

# ENTRADAS TÍPICAS

# TRADITIONAL STARTERS

## CHOCLO CON QUESO s/. 12.00

DELICIOSO CHOCLO TIERNO ACOMPAÑADO DE PAPA AMARILLA Y SALSA DE LA CASA.

## CHUÑO REVUELTO s/. 10.00

EXQUISITA MEZCLA DE CHUÑO BLANCO C/TRES QUESOS TRADICIONALES. RECETA DE LA CASA.

## ROCOTO RELLENO s/. 16.00

TRADICIONAL ROCOTO RELLENO DE CARNE DE RES Y CERDO BAÑADO CON QUESO DAMBO GRATINADO Y ACOMPAÑADO DE PAPAS GRATINADAS.

## ZARZA DE PATITA s/. 14.00

TIERNAS PATITAS DE CERDO MARINADAS EN VINAGRETA DE LA CASA ACOMPAÑADAS CON PAPAS AMARILLAS Y SARZA DE CEBOLLAS.

## SWEET CORN AND CHEESE

Steamed fresh sweet corn accompanied with pieces of feta- style cows milk cheese, yellow potatoes and homemade special sauce.

## CHUÑO REVUELTO

Delicious freeze-dried white potato cooked with three types of traditional andean cheeses. Home Recepte.

## STUFFED PEPPER

Gigant red Chili Peppers stuffed with beef and pork with roasted creamy cheese sauce and gratin potatoes. Traditional recepte

## SPECIAL PORK FEET SALAD

Free range pork's feet marinated with home made vinaigrett dressing served with steamed yellow potatoes and lemon pickeled onions.





# ENTRADAS CRIOLLAS

# CRIOLLAS STARTERS

## ANTICUCHOS DE RES s/. 20.00

TROZOS DE CORAZON DE RES MARINADOS EN ADERERZO DE LA CASA ACOMPAÑADO DE CHOCLO, PAPA SANCOCHADA, ENSALADA Y SALSA DE LA CASA.

## BROCHETA DE LOMO FINO s/.24.00

CUBOS DE LOMO FINO DE RES ENSARTADOS CON PIMIENTOS, CEBOLLA Y CHAMPIÑONES ACOMPAÑADOS DE PAPA DORADA, Y SALSA DE LA CASA.

## BROCHETAS DE POLLO s/. 20.00

CUBOS DE PECHUGA DE POLLO ENSARTADOS CON PIMIENTOS, CEBOLLA Y CHAMPIÑONES ACOMPAÑADOS DE PAPAS DORADAS, MOTE, ENSALADA Y SALSA DE LA CASA.

## TAMAL s/. 9.00

SUAVE MASA A BASE DE MAIZ MOTE ENVUELTA EN HOJAS DE PLATANO Y ACOMPAÑADO DE SARZA CRIOLLA.

## GRILLED BEEF HEART

Beef heart marinated, skewered, and seared over the grill in homemade sauce, served with diced fresh cheese, steamed potatoes and home salad.

## SIRLOIN BEEF BROCHETTE

Grilled sirloin beef chunks skewered with peppers, onions and mushrooms served with saute potatoes, tender maize kernels, salad and homemade sauce .

## CHICKEN BROCHETTE

Grilled chicken breast cubes skewered with chunks of peppers, onions and mushrooms, served with saute potatoes, tender maize kernels, salad and homemade sauce.

## TAMAL

Steamed maize - based dough wrapped in plantain leaves served with red onion salad.





# PLATOS TÍPICOS (PERSONALES)

# TRADITIONAL MAIN COURSE

## COSTILLAR DE CORDERO s/. 35.00

CRUJIENTE COSTILLAR DE CORDERO DORADO ACOMPAÑADO DE PAPAS DORADAS, MOTE, LEGUMBRES O SARZA CRIOLLA.

## CHICHARRON DE CERDO s/. 26.00

TIERNA CARNE DE CERDO DORADA LENTAMENTE, ACOMPAÑADA DE PAPAS DORADAS, MOTE Y SARZA CRIOLLA.

## CHICHARRON DE TRUCHA s/. 26.00

PULPA DE TRUCHA CRUJIENTE, ACOMPAÑADA DE PAPAS DORADAS, MOTE Y SARZA CRIOLLAS.

