

## APPETIZERS

Papa Rellena optionally vegetarian

Golden-fried potato pockets filled with seasoned ground beef, olives, egg, and raisins. Crispy on the outside, soft and savory on the inside. (A,C,O)

Causa Limeña LAZARTE optionally vegetarian

Layers of mashed potatoes seasoned with Ají Amarillo (Peruvian chili paste) and fresh lime juice, avocado slices, shredded chicken breast, and vegetables in mayonnaise. (Cold dish) (A,C,G,L)

## Papa a la Huancaina

Boiled potato slices, topped with a creamy, slightly spicy yellow Huancaina sauce made from ají amarillo and cheese. Served cold, garnished with lettuce, egg, and olives. (A,G)

## Yuca Fritas

Yuca Fritas: Fried yuca (cassava) with creamy homemade Huancaina sauce and Salsa Limeña. (A,C,G)

## Nacho-Plate Small/Large

Nachos with homemade sauces, guacamole and pico de gallo, topped with grated cheese. (A,C,G)

## Soup of the day with or without meat

## Mixed salad Small/Large

10,90€

10,90€

7,50€

7,50€

6,90€/11,90€

7,90€

6,50€/10,50€

19,90€

## Ceviche Clasico

mildly spicy - LAZARTE

Fresh fish bites marinated in freshly squeezed lime juice, peruvian chili paste, ginger, red onions, coriander. Served with boiled sweet potato and Cancha (fried corn kernels) from Peru (cold dish). (D,G,L)

Warm, spiced corn tortillas are recommended with our ceviche for €2.90.

## MAIN DISHES

## Lomo Saltado

optionally vegetarianLAZARTE

30,90/22,90€

Tender strips of beef fillet or tofu with red onions, tomatoes, ginger, and coriander in a delicate soy sauce, served with fries and rice. (F)

## Arroz con Mariscos

24,90€

Grilled seafood mixed with rice in a sauce of tomatoes, cilantro, and ají (fresh chili) with Parmesan cheese. Topped with Salsa Limeña (red onion salad). (B,D,G,L)

## Carapulcra

21,90€

Peruvian stew. Dried potatoes, chicken, roasted peanuts, and Peruvian spices create an unforgettable flavor experience. Served with rice. (E)

## Plato Inka

optionally vegetarian

19,90€

Quinoa, rice, mote (Peruvian corn), chicken, beans and lettuce, marinated with a homemade sauce. (I)

## Aji de Gallina

18,90€

Pulled chicken breast in a creamy sauce made of yellow aji (chili), parmesan and Peruvian spices, on top boiled egg and olive, served with rice and potatoes. (A,C,G)

## Arroz Tapado

18,90€

Layered dish with seasoned ground beef, olives, egg, and raisins, sandwiched between two layers of flavorful rice. (C,O)

Perú-Mex-Fusion mildly spicy

3 or 4 corn tortillas, filled with Pico de Gallo and your choice of savory fillings, enhanced with a flavorful Peruvian sauce. Topped with grated cheese. (G)

## Beef

## Chicken

## Tofu

18,90/21,90

16,90/19,90

15,90/18,90

## PICTURES OF DISHES



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## We recommend our sides

## Homemade Chimichuri

3,20€

Cilantro, parsley, garlic, paprika

## Homemade Guacamole

2,90€

Goes well with our Tacos

## Homemade Huancaina sauce

2,90€

With Aji Amarillo peppers for a gentle spice

## Homemade Chili Sauce

2,90€

With Rocoto peppers for a good kick of heat

## Two hot, seasoned corn tortillas

2,90€

Pairs perfectly with ceviche



SCAN FOR SPANISH MENU

## ALCOHOLIC BEVERAGES

## Peruvian beer

Cerveza Pilsen  
0,33l ..... 5,20€

## Organic Zwickl from an austrian brewery called Trumer

0,33l ..... 4,90€

## White wine from Austria

1/8l ..... 4,90€      1/4l ..... 9,50€      Flasche 0,75l ..... 27,50€

## Red wine from South America

1/8l ..... 5,90€      1/4l ..... 10,90€      Flasche 0,75l ..... 31,90€

El Pisco Sour (C)

Pisco is a Peruvian distillate made from 100% grape must. Combined with lime juice and egg white to create a classic cocktail, it is traditionally enjoyed as an aperitif in Peru.

Pisco Sour Classico LAZARTE

0,25l (4cl Pisco) ..... 9,50€      1,00l (16cl Pisco) ..... 36€  
Served in a carafe.

## Pisco Sour with fresh passion fruit

0,25l (4cl Pisco) ..... 11,50€      1,00l (16cl Pisco) ..... 43,00€  
Served in a carafe.

## Cocktails

## Chilcano with fresh passion fruit

Chilcano Classico + Passion Fruit ..... 12,50€

## Chilcano Classico

4cl Pisco, Ginger Ale, Lime Juice and Angosturoa ..... 10,50€

## Gin Tonic Peru

Peruvian Gin, Tonic Water, Lime Juice, fresh Ginger ..... 10,50€

## Peruvian Rum Cartavio

2 cl ..... 4,90€

## Peruvian Pisco

2 cl ..... 4,60€

## Pervian Gin

2 cl ..... 4,30€

## NON-ALCOHOLIC BEVERAGES

## Homemade - Traditional Peruvian

Chicha Morada LAZARTE

Purple corn (mais morado) is cooked with pineapple peels and spices and seasoned with lime juice. This creates a fruity and aromatic beverage that is not only delicious but also rich in antioxidants and vitamins (C, E, B).

Ideal for hot days and as a healthy alternative to soft drinks.

0,33l ..... 3,90€      0,50l ..... 5,90€      1,00l ..... 11,00€



## Homemade Smoothies

Homemade pineapple and passion fruit smoothie  
0,33l ..... 4,90€      0,50l ..... 7,50€

## Inka Fresh

Inka Cola, ginger & lime juice  
0,4l ..... 5,90€

## Inka Cola

Peruvian Coke  
0,33l ..... 3,90€

## Passion Fruit, Mango or Apple juice

0,33l ..... 3,50€      0,50l ..... 5,30€

## Passion Fruit, Mango or Apple juice with sparkling water

0,50l ..... 4,90€

## Mineral water sparkling or still

0,33l ..... 2,90€      0,75l ..... 5,80€

## HOT DRINKS

## Coffee

3,90€      Double Espresso ..... 3,60€

## Long Black

3,20€

## Espresso

3,90€

## Tea

3,90€

Kindly be advised that service charges are not included in the prices shown in the menu, nor will they be automatically added to your bill.



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