

APPETIZERS

Papa Rellena **optionally vegetarian** ◆ **LAZARTE** 10,90€
 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** ◆ 10,90€
 Layers of mashed potatoes seasoned with Aji 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 Huancaína 7,50€
 Boiled potato slices, topped with a creamy, slightly spicy yellow Huancaína sauce made from aji amarillo and cheese. Served cold, garnished with lettuce, egg, and olives. (A,G)

Yuca Fritas 7,50€
 Yuca Fritas: Fried yuca (cassava) with creamy homemade Huancaína sauce and Salsa Limeña. (A,C,G)

Nacho-Plate Small/Large 6,90€/11,90€
 Nachos with homemade sauces, guacamole and pico de gallo, topped with grated cheese. (A,C,G)

Soup of the day with or without meat 7,90€

Mixed salad Small/Large 6,50€/10,50€

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.

19,90€

MAIN DISHES

Lomo Saltado **optionally vegetarian** ◆ **LAZARTE** 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 aji (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. (L)

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

We recommend our sides

Homemade Chimichuri	3,20€
Cilantro, parsley, garlic, paprika	
Homemade Guacamole	2,90€
Goes well with our Tacos	
Homemade Huancaína 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	

PICTURES OF DISHES

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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

Long Black 3,90€ Double Espresso 3,60€

Espresso 3,20€

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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