

The background is a complex, layered abstract composition. It features numerous faint, overlapping sketches of human faces and figures in various poses, rendered in light colors like pink, grey, and blue. A prominent black and white checkerboard pattern is visible in the upper right and middle sections. In the bottom right corner, there is a solid black silhouette of a person standing, looking towards the left. The overall style is expressive and artistic, with a focus on human forms and patterns.

Tragaluz

ART, FOOD & MIXOLOGY



INFORMACIÓN DE ALERGIAS | FOOD ALLERGY INFORMATION

Algunos de nuestros alimentos contienen alérgenos. Por favor, contáctenos para más información y háganos saber si usted tiene alguna alergia o requerimientos dietéticos especiales.

Ciertos platos y bebidas pueden contener uno o más de los 14 alérgenos designados por el Reglamento de la UE No. 1169/2011.

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergens or special dietary requirements, or if you need any further information.

LOS ALÉRGENOS DESIGNADOS Y SUS PRODUCTOS SON: THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

- (1) Cereales conteniendo gluten | Cereals containing gluten
- (2) Crustáceos | Crustaceans
- (3) Huevos | Eggs
- (4) Pescado | Fish
- (5) Maní | Peanuts
- (6) Soya | Soybeans
- (7) Leche | Milk
- (8) Nueces | Nuts
- (9) Apio | Celery
- (10) Mostaza | Mustard
- (11) Ajonjolí | Sesame seeds
- (12) Dióxido de azufre y sulfitos | Sulphur dioxide and sulphites
- (13) Lupin beans
- (14) Moluscos | Molluscs

PARA COMENZAR TO START

NAKED

Ceviche de atún Nikkei, nori y aceite de ajonjolí ^(4,9,11) ... 55
Nikkei tuna ceviche, nori seaweed and sesame oil

Ceviche de siempre ^(4,9) ... 65

Tiradito de ají amarillo de pesca del día, concha con polvo sepiá ^(14,6,14) ... 69
North peruvian grouper, scallops "Tiradito", in yellow aji sauce with sepiá powder

DEL PACÍFICO

Pulpo anticuchero y tubérculos crocantes ^(6,7,12,14) ... 68
Grilled octopus in anticuchero sauce with crunchy tubers

Conchas a la parrilla, mantequilla negra y ajo crocante ^(6,7,12,14) ... 62
Black butter grilled scallops in crispy garlic

Ceviche caliente de mero - croqueta de choclo ^(1,4,6,12) ... 98
Warm ceviche of North Peruvian grouper - fresh corn croquette

Tartar de salmón, uva y palta - crocante de zucchini ^(3,4,6,10,12) ... 55
Salmon, grape and avocado tartare - zucchini tempura

Carpaccio Tragaluz ^(3,4,6,7,10) ... 48
Tragaluz - style beef Carpaccio

Ensalada del Chef, lechuga, tomate, palta, apio, rabanito, cebolla, aliño de aceite de oliva extra virgen y jugo de limón ⁽⁹⁾ ... 45
Chef's salad. Lettuce, tomato, avocado, celery, radish, onion, extra virgin olive oil and lemon juice dressing

Espárrago anticuchero con puré de choclo, setas y sal de aceituna ^(6,12) ... 45
Asparagus with anticuchero sauce, corn purée, mushrooms and olive salt

Tacos de asado de tira desmechado, emulsión de palta, chalaquita y nabo encurtido ^(17,10,12) ... 45
Braised roast in corn tacos, avocado emulsion, pickled turnip, "chalaca"

Langostinos al curry rojo - piña brulée ^(1,2,5,6,7,8,14) ... 60
Shrimp with red curry - pineapple brulée

Croquetas de pesca del día ^(1,3,4) ... 45
Catch of the day croquettes

PLATOS PRINCIPALES MAIN COURSE

¿Y UNA PASTA? - CRAVING FOR A PASTA?

Bavette al limón con cangrejo y langostinos ^(1,2,3) ... 80
Crab'n shrimps lime bavette

Caccio e Pepe y entraña - Angus Pride, USA ^(1,3,6,7) ... 142
Cacio e Pepe pasta and flanksteak - Angus Pride, USA

Gnocchi verde con ragú de hongos porcón, portobellos y setas - tartufo blanco ^(1,3,6,7,8,12) ... 72
Green gnocchi with mushroom ragu, porcón mushrooms,
portobellos and fungi with white truffle oil

Spaghetтини casero con salsa de tomate frescos y ají limo ... 63
Homemade spaghetтини with fresh tomato sauce and limo chili

Ravioles de ternera strogonoff y pecorino ^(1,3,6,7,9,10) ... 90
Veal stroganoff and pecorino ravioli

Arroz meloso verde con cebolla caramelizada y vegetales rostizados de temporada... 55
Risotto style green rice with caramelized onions and seasonal roasted vegetables

CLÁSICOS DE TRAGALUZ - TRAGALUZ CLASSICS

Atún, spaghetтини casero al curry thai - vegetales salteados ^(1,3,4,5,6,7,8,9,12) ... 86
Tuna, homemade spaghetтини in Thai curry sauce - sautéed vegetables

Saltado Tragaluz ^(1,6,7,8,12) ... 115
Tragaluz traditional stir-fried flank steak, white rice and fries

Seco de asado de tira y puré de frejol fresco ^(6,7,8,9) ... 82
Braised beef ribs in seco sauce with fresh bean purée

Arroz con pato a la sartén, crema de ajíes y chalaca ^(6,7,8) ... 94
Traditional Peruvian duck and cilantro rice with yellow chili sauce

Magret de pato, higos con risotto de hongos trufados ^(6,7,8,12) ... 85
Duck magret, truffled mushroom and figs risotto