## LAMB RIB CHOPS

Pan - fried lamb rib chops served with sauté potatoes, tender maize kernels and legumes or with red onion salad.

## DEEP FRIED PORK CHOPS

Seasoned pork chops slow deep fried served with saute potatoes, tender maize kernels and red onion salad.

## DEEP FRIED TROUT CHUNKS

Crispy deep fried trout chunks served with saute potatoes, tender maize kernels and homemade salad.





## CUY DORADO ( ENTERO ) s/. 55.00

CRUJIENTE CUY TIERNO ACOMPAÑADO DE PAPAS DORADAS, MOTE Y ENSALADA DE LA CASA.

## CUY DORADO ( MEDIO ) s/. 34.00

CRUJIENTE CUY TIERNO ACOMPAÑADO DE PAPAS DORADAS, MOTE Y ENSALADA DE LA CASA.

## MALAYA DORADA s/. 22.00

DELICIOSO FILETE DE MALAYA DORADO, ACOMPAÑADO DE PAPAS DORADAS, MOTE, LEGUMBRES O SARZA CRIOLLA.

## TRUCHA DORADA s/. 26.00

CRUJIENTE TRUCHA ENTERA, ACOMPAÑADA DE PAPAS DORADAS, MOTE Y SARZA CRIOLLA.

## PAN FRIED GUINEA PIG ( WHOLE )

Crispy guinea pig served with saute potatoes, tender maize kernels and homemade salad.

## PAN FRIED GUINEA PIG ( HALF )

Crispy guinea pig served with saute potatoes, tender maize kernels and homemade salad.

## PAN FRIED MALAYA

Delicious tender beef skirt steak fillet served with saute potatoes, tender maize kernels and steamed vegetables or fresh red onion salad.

## PAN FRIED WHOLE TROUT

Crispy whole served with saute potatoes tender maize kernels and red onion salad.





## PLATOS CRIOLLOS (PERSONALES)

### CHICHARRON DE POLLO s/. 22.00

TROZOS DE PECHUGA DE POLLO CRUJIENTES ACOMPAÑADAS DE PAPAS FRITAS Y ENSALADA.

### CHICHARRON DE PESCADO s/. 26.00

CRUJIENTES TROZOS DE PESCADO ACOMPAÑADOS DE YUCAS DORADAS Y SARZA CROLLA.

### CHURRASCO A LA PLANCHA s/. 22.00

EXQUISITO CHURRASCO A LA PLANCHA, ACOMPAÑADO DE PAPAS FRITAS, CHORIZO Y ENSALADA.

### LOMO SALTADO s/. 32.00

TRADICIONAL LOMO FINO DE RES SALTAEADO Y FLAMEADO ACOMPAÑADO DE ARROZ Y PAPAS FRITAS.

### POLLO A LA PARRILLA s/. 22.00

PECHUGA DE POLLO MARINADA EN ADEREZO DE LA CASA, ACOMPAÑADA DE PAPA SANCOCHADA CHOCLO, CHORIZO Y ENSALADA PARRILLERA.

## TRADITIONAL MAIN CRIOLL

### CHICKEN GOUJONS

Crispy deep fried chicken breast chunks served with fried potatoes and salad.

### FISH GOUJONS

Crispy deep fried fish chunks served with yucca potatoes and red onion salad.

### GRILLED SKIRT STAKE

Mouth melting grilled skirt stake served with fried potatoes, chorizo and season salad.

### LOMO SALTADO

Traditional stir - fried sirloin beef strips served with fried potatoes and steamed rice.

### BARBECUED CHICKEN

House marinade chicken breast fillet served with steamed potatoes, corn on the cob, chorizo and garden salad.





# FUENTES

## TEQUEÑOS DE PACHAMANCA s/. 18.00 ( DOC )

DELICIOSA PASTA CROCANTE RELLENA DE TRADICIONAL PACHAMANCA DE TRES SABORES Y QUESO ACOMPAÑADAS DE SALSA DE LA CASA.

## TEQUEÑOS CHALWA ( DOC ) s/. 17.00

PASTA CROCANTE RELLENA DE TRUCHA AHUMADA Y QUESO PARIÁ, ACOMPAÑADA DE SALSA DE LA CASA.

