

All dishes can be ordered individually

Menú Marino

Causa Limeña (10,90€)

Layers of mashed potatoes seasoned with Ají Amarillo and fresh lime juice, avocado slices, shredded chicken breast, and vegetables in mayonnaise. (Cold dish)

Ceviche Classico (19,90€)

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

Jalea Especial (24,90€)

Grilled seafood mixed with rice in a sauce of tomatoes, cilantro, and ají (fresh chili) with Parmesan cheese. Topped with Salsa Limeña and fried fish. Served with tartar sauce.

Crema Volteada (8,50€)

A traditional Peruvian firm vanilla custard topped with caramel sauce

4 Courses - 58,00€

3 Courses without dessert - 50,00€

Menú Criollo

Homemade soup with meat (8,50€)

Papa Rellena (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.

Estofado de Carne (19,50€)

Tender braised beef in an aromatic sauce with garden vegetables, spices, and a hint of tomato – hearty, succulent, and full-bodied in flavor

Arroz con leche (7,50€)

Creamy rice pudding topped with mango sauce and Dulce de Leche (caramelized milk cream)

4 Courses - 42,00€

3 Courses without dessert - 35,00€

Feliz Año nuevo!

Menú Vegano

Vegetable Soup (7,90€)

Causa Vegana (10,90€)

Layered yellow potato terrine, delicately seasoned and filled with a fresh medley of vegetables, avocado, and lime. Light, aromatic, and entirely plant-based

Lomo Vegano (20,90€)

Wok-sautéed marinated tofu with red onions, tomatoes, ginger, and cilantro in an aromatic soy sauce. Served with a side of crispy fries and rice"

Quinoa Pudding (8,50€)

4 Courses - 40,00€

3 Courses without dessert - 33,00€