

# APPETIZERS & STARTERS

RAZOR CLAM, artichoke, furikake <small>(4,9,12,14)</small>	54	
SIU MAI, paiche, cocona, cecina <small>(1,3,4,6,11,12)</small>	62	
SCALLOPS, parmesan, truffle <small>(7,14)</small>	68	
SALMON TARTAR, dill, avocado <small>(4,10)</small>	86	
SCALLOPS, balsamic, crispy garlic <small>(14)</small>	65	
BEEF CARPACCIO, parmesan, arugula <small>(1,4,7,10)</small>	52	
TEMPURA, baby vegetables, romesco <small>(3,8)</small>	54	(VG)
EGGPLANT, smoked cheese, crispy garlic <small>(9,11)</small>	52	(V)
“TIRADITO” NIKKEI, tuna, avocado, crispy nori <small>(9,11)</small>	62	
CLASSIC CEVICHE, catch of the day, fried squid <small>(1,3,4,9,10,12,14)</small>	69	
OCTOPUS CARPACCIO, olive sauce, pepper, red quinoa <small>(1,14)</small>	68	
CREOLE “ESCABECHE”, cauliflower, sweet potato <small>(6,12)</small>	52	(VG)
SALAD, green, pickles, nuts <small>(6,12)</small>	47	(VG)
STRACCIATELLA, golden berries, cherry tomato, pine nuts <small>(1,7)</small>	52	(V)
SWEETBREAD, mashua, escabeche <small>(1,6)</small>	89	

Prices in Soles, including 18 % VAT and 10 % service charge  
/ Allergen legend on the first page of the menu

# MAIN DISHES

SQUID, black ink rice, guanciale Joselito, alioli <small>(2,4,7,14)</small>	89	
BASS “sudado”, crab, pea with rice <small>(2,4,14)</small>	105	
BASS, cau cau sauce, potato mille-feuille <small>(1,2,4,7)</small>	104	
BLACK BAVETTE, crab, shrimp, garlic <small>(1,2,3,4,7,14)</small>	87	
AGNOLOTTI, ricotta, loche pupmkin seeds <small>(1,3,7)</small>	72	(V)
GNOCCHI, fungi, parmesan <small>(1,3,6,7,8)</small>	76	(V)
ASPARAGUS RISOTTO, truffle oil, caramelized onions <small>(3,9,12)</small>	69	(VG)
LAMB RAGU, semolina cavatelli, cremolatta <small>(9,10)</small>	82	
ANGUS SHORT RIB, carrot purée, matcha <small>(9,10)</small>	89	
ANGUS SKIRT STEAK, caccio pepe <small>(1,3,7)</small>	149	
“LOMO SALTADO”, skirt steak, white rice, fries <small>(1,3,6,9)</small>	125	
DUCK MAGRET, polenta, fungi, truffle oil <small>(1,6,7,8)</small>	89	
CONFIT SUCKLING PIG, thai salad <small>(1,5,6,7)</small>	140	
TRADITIONAL “ARROZ CON PATO”, chili cream, “chalaca” <small>(6,7,8)</small>	94	

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/ Allergen legend on the first page of the menu

# TRAGALUZ

FOR YOUR INFORMATION

Some dishes and drinks could contain one or more of the 14 allergens designated by European regulations  
No. 1169/2011:

- |                               |                                  |
|-------------------------------|----------------------------------|
| (1) Cereals containing gluten | (9) Celery                       |
| (2) Crustaceans               | (10) Mustard                     |
| (3) Eggs                      | (11) Sesame                      |
| (4) Fish                      | (12) Sulfur dioxide and sulfites |
| (5) Peanuts                   | (13) Lupins                      |
| (6) Soybeans                  | (14) Mollusks                    |
| (7) Milk                      | (V) Vegetarian                   |
| (8) Walnuts                   | (VG) Vegan                       |

Our commitment to sustainability is reflected in the sourcing of our products.  
Many of our products (including our fish, meats, produce and dairy) come from local suppliers.  
Our coffee and tea are green certified and come from fair trade partnership.