## TEQUEÑOS DE JAMON Y QUESO ( DOC ) s/. 16.00

PASTA CROCANTE RELLENA DE JAMON Y QUESO ACOMPAÑADA DE SALSA DE LA CASA.

## CHICHARRON DE CERDO s/. 60.00 ( PARA 4 PERSONAS )

RIQUISIMOS TROZOS DE PULPA DE CERDO DORADAS. ACOMPAÑADAS DE PAPAS DORADAS, MOTE Y SARZA CRIOLLA.

## CHICHARRON DE POLLO s/. 50.00 ( PARA 4 PERSONAS )

CRUJIENTE PECHUGA DE POLLO ACOMPAÑADA DE PAPAS FRITAS Y ENSALADA PARRILLERA.

## LOMO AL JUGO s/. 50.00 ( PARA 4 PERSONAS )

DELICIOSO SALTADO DE LOMO FINO EN SU JUGO, ACOMPAÑADO DE PAPAS SANCOCHADAS.

## JALEA MIXTA s/. 50.00 ( PARA 4 PERSONAS )

CRUJIENTES TROZOS DE PESCADO, ARROS DE CALAMAR Y MISTURA DE MARISCOS ACOMPAÑADOS DE YUCAS DORADAS Y SARZA CRIOLLA.

# DISHES TO SHARE

## PACHAMANCA SPRING ROLLS ( DOZEN )

Crispy spring rolls stuffed with the traditional three meat pachamanca served with fresh cheese and homemade sauce.

## CHALWA SPRING ROLLS ( DOZEN )

Crispy spring rolls stuffed with smoked trout and paria cheese served with homemade sauce.

## HAM AND CHEESE SPRING ROLLS ( DOZEN )

Crispy spring rolls stuffed with ham and cheese, served with homemade sauce.

## CRISPY PORK ( 4 PEOPLE )

Deep fried pork chunks served with saute potatoes tender maize kernels and red onion salad.

## CHICKEN GOUJONS ( 4 PEOPLE )

Grilled sirloin beef chunks skewered with peppers, onions and mushrooms served with saute potatoes, tender maize kernels, salad and homemade sauce.

## SIZZLING SIRLOIN BEEF ( 4 PEOPLE )

Delicious juicy stir fried sirloin served with steamed potatoes.

## MIXED SEAFOOD JALEA ( 4 PEOPLE )

Crispy deep fried sea food, fish, calamari served with saute cassava and red onion salad.



# RECOMENDACIONES DEL CHEF

## PATITA DE CERDO ARREBOSADA s/. 15.00

TIERNAS PATITAS DE CERDO CRUJIENTES ACOMPAÑADAS DE PAPAS DORADAS, MOTE Y SARZA CRIOLLA.

## TRUCHA A LO MACHO s/. 32.00

FILETE DE TRUCHA DORADO BAÑADA DE DELICIOSA SALSA DE MARISCO, ACOMPAÑADA DE YUCAS DORADAS.

## MEDALLON DE LOMO EN SALSA DE LA CASA s/. 36.00

MEDALLON DE LOMO FINO A LA PLANCHA ACOMPAÑADO DE PAPAS AMARILLAS AL PEREJIL Y LEGUMBRES

## CHICHARRON DE CUY s/. 36.00

TIERNO TROZOS DE CUY CRUJIENTES ACOMPAÑADO DE PAPAS DORADAS, MOTE Y CREMA DE LA CASA.

# CHEF RECOMMENDS

## FRIED PIG FEET

Fried seasoned pig's feet served with saute potatoes, tender maize kernels and red onion salad.

## TROUT "A LO MACHO" STYLE

Trout fillet cooked on seafood sauce served with saute cassava chunks.

## BEEF SIRLOIN WITH HOMEMADE SAUCE

Grilled sirloin steak served with yellow potatoes with parsley and cooked vegetables

## CRISPY GUINEA PIG

Deep fried guinea pig served with saute potatoes, tender maize kernels and homemade creamy sauce.

## PARRILLADA MIXTA (PARA 4 PERSONAS) s/. 55.00

EXQUISITA MEZCLA DE SABORES DE CHURRASCO. CHULETA DE CERDO, FILETE DE POLLO, CHOCLO, PAPA SANCOCHADAS, ENSALADA PARRILLERA.

