



P E R U A N O

DRINK LIST



CÒCTELES



PISCO SOUR 8

Pisco acholado, Lemon sherbet, Egg white, Amargo Chuncho

PISCO PUNCH 8

Pisco acholado, Lemon sherbet, Pineapple extract, Fernet branca, Falernum, Curry

DEATH IN PALOMA 9

Canaima gin, Espolon tequila, Lime, Honey mix, Campari, Burnt grapefruit juice, Smoked salt

DART FENER 10

Pisco mosto verde, Yu bal mezcal, Snake oil, Citric acid, Chinotto, Black salt

EVA 9

Espolon tequila, Italicus, Citric acid, Apple and basil shrub, Electric bitter

PINK IS NOT DEAD 9

Gin mare, Italicus, Sakè, Lime, Rose syrup

PURPLE BRAIN 9

Citadelle gin, Butterfly pea tea syrup, Lime, Egg white, Eldberry liqueur

CÒCTELES



HELLUIS SANDWICH 9

Peanut butter pisco, Banana syrup,
Lime, Egg white, Bacon Salt, Amargo Chunchu

BLOODY MARE 9

Grey Goose vodka, Tomato water, Tomato juice,
Lime, Leche de tigre, Spice mix, Soya,
Green Ancho Reyes, Celery bitter

HECHO EN MEXICO 10

Montelobos mezcal, Sotol, Yuzu syrup,
Aloe, Citric mix, Grapefruit bitter

NUCLEAR DAIQUIRI 10

Plantation 3 star, Montebello, Lime,
Laurel liqueur, Snake oil, Electric bitter

DARK SOUL 9

Pisco puro quebranta, Bourbon, Campari
with coffee, Snake oil, Coffee liqueur,
Coffee air

NON-ALCOHOLIC COCKTAILS 6

To choose between these bases:
Green apple or Pineapple or Passion Fruit

INSPIRACIÓN PERUANA



CAUSA



CAUSA DE ATÙN 12

yellow potato, marinated tuna, guacamole, burrata cream, confit tomato and olive powder

CAUSA DE PULPO 13

yellow potato, CBT octopus in anticuchera sauce, purple olive mayonnaise, glasswort, confit tomatoes, coriander

CAUSA ACEVICHADA 12

yellow potato, sea bream, lime, leche de tigre, coriander and aji rocoto

CAUSA DE VERDURAS 9

yellow potato, peas, caramelized onion, aji amarillo, coriander, spicy mayonnaise and black seaweed powder

TARTARE



TUNA 11

salt, pepper, extra virgin olive oil, olive powder, burrata cream

SALMON 11

salt, pepper, leche de tigre, nori seaweed powder

RED SHRIMP 16

salt, pepper, leche de tigre, nori seaweed powder, rocoto

TARTARE MIX 20

tuna, salmon, red shrimp

CEVICHE Y TIRADITO



CEVICHE RÙ 13

sea bream, lime, leche de tigre, aji amarillo, red onion, coriander, olive powder

TIRADITO AMARILLO 15

salmon carpaccio, leche cream de tigre by aji amarillo, corn chulpe, fennel, chives

TIRADITO ARCOIRIS 15

sea bass carpaccio, cream of leche de aji amarillo and aji rocoto tiger, sprouts

PRINCIPALES



PRINCIPALES



UDON MIXTO

13

Japanese spaghetti in ponzu sauce, shrimp, crispy bacon, avocado, glasswort, tomato fillets, marinated onion

UDON ANDINO

13

Japanese spaghetti sautéed with wok, beef, aji amarillo, tomato, red onion, oyster sauce, soy sauce, sesame oil, chives, potato flakes

PICANHA [250G]

18

picanha, crispy potato, baby spinach

FRITURA DE PESCADO Y VERDURAS

16

fried octopus, squid, shrimp, eggplant, peppers, zucchini served with Gazpacho

TATAKI

16

tuna or salmon, mezcal-flavored chulpe corn cream, burrata cream, confit tomatoes, glasswort, marinated red onion, pop corn

STREET FOOD



PARA PICAR

EDAMAME 4

CHIPS 4
with guacamole

CAMOTE 5
American sweet potatoes with rocoto-flavored
mayonnaise

YANQUI CHICKEN [4PCS] 7
Double-coated chicken fillets with
sweet chili sauce

DIM SUM XL

homemade steamed Chinese ravioli

CAMARONES [2PCS] 6,5
filled with shrimp, chopped pistachios,
ginger, chives and coriander

CHIFA [2PCS] 6,5
chicken, pork, ginger, vegetables and aji
Peruvians, served with chashu sauce

MURGIA [2CS] 6,5
Murgia's sausage, eggplant, tomato,
basil, tabasco, served with chashu sauce

