

APPETIZERS

- Causa Limeña:** LAZARTE optionally vegan ◆ 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)
- Tamal-Plate:** 8,50€
Corn dough, filled with chicken and vegies. Wrapped in plant leaves and steamed. With it salad and homemade sauce. (C,E,G)
- Yuca Fritas:** vegetarian 🟡 7,50€
Yuca Fritas: Fried yucca (cassava) with creamy homemade Huancaína sauce and Salsa Limeña. (A,C,G)
- Nacho-Plate:** vegetarian 🟡 Small/Large 6,90€/11,90€
Nachos with homemade sauces, guacamole and pico de gallo, topped with grated cheese. (A,C,G)
- Mixed salad:** vegetarian 🟡 Small/Large 6,50€/10,50€

Ceviches

- Ceviche Clasico:** mildly spicy - LAZARTE 19,50€
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)
- Ceviche Vegano:** vegan ◆ 18,50€
Mushrooms, avocado and mango marinated in fresh lime juice, peruvian chili paste, ginger, red onions, coriander. Served with boiled sweet potato and cancha from Peru (cold dish). (L)

MAIN DISHES

- Lomo Saltado:** LAZARTE 31,90€
Sliced filet steak stir-fried with onions, aji (fresh chili), tomatoes and coriander, seasoned with a tangy 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)
- Plato Inka:** optionally vegan ◆ 16,50€
Quinoa, mote (Peruvian corn), chicken, beans, lettuce and avocado, marinated with a homemade sauce. (L)
- Aji de Gallina:** 16,50€
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)
- Perú-Mex-Fusion** mildly spicy -
Make your tacos perfect!
Add our delicious homemade guacamole for only 2,90€.
- Tacos con Carne:** 3 pieces/4 pieces 18,90€/21,90€
3 or 4 corn tortillas filled with beef in a Peruvian sauce, grated cheese, coriander and pico de gallo. Slightly spicy. (G)
- Tacos con Pollo:** optionally vegan ◆ 3 pi./4 pi. 14,90€/17,90€
3 or 4 corn tortillas filled with chicken (or Tofu) in a Peruvian sauce, grated cheese, coriander and pico de gallo. Slightly spicy. (G)

PICTURES OF DISHES & DESSERTS

Scan the QR-code



In case of intolerance or allergies, inform the waiter so that we can deal with it for you.

Please note that on occasion we may not be able to source all products, which may result in minor changes.

We recommend our sides:

- Homemade Guacamole** 2,90€
Goes well with our Tacos
- Homemade Huancaína sauce** 2,90€
With Aji Amarillo peppers for a gentle spice
- Hot wheat tortilla** 2,20€
- Two hot, seasoned corn tortillas** 2,80€
Goes well with ceviche
- Portion of rice** 3,50€
- A portion of chips/french fries** 4,50€



SCANEN FÜR DEUTSCHE SPEISEKARTE

ALCOHOLIC BEVERAGES

Peruvian beer dark/light:

Cerveza Cusqueña from Perú.

0,33l 5,80€

Peruvian beer light:

Cerveza Pilsen from Perú.

0,33l 5,20€

Organic Zwickl from an austrian brewery called Trumer:

0,33l 4,90€

White wine:

White wine from Austria.

1/8l 4,90€

1/4l 9,50€

Flasche 0,75l 27,50€

Red wine:

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 5,20€

Peruvian Pisco:

2 cl 4,80€

Peruvian Gin:

2 cl 4,20€

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€

Passion Fruit, Guayaba or Mango juice:

From the tropical fruit Guayaba, Mango or Passion Fruit

0,33l 3,50€

0,50l 5,20€

Inka Cola:

Peruvian Coke

0,33l 3,90€

0,50l 5,30€

Mineral water:

Mineral water, sparkling and still

0,33l 2,90€

0,50l 3,90€

1,00l 6,90€

Smoothies:

Homemade pineapple and passion fruit smoothie

0,33l 4,90€

0,50l 7,50€

Coffee:

Espresso

2,90€

Double Espresso

3,50€

Cappuchino

3,80€

Café Latte

4,50€



SCANEN FÜR DEUTSCHE SPEISEKARTE