## RONDA BRISEÑA (PARA 4 PERSONAS) s/. 55.00

EXPECTACULAR DE COMBINACIÓN DE TROZOS DE CHICHARRON DE CERDO, COSTILLAR DE CORDERO Y MALAYA, ACOMPAÑADO DE QUESO FRITO PICADO, CHUÑO REVUELTO Y SARZA CRIOLLA.

## RONDA CRIOLLA s/. 50.00

TRADICIONAL DE COMBINACIÓN DE ANTICUCHO, BROCHETA DE POLLO, FILETE DE POLLO A LA PARRILLA Y RACHI ACOMPAÑADO DE PAPA, CHOCLO Y ENSALADA PARRILLERA.





# CARTA DE BAR

## COCTELES C/ PISCO

PISCO PUNCH	S/. 18.00
PISCO SOUR	S/. 15.00
SOURS DE COCA / CAMU CAMU	S/. 16.00
AGUAYMANTO / MARACUYA / KION / TORONJA	
ALGARROBINA	S/. 15.00
PERU LIBRE	S/. 15.00
SOL Y SOMBRA	S/. 16.00
CHILCANO DE PISCO	S/. 16.00
CHILCANO DE MARACUYA	S/. 16.00
CHILCANO DE MANZANA	S/. 16.00
CHILCANO DE COCA / CAMU CAMU	S/. 16.00
AGUAYMANTO / KION / TORONJA	
CHILCANO DE HERBA LUISA & ANZ	S/. 16.00

## COCTELES C/ RON

CUBA LIBRE 3 AÑOS	S/. 16.00
CUBA LIBRE 5 AÑOS	S/. 18.00
CUBA LIBRE 7 AÑOS	S/. 20.00
PIÑA COLADA	S/. 16.00
DAIQUIRI DE DURAZNO / FRESA	S/. 16.00
MOJITO	S/. 16.00
MOJITO DE FRESA / MARACUYA	S/. 18.00
BLUE HAWAIIAN	S/. 18.00
STRAWBERRY CREAM	S/. 20.00
BEACHCOMBER	S/. 20.00
CALIFORNIA'S DREAM	S/. 18.00
RUM COBBLER	S/. 18.00
MAI TAI ORIGINAL	S/. 22.00



## COCTELES C/ VODKA

REWDRIIVER	S/. 16.00
PRIMAVERA	S/. 16.00
SEX IN THE BEACH	S/. 18.00
WHITE RUSSIAN	S/. 18.00
BLACK RUSSIAN	S/. 18.00

## MARTINIS

CAPITAN	S/. 18.00
APPLE MARTINI	S/. 20.00
COSMOPOLITAN	S/. 20.00
MARACUYA TINI	S/. 20.00
CITRUS MARTINI	S/. 22.00
LYCHEE MARTINI	S/. 22.00
LIPTUS	S/. 22.00
MARTINI	S/. 18.00



## COCTELES C/ TEQUILA

MARGARITA	S/. 18.00
STRAWBERRY MARGARITA	S/. 20.00
MARGARITA BLUE	S/. 18.00
TEQUILA SUNRISE	S/. 18.00
NOCHE DE ACAPULCO	S/. 18.00

## COCTELES C/ WHISKY – WHISKEY

WHISKY SOUR	S/. 18.00
OLD FASHINED	S/. 18.00
JACK & COKE	S/. 18.00
CRANBERRY JACK	S/. 20.00
MINT JULEP	S/. 20.00
RUSTY NAIL S/	S/. 20.00
GODFATHER	S/. 22.00
MANHATTAN	S/. 20.00





## COCTELES C/ GIN

NEGRONI	S/. 22.00
AVIATION COCKTAIL	S/. 18.00
GIN TONIC	S/. 20.00
SINGAPUR	S/. 18.00
ORANGE BLOSSOM	S/. 18.00
PARADISE	S/. 18.00

## COCTELES C/ CACHACA

CAIPIRINHA	S/. 16.00
CAIPIRAS FRUTADAS (FRESA/ MARACUYA)	S/. 18.00

## COCTELES DE CASA

BRISAS	S/. 18.00
BRISAS ICE TEA	S/. 20.00
SON DE LOS DIABLOS	S/. 15.00
HUAJSAPATA	S/. 15.00
BRISAS FROZEN	S/. 20.00
BRISAS COBBLER	S/. 20.00
BRISAS SUMMER	S/. 20.00
BRISAS TROPICAL	S/. 20.00