CROQUETAS

homemade, fried, and panko breaded croquettes with a creamy heart

PESCADO [4PCS] 7

salmon, tuna and sea bass

JAMON Y QUESO [4PCS] 7

Jamon Iberico ham, Sardinian pecorino

GUA BAO

fluffy stuffed Taiwanese buns steamed

CERDO [1PC] 5,5

pulled pork, barbecue sauce, tzatziki sauce, coriander, chopped peanuts

BLANCO [1PC] 5,5

chicken, blanca sauce, chives, cucumber, rocoto pepper, bacon, crispy quinoa

CAMARONES [1PC] 5,5

seared shrimps, stracciatella (fresh cream and curds), guacamole, chopped pistachios

MEDITERRANEO [1PC] 6,5

fried octopus, confit tomato cream, basil, lime mayo, rocket

SALMÓN [1PC] 5,5

seared salmon ingot, teriyaki with lime, white sauce, chives, crispy corn chulpe

BURRITOS



wheat tortillas served with homemade chips

CHICKEN BURRITO 12

chicken breast, white sauce,
crispy bacon, parmesan flakes,
mixed salad and egg mimosa

BURRITO DE VACA 12

scotona burger, melted pariah cheese,
crispy bacon, chilli mayonnaise,
aji amarillo, mixed salad, caramelized
onion

BURRITO DE SALMON 12

salmon tartare, courgette chips, confit
tomato, mixed salad and edamame, white sauce

BURRITO CIALLÉD 10

potato, cucumber, tomato, bell pepper,
red onion, Kalamata olives, parsley,
white sauce and extra virgin olive oil

BURRITO CRUJIENTE 12

fried chicken fillets, fresh tomato,
mixed salad, marinated aji amarillo,
purple olive mayonnaise

POSTRES



DESSERTS



pisco scented baba with pumpkin cream, orange and aji amarillo, caramelized pumpkin, coffee custard, tarragon 6

cocoa almond tartlet, red fruit coulis, chocolate and caramel ganache, cold peanut mousse 6

churros served with hazelnut cream and maple syrup 6

cheesecake with ricotta cream, dark chocolate chips and fresh passion fruit 6

COVER CHARGE 2



DRINKS



SOFT DRINKS



SPARKLING WATER	San Pellegrino	1,5
STILL WATER	Panna	1,5
CHINÒ	San Pellegrino	3
CEDRATA	Tassoni	3
LEMON	Organics	3
SODA AL POMPELMO	Thomas Henry	3
SODA	Orsini	3
TONIC WATER	Thomas Henry	3
GINGER BEER	Organics	3
GINGER ALE	Organics	3

BEER



QUILMES		4
Argentine Premium Lager (4.9°)		
PILSEN CALLAO		4
Peruvian Lager (5.2°)		
COUSQUENA		5
Peruvian Blanche (5°)		
SIERRA NEVADA		5
American Pale Ale (5.6°)		

SPARKLING WINES



LIBOL - SAN MARZANO	20
Guyot Charmat Method	
LIBOL ROSÈ - SAN MARZANO	20
Grapes of Salento Charmat Method	
MOLIN - ZARDETTO	25
Valdobbiadene Extra Dry PDOG	
PERLUGO - PIEVALTA	25
Classic Method Zero dosage BIO	
PET PEACE - PASSALACQUA	24
Falanghina sparkling PGI NATURAL	
PET PEACE - PASSALACQUA	24
Sparkling Pinot Grigio PGI NATURAL	
CUVÉE IMPERIALE - BERLUCCHI	45
Franciacorta PDOG	

WHITE WINES



TALÒ - SAN MARZANO 20

Chardonnay PGI

TALÒ - SAN MARZANO 20

Fiano PGI

EXTREMA - SPELONGA 22

Falanghina PGI

BIANCO MANTO - SPELONGA 22

Bombino bianco PGI

TRE RIPE - PIEVALTA 22

Verdicchio of the castles of Jesi PDO

LEGAMI - FRISINO 21

Verdeca PGI

ISPIRAZIONE - PASSALACQUA 25

Greco PGI | NATURAL

FAMIGLIA - PASSALACQUA 24

Bombino/Fiano PGI | NATURAL
(1lt)

WHITE WINES FOREIGNERS



BODEGAS - IGNACIO MARIN 21
[SPAIN]

Granacha

DOMENIUL BOGDAN 23
[ROMANIA]

Riesling PDO | BIO

ROSE WINES



MARILINA - SPELONGA 22
Nero di Troia

LEGAMI - FRISINO 21
Primitivo PGI

SINTONIA - PASSALACQUA 24
Nero di Troia PGI | NATURAL

MURGIA ROSA- TERRECARSICHE 1939 20
Black Bombino, Black Malvasia

ROSE WINES FOREIGNERS



BODEGAS - IGNACIO MARIN 21
[SPAIN]
Granacha

DOMENIUL BOGDAN 23
[ROMANIA]
Pinot Nero/Merlot PDO | BIO

RED WINES



TALÒ - SAN MARZANO Negramaro DOP	20
VERSO - FRISINO Primitivo PGI	22
SPELONGA Nero di Troia PGI	22
GRATITUDINE - PASSALACQUA Primitivo PGI NATURAL	24
SESSANTANNI - SAN MARZANO Primitivo di Manduria 2016 PDO	35
11 FILARI - SAN MARZANO Primitivo di Manduria 2016 PDO (0,5 lt)	25