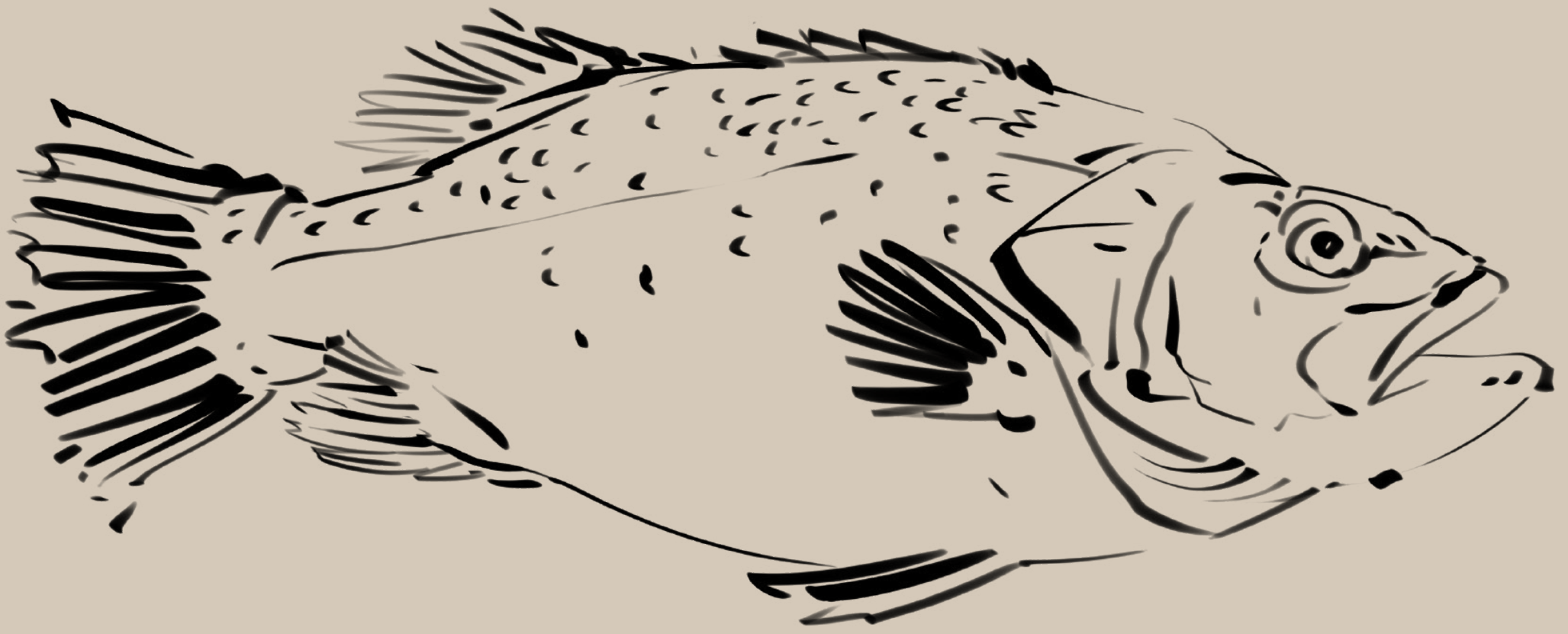




Como en el norte de!

PARA COMPARTIR

- EL MUNDO A TUS PIES • 65

bivalves of the season / leches de tigre/ chalaca
- MUCHAME DE RECUERDOS • 32

muchame / garlic and olives sauce
tomatoes / avocado / pita bread
- TORTITAS DE CHOCLO • 39

catch of the day tartare / acevichada sauce / chalaca / avocado mousse
tobiko caviar
- CAUSITAS PICADERAS • 38

catch of the day tartare / garlic alioli
rocoto leche de tigre
- PAPINES EN SU SALSA • 29

huancaína sauce / rocoto sauce / egg
black olive
- CONCHAS SUDADAS • 52

sudado juice with black garlic
grilled with Parmigiano style cheese
x 3 pieces
- CROQUETAS DE AJÍ GALLINA • 35

olive sauce / cured egg yolk
x 4 pieces

- CONCHAS ANTICUCHERAS • 33

all the carretilla flavour / zarandaja
hummus / spicy chalaca / Sriracha alioli
x 3 pieces
- CONCHAS FESTIVAS • 35

leche de tigre / black garlic butter
grana padano foam
x 3 pieces
- PAN PEJERREY • 29

super crispy / tartara sauce / avocado
- PICADA CEVICHERA • 80

classic ceviche / seafood ceviche with aji amarillo sauce / Nikkei ceviche on rocoto
ponzu / crispy calamari
- JALADITO DE PESCADO • 55

grilled octopus / creamy aji amarillo and
leche de tigre sauce
- PIQUEO FESTIVO • 115