## OTROS COCTELES

ORGASMO	S/. 20.00
LONG ISLAND ICE TEA	S/. 20.00
ELECTRIC BLUE ISLAND	S/. 20.00
KIR ROYAL	S/. 16.00
BELLINI	S/. 16.00



## DERECHO DE CORCHO

VINO
WHISKY

## WHISKY'S

JOHNNIE WALKER E. ROJA	S/. 120.00
JOHNNIE WALKER E. NEGRA	S/. 180.00
JOHNNIE WALKER SWING	S/. 200.00
CHIVAS REGAL	S/. 180.00
GRAND OLD PARR	S/. 180.00
BALLANTINES	S/. 120.00
SOMETHING SPECIAL	S/. 120.00
FAMOUS GROUSE	S/. 180.00

## WHISKEY

JACK DANIELS OLD Nº 7	S/. 180.00
JIM BEAM WHITE 120	S/. 120.00
JIM BEAM BLACK	S/. 180.00

## RONES

BACARDI Blanco/ Rubio	S/. 100.00
APPLETON RUBIO	S/. 100.00
APPLETON STATE RESERVE	S/. 120.00
HABANA CLUB 3 AÑOS	S/. 100.00
HABANA CLUB 5 AÑOS	S/. 120.00
HABANA CLUB 7 AÑOS	S/. 140.00
FLOR DE CAÑA 5 AÑOS	S/. 100.00
FLOR DE CAÑA 7 AÑOS	S/. 120.00

## PISCOS

<b>CUATRO GALLOS</b> <i>Quebranta/ Acholado</i>	S/. 80.00
<b>CUATRO GALLOS</b> <i>Mosto verde Quebranta</i>	S/. 100.00
<b>CASCAJAL</b> <i>Quebranta/ Acholado</i>	S/. 100.00



**BIONDI** S/. 100.00

Quebranta/ Italia

**VIEJO TONEL** S/. 100.00

Quebranta/ Acholado/ Mosto Verde/ Italia

**QUEIROLO** Quebranta S/. 70.00

**TACAMA** Quebranta/ Acholado 70 S/. 70.00

## ESPUMANTES

MUM ROSE S/. 100.00

MUM EXTRA BRUT S/. 100.00

RICADONA ASTI S/. 100.00

RICADONA RUBI S/. 100.00

## VODKA

ABSOLUT 100 S/. 100.00

SMIRNOFF S/. 80.00

SKY S/. 100.00

## VINOS NACIONALES

**TACAMA** S/. 50.00

Tinto/ Rose/ Blanco/ Blanco de Blanco

**TACAMA** S/. 80.00

Selección Especial

**TABERNEO** S/. 50.00

Borgoña/ Tinto

**QUEIROLO** S/. 50.00

Borgoña/ Magdalena

**OCUCAJE FOND DE CAVE** S/. 50.00

Tinto/ Blanco



## VINOS IMPORTADOS

NAVARRO CORREAS S/. 80.00

Cabernet Sauvignon/ Malbec

CASILLERO DEL DIABLO S/. 80.00

Malbec

DON NICANOR S/. 90.00

Malbec

VALDIVIEZO RESERVA S/. 80.00

Cabernet Sauvignon

## BEBIDAS C/ ALCOHOL

CERVEZA PILSEN 310ML S/. 8.00

CUSQUEÑA PREMIUM 330L S/. 8.00

CUSQUEÑA MALTA S/. 8.00

/ LAGER 330 ML S/. 10.00

CERVEZA CORONA 330L S/. 10.00

JARRA DE CERVEZA S/. 22.00

JARRA DE SANGRIA S/. 35.00

JARRA DE BLANGRIA S/. 35.00

## BEBIDAS S/ ALCOHOL

TE E INFUSIONES S/. 4.00

CAFÉ S/. 4.00

JARRA DE LIMONADA S/. 10.00

AGUA 625 ML S/. 3.00

GASEOSAS PERSONAL 296 ML S/. 2.50

½ LITRO ZERO/NORMAL S/. 3.00

LITRO ZERO / NORMAL S/. 5.00