PLATOS PRINCIPALES MAIN COURSE

FROM THE GRILL - A LA PARRILLA

Mero a la parrilla con chimichurri de ajo, hierbas y ají limo, papitas nativas y palta, ensalada verde ^(4,6,7,8,10,12) ... 120

Grilled North Peruvian grouper with garlic, herb and lime chimichurri, native potatoes, avocado and green salad

Arroz con mariscos de la casa ^(2,4,6,7,9,14) ... 82

Seafood rice from the house

Salmón a la parrilla, green cous cous, ensalada de hojas y manzana verde ^(1,4,6,10,12) ... 92

Grilled salmon, green cous cous, green leaves and apple salad

Cheeseburger Tragaluz - carne picada a mano, pepino encurtido ^(1,3,6,7,11,12) ... 72

Cheeseburger Tragaluz - hand chopped beef, pickled cucumber

Entrecote (400 gr) ^(6,8) ... 285

Hamburguesa vegana en pan brioche de beterraga ^(1,6,8,12) ... 52

acompañado con papas fritas caseras

Vegan burger in beetroot brioche bread and homemade french fries

POSTRES DESSERTS

Clásico crème brûlée de vainilla fresca ^(3,7) ... 35

Fresh vanilla-bean crème brûlée

Coulant de chocolate de cacao amazónico y helado de leche ^(1,3,7) ... 32

Chocolate coulant with Peruvian Amazonian cacao and milk ice cream

Suspiro de chirimoya ⁽⁷⁾ ... 32

Traditional Peruvian chirimoya dessert

Barra de chocolate, avellanas y praliné - helado de avellanas ^(3,6,7,8) ... 38

Chocolate, hazelnut and praliné bar - hazelnut ice cream

Clásico tiramisú ^(1,3,7) ... 36

Classic tiramisu

Mini churros rellenos de manjar blanco ^(1,3,6,7) ... 38

Mini churros stuffed with "manjar blanco" (dulce de leche)

Crumble de manzanas y arándanos, butterscotch y helado de leche ⁽¹⁷⁾ ... 33

Apple and blueberry crumble, butterscotch sauce and milk ice cream

Pie de limón Tragaluz ^(1,5,7) ... 32

Tragaluz-style key lime pie

Sorbetes & helados de la casa ⁽⁷⁾ ... 32

Homemade ice creams and sorbets

BRUNCH TIME

Tragaluz

ART, FOOD & MIXOLOGY

INCLUYE | INCLUDES

2 OPCIONES DE PLATO DE BRUNCH | 2 Brunch options
1 JUGO DE NARANJA, PAPAYA O PIÑA | 1 juice: orange, papaya or pineapple
1 CAFÉ O INFUSIÓN | 1 Coffee or tea
CANASTA DE PANES | Bread basket
BOTTOMLESS MIMOSAS

Precio por persona | Price per person ... 140

No válido con otras promociones o descuentos | Not valid with other promotions.

OPCIONES BRUNCH

YOGURT GRIEGO, BERRIES, FRUTA Y GRANOLA

Greek yogurt, berries, fruits 'n' granola

AVENA CON PIÑA Y MANZANA, CANELA, LECHE DE ALMENDRA, BERRIES

Oat with pineapple and apple, cinnamon, almond milk, berries

SARTÉN DE HUEVOS FRITOS, SALCHICHA DE HUACHO Y PAPAS FRITAS

Fried eggs, "Huacho" sausages n' homemade fries

SARTÉN DE HUEVOS FRITOS, HONGOS DE PORCON Y ACEITE DE TRUFA BLANCA

Fried eggs, porcini mushrooms, white truffle oil

SANGUCHE DE PEJERREY, PALTA, SALSA CRIOLLA Y CREMA DE ROCOTO

Pejerrey fish, avocado, creole sauce and Peruvian chili sauce sandwich

SANGUCHE DE CHICHARRÓN DE CERDO

Deep fried pork sandwich

FOCACCIA DE MASA MADRE, CREMA DE TOFU Y LENTEJAS, BETERRÁGA, ESPINACA Y ZANAHORIA DESHIDRATADA

Sourdough bread, tofu and lentils, beetroot, spinach and dried carrot

TOSTÓN DE PAN CAMPESINO, PALTA, QUESO DE CABRA MADURO

Sourdough bread toast, avocado, goat cheese

TARTAR DE SALMÓN, UVA Y PALTA

Salmon tartare with grape and avocado

BAGUETTE DE ROAST BEEF, MOSTAZA, ARÚGULA, CEBOLLA CARAMELIZADA Y CHAMPIÑONES

Roast beef sandwich, mustard, rucula, caramelized onion, mushrooms

TOSTADAS FRANCESAS DE PANETTONE Y CREMA BATIDA

Panettone French toast with cream

HOTCAKE

WAFFLES



CAFÉ | COFFEE

CAFÉ AMERICANO O ESPRESSO

American or Espresso

CAFÉ CON LECHE | ESPRESSO CORTADO | CAPPUCCINO

Coffee or espresso with milk | Cappuccino

ESPRESSO DOBLE

Double espresso

CHOCOLATE CALIENTE

Hot chocolate

» NUESTROS TÉS | REAL TEA «

Muña	Té verde	Anís	Earl Grey
Cedron	Mate de coca	Manzanilla	English Breakfast
Hierba Luisa	Menta	Toronjil	Jasmine

» BEBIDAS | DRINKS «

AGUA MUNAY	500 ml ... 12	GASEOSA ... 13
Munay water	750 ml ... 15	Soda
		JUGO FROZEN ... 18
		Frozen juice