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



ENTRANTES

CEVICHE NORTEÑO

tradicional leche de tigre / zarandaja
sweet potatoes puree / tortitas de
choclo

Catch of the day S/ 65
Premium selection S/ 75

**NUESTRO CEVICHE
MISTERIOSO Y ABUSIVO**

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

Catch of the day S/ 67
Premium selection S/ 77

CEVICHE A LA BRASA • 56

catch of the day / seafood mix / rocoto
leche de tigre / fried zarandaja

TIRADITO DE IMPACTO • 65

catch of the day / scallops / crispy
octopus / Parmesan style leche de tigre
avocado / tobiko caviar

BONITO DEL BUENO • 35

thin slices / old style mustard with
rocoto batayaki butter / torched

CAUSA ATREVIDA • 42

filled with shrimps and avocado
ceviche in aji amarillo sauce and
hondashi / crispy calamari / garlic alioli

PULPO OLIVIA • 51

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

**LA MONUMENTAL
CAUSA DE POLLO • 28**

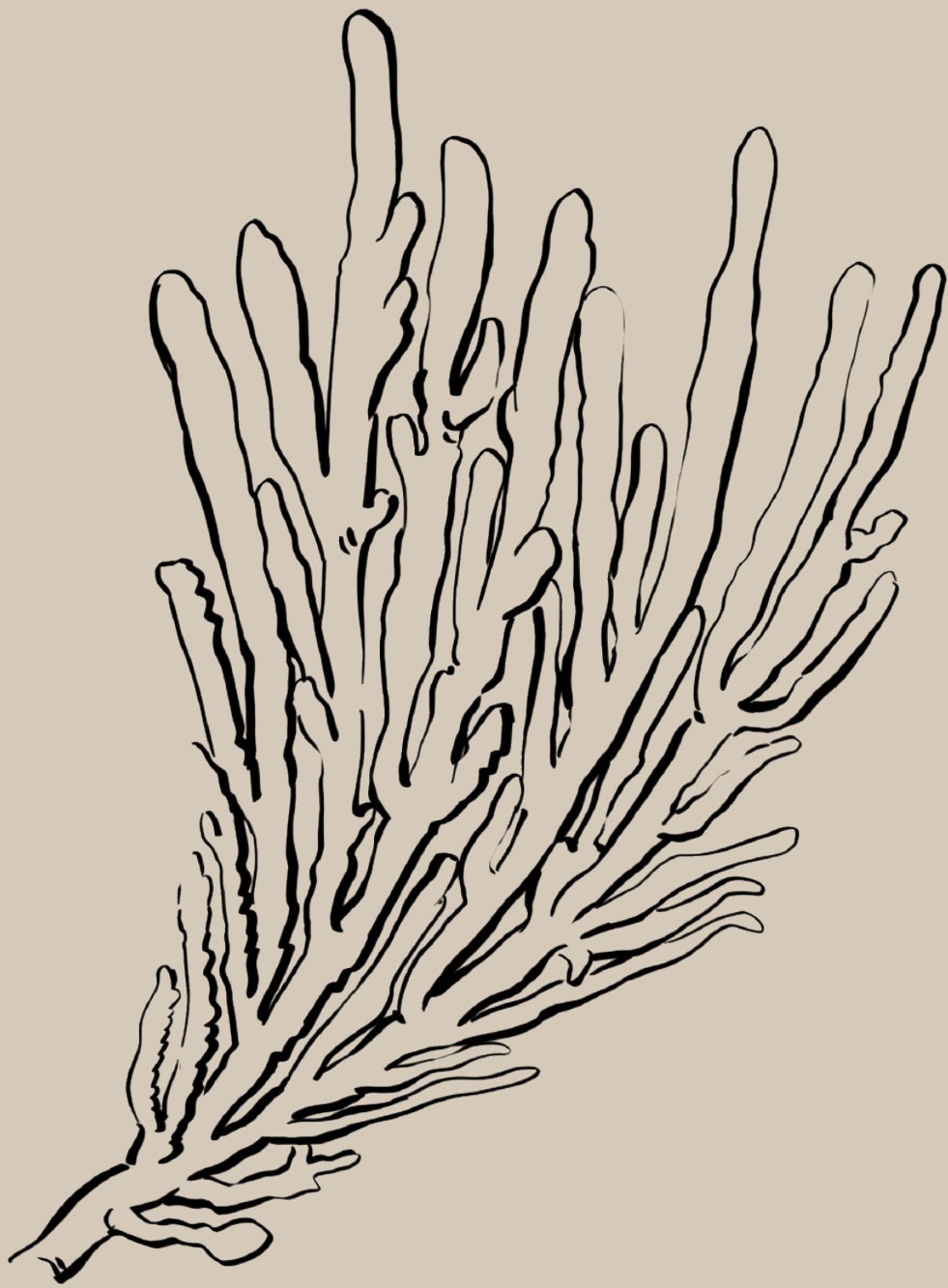
chicken and caramelized onion in
homemade mayonnaise / avocado / egg

