



Como en el norte de!

SHAREABLES

CONCHAS PARACAS • 71

leches de tigre / chalaquita
x 6 pieces

MUCHAME DE RECUERDOS • 49

muchame / garlic and olives sauce
tomatoes / avocado / pita bread

TORTITAS DE CHOCLO • 41

catch of the day tartare / acevichada
sauce / chalaca / avocado mousse
tobiko caviar

CAUSITAS PICADERAS • 68

three type of causas / fish tartar
shrimps in spicy golf sauce / octopus
with black olives sauce / alioli / rocoto
leche de tigre

TACOS NACOS • 43

crispy fish / Nikkei sauce / avocado
chalaquita / acevichada mayo

CONCHAS SUDADAS • 49

sudado juice / garlic mayo
grilled with parmesan cheese
x 3 pieces

CONCHAS FESTIVAS • 44

leche de tigre / black garlic butter
grana padano foam
x 3 pieces

CROQUETAS DE AJÍ GALLINA • 35

black olives sauce / cured egg yolk
x 4 pieces

PAN CON PEJERREY • 29

super crispy / tartara sauce / avocado

ROLLITOS DE PATO Y CABRITO • 33

duck and baby goat ragu / norteña sause
smoked chilli pepper mayo
x 4 pieces

PICADA CEVICHERA • 89

classic ceviche / seafood mix ceviche
with aji amarillo sauce / bonito ceviche
on rocoto ponzu / crispy calamari

PIQUEO FESTIVO • 115

causa of octopus in black olives sauce
ceviche mixto / green tamal / potatoes
with huancaína sauce / fried Peruvian
corn with cecina





Chicha de Jora
en su estilo
jarranero

STARTERS

NUESTRO CEVICHE CLÁSICO CON ESTILO Y MUCHA FIESTA • 70

catch of the day / leche de tigre / sweet potato mousse and chips

CEVICHE NORTEÑO • 70

catch of the day / tradicional leche de tigre / zarandaja / sweet potato puree tortitas de choclo

NUESTRO CEVICHE MISTERIOSO Y ABUSIVO • 72

catch of the day / seafood of the season crispy calamari / smoked rocoto leche de tigre

CEVICHE A LA BRASA • 65

catch of the day / seafood mix / rocoto leche de tigre / chulpi

CEVICHE TUSAN • 51

bonito / rocoto ponzu / avocado cucumber chalaca / crispy black tapioca

TIRADITO DE PESCADO • 65

grilled octopus / aji amarillo leche de tigre

TIRADITO DE IMPACTO • 67

catch of the day / scallops / crispy octopus parmesan leche de tigre avocado / flying fish caviar

BONITO DEL BUENO • 44

thin slices / old style mustard emulsion batayaki butter / torched

CAUSA ATREVIDA • 54

shrimp tartare / avocado / aji amarillo ceviche / crispy calamari / alioli

PULPO OLIVIA • 59

grilled octopus / black olives and lemon sauce / chopped bell pepper / chalaca avocado / crispy black tapioca

CONCHAS ANTICUCHERAS • 39

zarandaja puree / spicy chalaquita siriracha alioli x 3 pieces

TAMALITO VERDE • 35

short rib pieces / green tamal with loche squash / seco a la norteña sauce criolla

PAPA RELLENA • 32

homemade beef ragu huancaína / garlic alioli / criolla

ANTICUCHO DE LOMO • 45

grilled potatoes / sauteed Peruvian corn with chimichurri / anticuchera mayo

Pesca del día

MAIN COURSES

CHICHARRONADA BAILABLE • 68

catch of the day / crispy silverside
seafood mix / corn puree / avocado
and radish criolla

CALAMARES CROCANTES • 70

crispy calami / fried yucca / tartara
sauce / rocoto leche de tigre

SUDADO MARINO • 68

day's catch / aji amarillo stew
vongole / fried rice

ARROZ CON MARISCALES • 64

smoked seafood mix / macho sauce
rocoto alioli / criolla

ARROZ AL WOK

PREDOMINANTE • 59

short ribs pieces / schrimps
seasonal vegetables / stir-fried rice
poached egg / mushrooms in
batayaki sauce

ARROZ CHUPETEADO 2.0 • 85

seafood mix / crispy fish / quinua
chalaca / alioli

PASTA FRESCA MARISQUERA • 65

macho sauce / scallops / seafood
mix garlic alioli

PULPO GRILLADO • M.P.

crashed potato / sauteed corn
chimichurri / fresh salad

PARRILLA MARINA • 83

Grilled day's catch / seafood mix
grilled vegetables / yucca and
banana puree

PESCA DEL DÍA A LA MENIER • 69

Grilled day's catch / lemon, butter
and capers / truffled mashed
potatoe

PESCA ENTERA • M.P

whole fish sold by pound / prepare
as you wish / ceviche / tiradito
fried chicharrón / stewed



MAIN COURSES

ARROZ CON PATO FESTIVO

duck breast or leg / creamy
cilantro rice / seasonal vegetables
huancaína sauce / criolla norteña
Personal S/ 69
To share S/ 99

PASTA FRESCA A LA HUANCAÍNA CON LOMO • 69

homemade pasta / lomo saltado
jus truffle huancaína sauce
Add shrimps S/ 12

RAVIOLES NORTEÑOS • 48

filled with loche squash and
cheese dressed with herbs butter
grilled seasonal vegetables

RAVIOLES BOMBA • 59

filled with loche squash and
cheese / short rib a la norteña
pieces / wok stir-fried asparagus
and mushrooms / parmesan
cheese

ASADO DE TIRA NORTEÑAZO • 75

stewed for 18 hours / chicha de jora
and loche squash / white beans
green peas rice

LOMAZO SALTADO • 69

wok stir-fried beef tenderloin
mushrooms / red onions / cilantro
extra jus / grilled potatoes / rice
with Peruvian corn

CABRITO A LA CHICLAYANA DESHUESADO • 85

slow cook in chilli peppers, chicha
and loche squash / white beans
green peas rice / criolla

TACU TACU MONTAO TU ELIGES • 72

Seco a la norteña – Lomo saltado
¼ pato a la norteña – A lo macho
with fried egg

LOMO A LA PIMIENTA • 77

pepper sauce / truffle potato puree
fresh salad



SIDES

GREEN PEAS RICE • 15
WOK STIR-FRIED RICE • 15
TORTITAS DE CHOCLO X 3 • 15
WHITE BEANS • 12
FRIED RICE • 10
TACU TACU • 15
CRISPY SHRIMPS X 4 • 25
LECHE DE TIGRE • 28





DESSERTS

CREMA VOLTEADA • 22

traditional cream / spiced caramel

TIRAMISÚ DE ALGARROBINA • 29

loche squash biscuit / tiramisu foam with peruvian algarrobina

LÚCUMA • 29

lucuma mousse covered with chocolate

CACAO • 29

70% Peruvian cacao ganache filled with gianduia mousse
covered with 55% Peruvian cacao

MERENGADO DE CHIRIMOYA • 22

chirimoya ice cream / chirimoya homemade dulce de leche
meringue / berries