

ASNAPA



CARTA DE INVIERNO

ENTRADAS / APPETIZERS

Ceviche clásico - 60

Al limón y ají limo / Raw fish & onions marinated in lime juice and other veggies and spices with fresh corn & sweet potatoes

Escabeche de bonito - 48

A la Antigua con camote / Chef fish selection "pickled fish" with sweet potato

Causa de pollo - 34

Pollo, palta y tomate / Smooth dough of yellow mashed potatoes and yellow aji pepper with lime juice and layers crowned with pieces of chicken and avocado

Huancaína con papas y yucas - 29

Yucas y papas bañadas en salsa huancaína / Yellow potatoes and yucas with huancaína creamy sauce, a soft spiced yellow pepper sauce

Anticuchos de antaño corazón/lomo - 40/65

Corazón de res en aderezo anticuchero / Brochettes of beef-heart chunks marinated in vinegar, aji panca sauce with browned potatoes and corn

Pastel de choclo con carne, clásico de la casa - 39

De choclo tierno y cremoso / "Atamalado" style corn and mince-meat pie gratinated with parmesan

Ocopa de la casa - 29

Salsa a base de ajíes y huacatay / Peruvian sauce with yellow peruvian pepper milk and cheese

Chicharrón de cerdo - 55

Trozos de cerdo en chicharrón, yucas y salsa criolla / Crispy pork crackling with yuca

Tamalito verde - 19

Choclo atamalado al culantro / Corn dough with cilantro sauce

Chicharrón de alitas criollas - 43

Aderezo criollo con yucas / Crispy chicken crackling with yuca

PIQUEOS / PLATTERS

Piqueo Asnapa - 110

Rocoto, pastel de choclo, chicharrón de cerdo con camote, causita, papa con huancaína, choclo, anticucho y criolla / *Stuffed rocoto (red pepper), corn cake, crispy pork with sweet potato chips, browned potato with huancaína sauce, sautéed corn on butter, brochettes of beef-heart accompanied with salsa criolla*

Piqueito Criollo - 78

Anticucho, Causa y tamalito verde / *Beef heart, Causa and green tamalito*

SOPAS / SOUPS

Menestrón - 55

Caldo de verduras y res en salsa de albahaca / *Hearty soup with vegetables and beef mixed with basil sauce*

Sopa criolla - 39

Bien criolla con su huevo frito / *Classic Peruvian soup with mince-meat, ángel hair pasta, eggs and milk*

Sancochado de res - 65

Caldo concentrado de verduras y res / *Hearty soup with veggie ingredients around pieces of beef with corn on the cob and potatoes*

Crema de zapallo - 25

Zapallo tierno y verduras / *Pumpkin & squash cream with a bit of milk and croutons*

FONDOS / MAIN COURSES

Pallares con malaya - 60

Cremosos con malaya frita y arroz / *Creamy
lima beans with golden meat and rice*

Ají de gallina - 43

Pechuga de pollo en crema de ají amarillo,
papas amarillas y arroz / *Slices of chicken
cooked on a creamy yellow aji pepper sauce
with rice and/or boiled potatoes*

Nuestro arroz con pato criollo - 69

Tierno y jugoso con toques de loche / *Juicy
duck stewed with rice, cilantro and chicha
de jora*

Asado de tira - 60

Larga cocción con puré y arroz blanco /
*Stewed crosscut ribs gentle cooked in
chicha de jora over low heat served with
mashed potatoes and rice*

Fetuccini en salsa a la huancaína
con lomo al jugo - 60

El preferido de Asnapa, bien jugoso /
*Fettuccini smothered in a subtly spicy and
velvety huancaína kind sauce with juicy
stir-fried sirloin*

Pollo al horno - 59

½ pollo bebé, ensalada rusa y arroz /
*Roasted chicken marinated in aji panca
sauce with salad of beetroot and potatoes*

Lomo saltado Asnapa /
con tacu tacu - 65/68

Contundente, clásico limeño / *Stir- fried
beef tenderloin with onions, tomatoes &
vinegar with crunchy fries & rice*

Tallarines verdes: de pollo /
de lomo fino - 50/65

Con sabana de lomo fino / *Tagliarini with
Peruvian-style pesto sauce and breaded meat*

Manchapecho - 56

Carapulcra con chancho y sopa seca / *Dried
and lightly crushed potatoes, yellow aji
pepper stewed with pork chunks, with creole
style pasta*

Bisteck al jugo de la abuela - 60

Papas en rodajas fritas y arroz / *Stewed
steak with potatoes and rice*

Arroz con pollo - 55

Limeño con huancaína / *Juicy chicken
stewed with rice, cilantro and chicha de jora*

Pato al ají - 69

Pato estofado en ají mirasol y chicha de jora /
*Duck stew with yellow peruvian pepper and
chicha de jora*

Arroz con chancho - 60

Como en casa, con salsa criolla / *Rice with
pieces of pork with salsa criolla*

Saltado de langostinos - 55

Al estilo de lomo saltado / *Stir-fried
shrimps with onions, tomatoes & vinegar,
served with crunchy fries & rice*

BOWLS/EN PLATO HONDO

De quinoa - 39

Quinoa acompañada de vegetales, pollo y vinagreta / *Boiled quinoa accompanied with fresh vegetables and vinaigrette*

Cesar - 45

Lechuga romana, croutones, aliño cesar, pollo / *Crisp romana lettuce tossed in creamy y Caesar dressing, crunchy croutons*



POSTRES / DESSERTS

Picarones - 21

Crunchy fried doughnuts made out of pumpkin and sweet potatoes showered in sugarcane and fig-fruit honey

Crema volteada - 19

Peruvian caramel creamy custard made out of milk, eggs and sugar

Torta de chocolate - 23

Chocolate cake filled with fudge and manjar blanco

Cheese cake de frutos rojos - 26

Cheese cake bathed in red fruit sauce

Pie de limon - 19

Lemon pie

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Menú niños / Kid's - 38

(Incluye bebida de la casa - *Includes a house drink*)

Milanesa de pollo con papas fritas y arroz /
Chicken Milanese with fries and rice

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GUARNICIONES / SIDES

Arroz - 8

Yuca frita - 12

Papas doradas - 14

Frejoles - 16

Papas amarillas fritas - 14

Puré de papa amarilla - 16

Tallarines a la huancaína o verdes - 19

Tacu tacu de frejol canario montado
con huevo - 19

Ensalada apaltada (Lechuga, rabanito,
palta, cebolla, tomate y vinagreta) - 25