TAMALITO VERDE • 44

green tamal with loche / seco a la
norteña sauce / criolla

ANTICUCHO DE LOMO • 39

potatoes / Peruvian corn with
chimichurri / mochica sauce



FONDOS

CHICHARRONADA BAILABLE • 58

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

SUDADO MARINO • 68

catch of the day / vongole / fried rice

ARROZ CON MARISCALES • 55

smoked seafood mix / norteña sauce
rocoto alioli / criolla

ARROZ AL WOK PREDOMINANTE • 55

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

TAGLIOLINI COSTAVIVA • 58

parihuela sauce / scallops / schrimps
octopus / garlic alioli

PULPO GRILLADO • 45

grilled potatoes / stir-fried Peruvian
corn / chimichurri / fresh salad

TACU TACU MONTAO TU ELIGES • 69

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

CABRITO A LA CHICLAYANA DESHUESADO • 85

stewed for 12 hours with peruvian
ajies, chicha de jora and loche squash
pork stew with white beans / green
peas rice / criolla

LOMO A LA PARRILLA • 77

lomo saltado sauce / truffle potatoe
puree / ensaladita fresca

LOMAZO SALTADO • 69

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

PASTA FRESCA A LA HUANCAÍNA • 68

homemade pasta / lomo saltado jus
truffle huancaína sauce

RAVIOLES NORTEÑOS • 40

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

RAVIOLES BOMBA • 55

filled with loche squash and cheese
short rib a la norteña jus / wok
stir-fried / asparagus and mushrooms
Parmigiano style cheese

ASADO DE TIRA NORTEÑAZO • 75

stewed for 12 hours / chicha de jora
and loche squash / pork stew with
white beans / green peas rice

ARROZ CON PATO FESTIVO

duck breast or leg / creamy cilantro
rice / seasonal vegetables / fried egg
huancaína sauce / criolla norteña

Personal S/ 69

To share S/ 89

GUARNICIONES / ADICIONALES

**GREEN PEAS RICE
WOK STIR-FRIED RICE
TORTITAS DE CHOCLO
PORK STREW WITH WHITE BEANS
ROASTED POTATOES
TACU TACU
CRISPY SCHRIMPS X 4
LECHE DE TIGRE**



LA AVENTURA DEL PESCADO Y TODO LO QUE PODEMOS OBTENER

**FRESH FISH THAT OUR SEA PROVIDES
DAILY PRICED BY KG CHOOSE UP
TO TWO PREPARATIONS**

Ceviche
Tiradito
Fritas
Chicharron
Sudadas

**FOR FISH OF 4 KG AND ABOVE, WHERE
THE ENTIRE FISH IS FULLY OPTIMIZED, PRICED BY WEIGHT**

Collar, medallion, belly, tail, fillet

Sauces / with garlic / black butter and alcaparras / vongole and ajies / sudada

ALWAYS SERVED WITH TWO SIDE DISHES

Green peas rice
Wok stir-fried rice
Roasted potatoes
Fresh salad
Potatoe puree with truffle cheese

Pesca del día



PARA VOLVERNOS A VER

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