

PIRKA

TRIBUTOPERUANO

Our kitchen rises stone upon stone, like a Pirka that safeguards the culinary secrets of Peru, a new menu with the same passion, using ingredients from the Caribbean region and preserving our Peruvian roots, flavors you will always want to return to.

–Francisco Agüero Palma

TO SHARE

Chicken Ají Croquettes (2 pcs.)	25.000
Crispy croquettes filled with creamy shredded chicken in ají amarillo sauce.	
Cassava stuffed with stewed duck (1 pcs.)	28.000
Fried yuca (cassava) filled with braised duck.	
Corn arepa with pork belly (1 pcs.)	25.000
Sweet corn arepa with crispy pork belly, fried sweet potato, and salsa criolla, a traditional Peruvian onion relish.	
Anticuchos (2 pcs.)	35.000
Grilled beef heart skewers marinated in traditional Peruvian spices, served with corn and golden potatoes.	
Papas a la huancaína	25.000
Yellow potatoes topped with a creamy huancaína sauce made with cheese and ají amarillo	

STARTERS

Classic Peruvian ceviche	59.000
Catch of the day cured in lime juice (leche de tigre), with ají limo, toasted corn, and orange-glazed sweet potato.	
Mixed Seafood Ceviche	59.000
Shrimp, octopus, and fish, ají Amarillo sauce with <i>Leche de tigre</i> and spicy rocoto pepper.	
Tuna Muchame	55.000
Cured tuna with avocado, cherry tomatoes, garlic vinaigrette, and olive oil, served with rice crackers.	
Octopus Causa with olive sauce	45.000
Yellow potato causa topped with grilled octopus, olive sauce, and rocoto cream.	

Nikkei Tuna Tiradito	59.000
Thin slices of tuna with a Japanese-Peruvian (<i>nikkei</i>) sauce.	
Quinoa Salad	45.000
Quinoa with crisp greens, egg, sun-dried tomatoes, and avocado.	
Salmon Tartare Causa	45.000
Yellow potato causa topped with salmon tartare, ají amarillo pearls, and avocado mayonnaise.	
Grilled Octopus	65.000
Served over chickpea hummus with roasted peppers and beetroot.	

MAIN COURSES

Northern-Style Duck Ceviche	90.000
Slow-cooked duck leg (6 hours) with ají mirasol, chicha, and cilantro, served with mashed yuca.	
Duck Rice	110.000
Roasted duck served with rice, huancaína sauce, and onion criolla.	
Characato Pork Belly	65.000
Inspired by Arequipa-style adobo, marinated in Peruvian chili and guiñapo chicha, served over sweet potato purée.	
Pork Belly Chufa Rice	65.000
Wok-fried rice with chifa-style pork belly.	
Short Rib Seco	75.000
Peruvian-style short rib braised in a fragrant cilantro sauce, served with bean purée, carrots, and roasted peppers.	
Lomo Saltado	75.000
Wok stir-fried beef with onions, tomatoes, fries, and a side of rice with corn.	
Andean Ribeye (300g)	180.000
Grilled ribeye steak served with rustic potatoes, suero costeño, cheese, rocoto pepper, and chimichurri.	
Braised Ossobuco	75.000
Red wine and rosemary-braised ossobuco, served with creamy ñame root purée and mushrooms.	
Fish Escabeche	70.000
Catch of the day in ají panca escabeche sauce with onions, corn purée, olives, fresh cheese, and egg.	
Aji de gallina	55.000
Chicken and ají amarillo cream over a potato base	
Salmon Meunière	70.000
Salmon with butter, cilantro pearls, and yellow chili risotto.	
Creamy Seafood Rice	75.000
Octopus, shrimp, and shellfish in a rich seafood sauce with a Peruvian chili.	

DESSERTS **25.000**

Suspiro Limeño Classic Peruvian dessert with dulce de leche and meringue
Chocolate Cheesecake
Caramel Flan
Guargüeros (3u) Crispy pastry rolls filled with dulce de leche and Colombian bocadillo