



CEVICHES & SUSHI BAR

TOURIST

M E N U

APPETIZERS

MAKI

(ACEVICHADO, FURAI, CALIFORNIA, TROPICAL OR AVOCADO)

CEVICHE

(CLASSIC TROUT OR NIKKEI)

HOUSE SALAD

(GARDEN VEGETABLES, QUINOA, ANDEAN CHEESE, NUTS AND SEASONAL FRUITS)

SOUP

(CHICKEN DIET OR MISOSHIRU)

PIQUEO ANDINO

(CORN OR NATIVE POTATOES ACCOMPANIED BY ANDEAN CHEESE AND UCHUCUTA)

MAIN COURSES

TROUT IN MUSHROOM SAUCE

(TROUT FILLET BREADED AND FRIED, BATHED IN A WHITE MUSHROOM SAUCE)

LOMO SALTADO NIKKEI

(STRIPS OF ALPACA LOIN MARINATED IN SOY, OYSTER AND VINEGAR, SAUTÉED WITH ONION, TOMATO AND AJI AMARILLO)

YAKIMESHI

(JAPANESE STYLE FRIED RICE WITH CHICKEN, PRAWNS OR VEGETABLES)

FETTUCCINE IN WHITE SAUCE

(PASTA IN HOUSE WHITE SAUCE WITH MUSHROOMS OR CHICKEN)

YASAITAME

(SAUTÉED VEGETABLES WITH MUSHROOMS OR SEAFOOD)

BEVERAGES

PREMIUM SPARKLING MUNAY WATER 500ML

PREMIUM STILL MUNAY WATER 500ML