, aromatized with ginger, lemon grass, mushrooms and coconut milk

Chicken: S/.38
Shrimp: S/.40

TOM Q



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WHAT WE KNOW

*FROM OUR DISTANT
RELATIVES...*

RED CURRY

Chili pepper, paprika, vegetables
and herbs.

Chicken: S/.40
Shrimp: S/.44

GREEN CURRY

Made from green pepper, coriander,
herbs and vegetables.

Chicken: S/.40
Shrimp: S/.44

ANDEAN CURRY

Green curry aromatized with our
Andean mint: muña, accompanied
by tubercles, corn and vegetables.

Chicken: S/.40
Shrimp: S/.44

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WHAT WE KNOW

*FROM OUR DISTANT
RELATIVES...*

PINEAPPLE WITH PEANUT THAI SALAD

The perfect tropical flavor of
thailand: pineapple, tomato,
cucumber, lettuce, carrot, herbs
and peanut butter vinaigrette.

Chicken: S/.32
Shrimp: S/.36

THAI FRIED RICE

Classic, thai style all the way.

Chicken: S/.38
Shrimp: S/.40

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PEANUT BUTTER AND
CURRY NOODLES

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WHAT WE KNOW

*FROM OUR DISTANT
RELATIVES...*

PASTA

PEANUT BUTTER AND CURRY NOODLES

We added in our style a
slightly sweet and spicy touch to
the thai pasta.

Chicken: S/.38
Shrimp: S/.42

PAD THAI

The national thai dish. Prepared
with herbs, tamarind and peanut.

Chicken: S/.38
Shrimp: S/.42



DESSERTS

*THE SWEET KISS THAT
TEMPTS US TO MEET
AGAIN*

BASIL CHEESCAKE

Accompanied by papaya from Arequipa, blueberries and tangerine.

S/.28

Q'ELLO PHUYU

White chocolate, lemon grass, pineapple, pisco brownie covered with mango and coconut foam.

S/.28

LEMON GRASS AND GINGER MOUSSE

Decorated with almond crumble, aromatized meringue and season fruits.

S/.28

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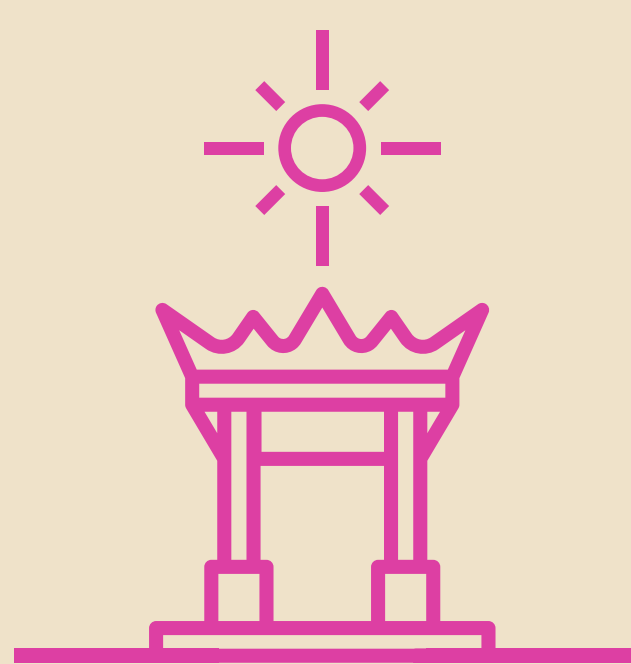
BASIL CHEESCAKE





TAK THAI

PERUVIAN & THAI CUISINE



TAK THAI

PERUVIAN & THAI CUISINE



UNA COPA PARA CONOCERNOS MEJOR

A drink to get to know us better



COCTELES DE AUTOR

SIGNATURE COCKTAILS

THAI PUNCH

Triple sec, malibú, jarabe de hierba luisa, leche de coco, piña, limón.

Triple sec, malibu, lemon grass syrup, coconut milk, pineapple, lemon

S/.30

THAI GIN & GIN

Boticario dry gin, pepino kiuri, piña golden, jarabe simple, albahaca, ginger beer

Boticario dry gin, kiuri cucumber, golden pineapple, simple syrup, basil, ginger beer

S/.30

PHEI LOOP

Pisco moscatel, mango, maracuyá, hierba luisa, zumo de limon, ginger beer

Pisco moscatel, mango, passion fruit, lemon grass, lemon juice, ginger beer

S/.30



THAI PUNCH



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COCTELES DE AUTOR

SIGNATURE COCKTAILS

THAI ROI

Pisco acholado, jarabe de arándanos, albahaca, ginger ale, sal de maras

Pisco acholado, blueberries syrup, basil, ginger ale, maras salt

S/.30

NAM PHEUNG

Pisco italia, jarabe de miel, agua con gas, aguaymanto, limón, kion

Pisco italia, honey syrup, sparkling water, aguaymanto (yellowberry), lemon, ginger

