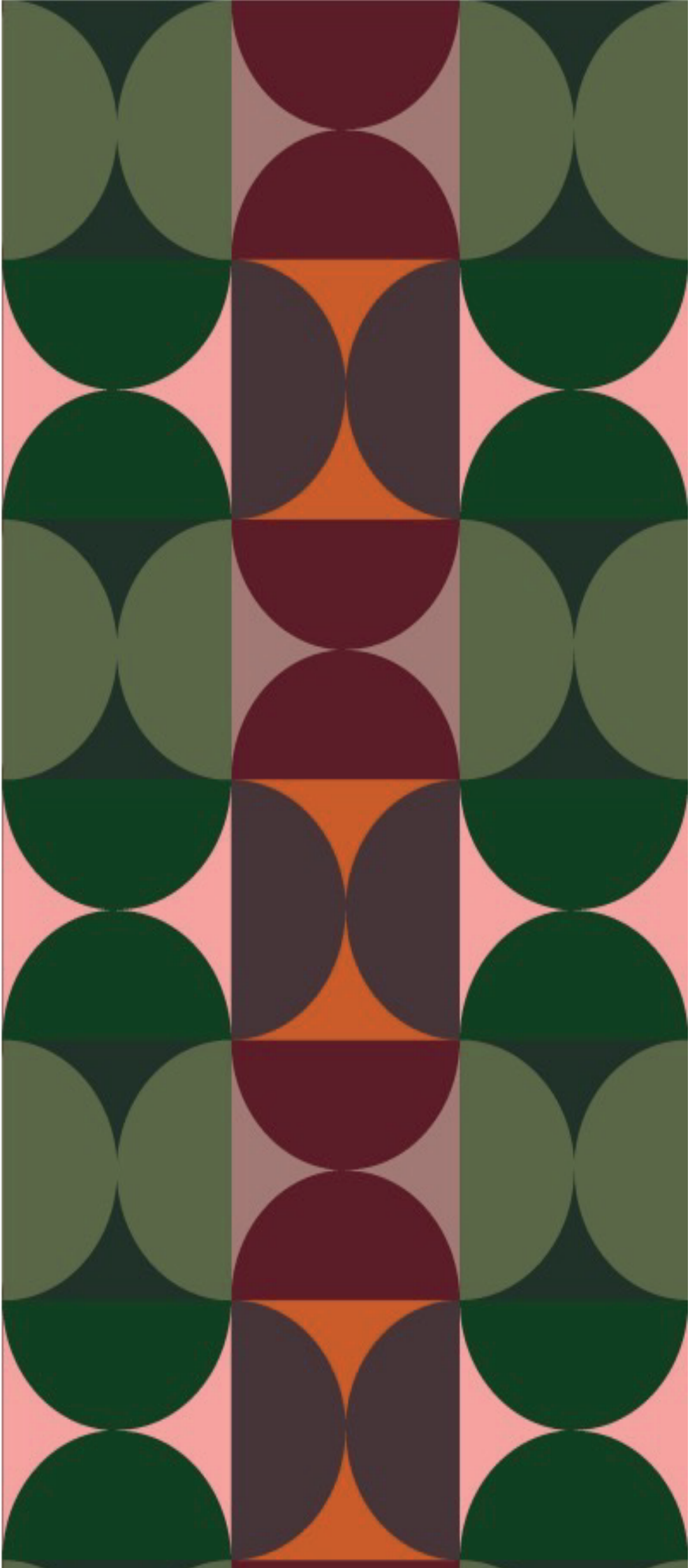




QUIPAS

TO SHARE

OYSTERS & SACHATOMATE	75
Charapita pepper / Sachaculantro	
CLAMS & CHONTA	45
Artichoke / Lemon / Avocado oil	
CORN EMPANADA	38
Beef stew / Native corn / Smoked cheese	

APPETIZERS

200 MILE CEVICHE	72
Catch of the day / Arnaucho pepper / Hyacinth bean	
SCALLOPS & ASPARAGUS	69
Mountain rocoto pepper / Algae oil	
FISH TARTARE	65
Roasted peppers / Chullpi corn / Cilantro	
CLAM ESCABECHE	56
Fava beans / Ají mirasol pepper / Puffed quinoa	
GREEN TAMAL	38
Roasted chiles / White corn / Mountain coriander	
ROASTED BABY OCTOPUS	59
Native potatoes / Escabeche / Andean herbs	
SWEETBREADS	72
Demi-glace / Corn Beer / Lima Beans	
RAZOR CLAM & TOMATO TIRADITO	39
Avocado / Roasted Rocoto Pepper / Fennel	
GREEN SALAD	38
Seasonal greens / Chargrilled vegetables / Loche squash	

DRIED POTATO BREAD 17

ENTREES

RICE WITH SMOKED DUCK	99
Squash / Corn Beer / Duck Breast	
MILK-FED GOAT	175
Tacu tacu with camanejo beans / Salsa criolla	
OSSOBUCO	75
Porcón mushroom / Bone marrow / Pan juices	
PAPPARDELLE & BEEF RAGU	62
Beef cheek / Red wine / Thyme / Rosemary	
EGGS & PRAWNS	65
Parmesan / Ají Panca / Shrimp Sauce / Huacatay	
SUCKLING PIG CONFIT	115
Pan Juices / Uca / Muña Herb	
FISH WRAPPED IN BIJAO LEAF	75
Catch of the day / Achiote / Cocona	
DRY SOUP WITH SHRIMP	68
Basil / Angel Hair Pasta / Seafood broth	
SMOOTH RICE OF THE SEA	68
Shrimp Sauce / Seafood / Ají Panca Pepper / Parmesan	
LOMO SALTADO	65
Beef Tenderloin / Lomo Sauce / Fava Bean Tacu Tacu	

DESSERTS

SOURSOP & LIMÓN RUGOSO	39
ANDEAN CHEESECAKE	34
PIURA CHOCOLATE DELIGHT	32
PICARON CARAMEL FLAN	35