

local 525

SALAD AND SOUPS

GREEN SALAD	30
Mezclum, lettuce mix, avocado, artichoke, white onion, pear, pangrattato and almond praline with lemon and honey vinaigrette.	
QUINUA TABOULE	30
Quinoa mix, crispy quinoa, cherry tomato, kiuri, white onion, avocado, corn, mint, radish and lemon dressing.	
CAESAR SALAD	36
Lettuce, chicken, bacon, croutons, parmesan cheese and parmesan vinaigrette.	
CREMA DE ZAPALLO ASADO	28
Pumpkin cream roasted in a clay oven, seed mix, ricotta sourdough toast.	
CREMA DE TOMATE	28
Cream of tomatoes roasted in a clay oven and sourdough toast.	
SOPITA DE POLLO	30
Light chicken soup with potato, carrot and thin spaghetti.	



STARTERS & SNACKS

MEDITERRANEAN TAPENADE	22
Tomato and garlic confit, basil, pistachios, olive oil, balsamic vinegar, parmesan cheese and sourdough toast.	
PÂTÉ	22
Chicken foie gras, peaches, honey bee and pistachios. With toast.	
CHEESE BALLS	22
Crispy four cheese balls and rocoto sauce.	
ANDEAN CHEESE EMPANADITAS	24
4 fried cheese empanadas with corn and baked chili sauce	
CREAMY RICOTTA	28
Creamy ricotta, confit tomatoes, pepperonata, pesto and sourdough toast.	
SHORT RIBS EMPANADITAS	28
4 fried short ribs empanadas, with baked chili sauce and chimichurri.	
ASPARAGUS & ARTICHOKE	28
Grilled asparagus and artichokes, artichoke sauce, onion ashes, cushuro and parsley oil.	
CARPACCIO WITH PARMESAN TIGER MILK	36
Trout, parmesan tiger's milk, capers, basil oil, avocado and crispy garlic.	
TROUT TARTERE CAUSA	36
Trout tartare with chili aioli, avocado, cherry tomatoes and quinoa pop.	
TROUT TIRADITO	36
Trout, yellow chilli tiger's milk, chalaquita, avocado and quinoa pop.	

MAIN COURSES

SMASH BURGER Smash burger, cheddar cheese, pickles, bacon, caramelized onion, secret sauce, lettuce and tomato. With fries	42
MUSHROOM STICKY RICE Sticky rice with wild mushrooms, oyster mushroom, parmesan cheese, crispy quinoa and chives.	42
CEVICHE LOCAL Trout, yellow chili tiger's milk, avocado, corn, sweet potato, capers and a touch of olive oil. Accompanied by trout crackling.	48
CHICKEN WITH TARRAGON Confit chicken thighs in creamed tarragon sauce, with mushrooms, bacon, glazed shallots, served with rice flavored with lemon verbena.	48
GRILLED TROUT Grilled trout fillet with oyster mushrooms and grilled Chinese onion, served with pumpkin puree, crispy garlic and crispy capers.	48
PEPPER STRIP LOIN STEAK Tender narrow beef steak in pepper sauce, accompanied with fries with parsley and parmesan cheese.	58
LOMO SALTADO Classic juicy lomo saltado, served with french fries and rice.	58
SHORT RIBS FOR TWO A classic from our beginnings. 400 grams of slow cooked strip roast, in demiglace sauce, with mashed potatoes and salad.	94

PASTAS

RIGATONI SALSICCIA, CACIO E PEPE Craft chorizo with fine herbs, ground pepper and parmesan cheese.	38
SPAGUETTI CARBONARA Craft bacon, parmesan, organic egg yolk and pepper.	38
PAPARDELLE IN MUSHROOM RAGOUT Homemade papardelle, in a slow-cooked wild mushroom ragout with red wine and tomato sauce.	38
PUMPKIN AND BLUE CHEESE RAVIOLES Ravioli stuffed with pumpkin roasted in a clay oven with pecans and blue cheese, in a butter and sage sauce.	44

PIZZAS

18:00 - 22:00

PIZZA MARGARITA Tomato sauce, mozzarella and basil.	40
PIZZA PEPPERONI Tomato sauce, pepperoni and mozzarella.	44
PIZZA PESTO Genovese pesto, artichokes, pistachios, mozzarella and basil.	44
PIZZA PEAR AND BLUE CHEESE Pears, blue cheese, ricotta, mozzarella and honey bee.	46
PIZZA PROCITUOTO Tomato sauce, mozzarella, prociutto, rucula, parmesan cheese and balsamic reduction.	48