S/.30

THORANI

Pisco acholado, triple sec, kiuri, albahaca, jarabe de hierba luisa, sal de maras

Pisco acholado, triple sec, kiuri, basil, lemon grass syrup, maras salt

S/.30

CHILKAO

Pisco, ginger ale, hierba luisa, cardamomo, kion, limón

Pisco, ginger ale, lemon grass, cardamom, ginger, lemon

S/.27



THORANI

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SOURS

PISCO SOUR

Pisco, limón, jarabe simple, clara de huevo, amargo

Pisco, lemon, simple syrup, egg white, bitter

S/.25

KAO SOUR

Pisco, macerado de kion, hierba luisa, kion, limón, clara de huevo, amargo

Pisco, macerated ginger, lemon grass, ginger, lemon, egg white, bitter

S/.30

MARACUYÁ SOUR

Pisco, maracuyá, limón, clara de huevo, amargo

Pisco, passion fruit, lemon, egg white, bitter

S/.27

SIAM SOUR

Macerado de kion, crema de coco, hierba luisa, limón, tamarindo, clara de huevo

Macerated ginger, coconut cream, lemon grass, lemon, tamarind, egg white

S/.30

COCONOUT SOUR

Pisco acholado, leche de coco, hierba luisa, limón

Pisco acholado, coconut milk, lemon grass, lemon

S/.30





BEBIDAS SIN ALCOHOL

NON ALCOHOL DRINKS

TON SAI TEA

Té negro, sandía, pepinillo, zumo de limón

Black tea, watermelon, pickle, lemon juice

S/.14

THAI ICED TEA

Té rojo, leche condensada, zumo de limón

Red tea, condensed milk, lemon juice

S/.12

KAO ICED TEA

Té negro, jarabe de kion, hierba luisa y cardamomo, zumo de limón

Black tea, kion syrup, lemon grass and cardamom, lemon juice

S/.12

LIMONADA KAO

Té negro, zumo de limón, leche condensada, leche de coco, jarabe simple

Black tea, condensed milk, coconut milk, simple syrup, lemon juice

s/.14

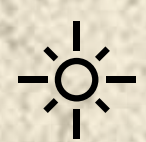
ICE-GRANA TEA

Té rojo, jarabe de granadilla y hierba luisa. zumo de limón

Red tea, granadilla and lemon grass syrup, lemon juice

S/.14





PITEADOS (CON ALCOHOL / WHIT ALCOHOL)

**PARA CALENTAR Y
ALEGRAR EL ALMA / TO
WARM AND REJOICE THE
SOUL**

FLOR DE LOS ANDES / ANDEAN FLOWER

Té, canela y clavo, macerado de airampo, jarabe de kion, jarabe simple

Tea, cinnamon and clove, macerated airampo (andean fruit), kion syrup, simple syrup

S/.25

PISHKU

Manzanilla, pisco italia, jarabe de hierba luisa, jarabe de kion y cardamomo, piña, limón

Chamomile, pisco italia, lemon grass, ginger and cardamom syrup, pineapple, lemon

S/.25

KAODAMOMO

Té jazmín, dry gin, jarabe de cardamomo, jarabe simple, naranja

Jasmine tea, dry gin, cardamom syrup, simple syrup, orange

S/.27

RUM HOT TODDY

Té, canela y clavo, ron mandatario, miel de oxapampa, naranja zacsona, jarabe simple

Tea, cinnamon and clove, mandatario rum, oxapampa honey, zacsona orange, simple syrup

S/.25

MUÑA TROPICAL

Hojas de muña, pisco italia, naranja, mango, maracuyá, jarabe simple

Leaves of muña (andean herb), pisco italia, orange, mango, passion fruit, simple syrup

S/.25



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CERVEZAS ARTESANALES

CRAFT BEERS

SIERRA ANDINA

GINGER PALE ALE - MAMÁ QUILLA
S/.25

IMPERIAL ALE - PACHACUTEC
S/.25

IPA - SHAMAN
S/.25



AGUAS Y GASEOSAS

WATER AND SODAS

SOCOSANI MINERAL CON GAS **S/.6**

ANDEAN SIN GAS **S/.6**

COCA COLA **S/.6**

INKA COLA **S/.6**

COCA COLA ZERO **S/.8**

INKA COLA ZERO **S/.8**



CERVEZAS

BEERS

CUSQUEÑA RUBIA **S/.13**

CUSQUEÑA NEGRA **S/.13**

PILSEN **S/.13**



VINOS

WINES



TINTO / RED

7 COLORES CARMENERE **S/.20**

SANTA JULIA MALBEC **S/.25**

BLANCO / WHITE

7 COLORES SAUVIGNON BLANC **S/.20**

SANTA JULIA CHARDONNAY **S/.25**



TINTO / RED

INTIPALKA MALBEC **S/.70**

BIANCHI MALBEC **S/.110**

BLANCO / WHITE

INTIPALKA SAUVIGNON BLANC **S/.70**

BRESIA SUAVIGNON BLANC **S/.110**



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