DESSERTS

SALTED CARAMEL ICE CREAM	16
Salted caramel ice cream with butterscotch and cacao nibs.	
CUSTARD APPLE AND STRAWBERRY PAVLOVA	24
French meringue, custard apple, strawberry, dulce de leche and cream.	
BANANA PAN	26
Bananas sautéed with sugar and rum, salted caramel ice cream, butterscotch, quinoa pop and almond praline.	
CHEESE AND RED FRUITS CAKE	26
Creamy cheesecake served with red fruit couli.	
CHOCOLATE BOMB	28
Brownie, mousse, crunchy and chocolate sauce. With vanilla ice cream.	
PISCO BAR	
CLASSIC CHILCANO	30
Pisco Peirano Quebranta, ginger ale, lemon and bitter.	
CLASSIC OR PASSION FRUIT PISCO SOUR	34
Classic Peruvian cocktail with Pisco Campo de Encanto Quebranta.	
ALGARROBINA	34
Pisco Peirano Quebranta, algarrobina, white cacao liqueur and milk.	
CAPTAIN	34
Appetizer with Pisco Gran Cruz Acholado, vermouth rosso 1757, bitter and green olives.	
PISCO PUNCH	34
Cocktail created in San Francisco with Pisco Huamani Torontel, pineapple, lemon and soda.	
CHIRULÍN	34
Made with Pisco Biondi Italia, pink grapefruit juice and cinnamon syrup.	

LONG LIVE THE TIPS!

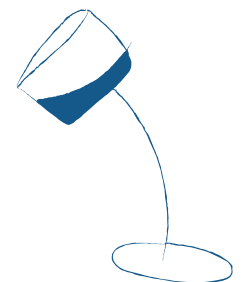
VERMOUTHS & AMAROS

All served with ice and slice of orange

CINZANO - ITALY	28	PUNT E MES - ITALY	32
MARTINI - ITALY	28	ROSSO ANTICO - ITALY	36
CARPANO - ITALY	32	NOLLY PRAT - FRANCE	36
AVELINO- PERU	32	LEONCE - ITALY	36
CINZANO 1757 - ITALY	32	AMARO AVERNA - ITALY	36
GUARDIANES DEL CERRO - ARGENTINA	32	AMARO LUCANO - ITALY	36
		BRITVIC TONIC WATER	8

SIGNATURE COCKTAILS

MANGO 420	32
Pisco, Sinsonte, mango, passion fruit and red hot chilli pepper.	
JAMAICA JAMAICA	32
Rum Myers, pineapple, ginger, orange and lemon.	
PUNCH DEL VALLE	32
Matacuy, pisco, pineapple, orange, lemon and soda.	
FORZA CAMPARI	32
Campari, Absolut Vodka, Orange and lemon.	
LOCAL PENICILLIN	34
Salqa añejo, JW black label, ginger, honey bee and lemon. .	
PALOMA DE ALTURA	34
Tequila, Salqa Verde, pink grapefruit soda, lemon and salt.	

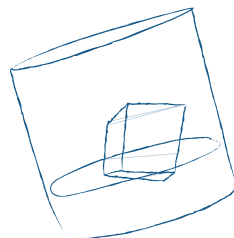


TAXES INCLUDED

CLASSIC COCKTAILS

HOT WINE Red wine, pisco, orange, and cinnamon.	28
TINTO DE VERANO Red wine, pisco, orange, lemon, and ginger ale.	28
APEROL SPRITZ Aperol, prosecco, and soda.	28
MARTINI SPRITZ Martini fiero, pink soda, prosecco.	28
LIMONCELLO SPRITZ Limoncello Eliseo, pisco, vermouth bianco, lemon, prosecco, soda.	28
DARK & STORMY Flor de caña rum, lemon, and ginger beer.	32
CUBA LIBRE Rum Havana Club 7 years, Coca Cola and lemon.	30
GIN TONIC Gin MG, Britvic tonic water, pink grapefruit zest and cardamom.	30
ESPRESSO MARTINI Vodka Absolut, coffee liquor, and espresso.	32
MOSCOW MULE Vodka Absolut, lemon, and ginger beer.	32
NEGRONI MG gin, vermouth rosso Cinzano 1757, and Campari.	34

ASK FOR OTHER CLASSIC COCKTAILS



BEER AND CIDER

CUSQUEÑA DORADA	14	BE KIND-AMERICAN PALE ALE ABV 5.5% / IBU 44	24
PILSEN	14	KINCHO RED - RED ALE 330ML ABV 5.8% / IBU 24	24
APU VERONICA-DOBLE IPA ABV 9.6% / IBU 95	24	LADY HOPPY - HOPPY LAGER ABV 5% / IBU 18	24
INTI PUNKU-INDIAN PALE ALE ABV 6.7% / IBU 65	24	THE GOOD CIDER	24

WATER AND SODAS

MUNAY Still Water gas 500 ml	12	Coca Cola Regular o Zero	8
MUNAY Sparkling Water 500 ml	12	Inca Kola Regular o Zero	8

SODAS AND SOFT DRINKS

CLASSIC OR MINT LEMONADE	10
CHICHA MORADA	12
MULITA Ginger, passion fruit, lemon and soda.	12
SODA HIBISCUS Hibiscus, ginger, passion fruit, and soda.	12
PINEAPPLE AND LEMON SODA Pineapple, lemon, mint, and soda.	12
ICED TEA Tea, orange, pineapple, and lemon.	12
REFRESCO HERBAL Mix of Andean herbs, pineapple, orange, passion fruit.	12

SAN BLAS
525

