

◆...vegan 🟡...vegetarian -...spicy LAZARTE...specialty

LAZARTE
LATIN AMERICAN FOOD

Visit us: www.lazarte.at
For reservations call: +436608351123

Appetizers:

Yuca Fritas:

Yuca Fritas: Fried yucca (cassava) with creamy homemade Huancaína sauce and pico de gallo. (A,C,G)

Causa Limeña: LAZARTE alternatively ◆

Cold mashed potatoes seasoned with aji amarillo (fresh chili) and fresh lime juice, onion, avocado and coriander, filled with pulled chicken breast and vegetables in mayonnaise. (cold dish) (A,C,G,L)

Empanada-Plate: alternatively 🟡

Empanada alternately with beef, chicken or vegetarian with salad and homemade sauce. (A,C,G)

Tamal-Plate:

Corn dough, filled with chicken and vegies. Wrapped in plant leaves and steamed. With it salad and homemade sauce. (C,E,G)

Papa Rellena: alternatively ◆

Seasoned potato dough formed into a ball and fried. On top Peruvian sauce with minced meat and salsa criolla, topped with egg and olive. (A,C,G)

Mixed salad: 🟡 Small/Big

Tortilla-Chips plate: 🟡 Small/Big

Tortilla-Chips with grated cheese and Dips (A,C,G)

Ceviches:

Ceviche Clasico: - LAZARTE 16,90€

Fish marinated in fresh lime juice, aji (fresh chili), ginger, onions, coriander, with boiled sweet potato and Cancha (fried corn kernels) from Peru (cold dish). (D,G,L)

Ceviche Tropical: - 16,90€

A mixture of Ceviche Clasico and Ceviche Vegano (cold dish) (D,G,L)

Ceviche Vegano: - ◆ 15,50€

Mushrooms, avocado and mango cured in fresh lime juice, aji, ginger, onions, coriander with sweet potato and cancha from Peru (cold dish). (L)

Tiradito: - 14,90€

Thin sliced fish in an Aji Amarillo (yellow chili) sauce, served with Mote, sweet potatoe and Cancha from Peru. (cold dish). (D,G,L)

Main dishes:

7,50€ Lomo Saltado: - LAZARTE 21,90€

Sliced rump steak stir-fried with onions, aji (fresh chili), tomatoes and coriander, seasoned with a tangy soy sauce, served with fries and rice (fillet steak +8€). (F)

10,90€ Lomo Saltado Vegano: - ◆ LAZARTE 17,90€

Tofu stir-fried with onions, aji (fresh chili), tomatoes and coriander, seasoned with a tangy soy sauce, served with fries and rice. (F)

6,90€ Seco de Carne: 17,90€

Peruvian beef goulash based on coriander and chicha de jora (peruvian corn beer). With vegetables and seasoned beans. Served with rice, potatoes and salsa criolla.

8,50€ Arroz con Mariscos: 21,90€

Seafood in a savory sauce made of tomatoes, rice, coriander, aji (fresh chili) with red onion salad. (B,D,G,L)

8,50€ Aji de Gallina: 14,50€

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)

Arroz Chaufa: alternatively ◆ 12,90€

Fried rice with chicken and vegetables, seasoned with ginger and soy sauce. (C,F)

Plato Inka: alternatively ◆ 14,50€

Quinoa, mote (Peruvian corn), chicken, beans, lettuce and avocado, marinated with a homemade tomato sauce. (L)

Please let your server know if you want any extras.

We have changing **SOUPS** with south American ingredients. Ask your server or scan the QR-code.



We have changing **SPECIALITIES** for ex. Adobo, Jalea de Mariscos, Estofado de Pollo. Ask your server or scan the QR-code.



FÜR DEUTSCHE KARTE SCANEN

Website: www.lazarte.at

Menu items and menu prices are subject to change without notice. Design by JoshCreation

Alcoholic beverages:

Peruvian beer light:

Cerveza Cristal from Perú.
0,33l 5,20€

Peruvian beer dark:

Cerveza Cusqueña from Perú.
0,33l 5,80€

Stiegl beer:

0,33l 4,20€

White wine:

White wine from Peru: Tabernero Gran Blanco
1/8l 4,90€ 1/4l 9,50€ Flasche 0,75l 27,50€

Red wine:

Red wine from Peru: Intipalka
1/8l 5,90€ 1/4l 10,90€ Flasche 0,75l 31,90€

El Pisco Sour: (C)

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 Classico:

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

Chilcano with fresh passion fruit:

Chilcano Classico + Passion Fruit 12,50€

Algarrobina: (C,G)

4cl Pisco Quebranta, Milk, Egg Yolk and Algarrobina 8,50€

Piña Colada:

10,90€

Peruvian Gin:

2 cl 4,20€

Peruvian Rum Cartavio:

2 cl 5,20€

Pisco Mosto:

2 cl 8,90€

Non-alcoholic beverages:

HOMEMADE - TRADITIONAL PERUVIAN

Chicha Morada: LAZARTE

Refreshing homemade drink made from Morado corn (purple corn).
The corn is cooked, with pineapple peels and secret ingredients.
Afterwards it is sweetened and lime juice is added.

0,33l 3,90€ 0,50l 5,50€ 1,00l 11,00€

Passion Fruit juice, Guayaba or Mango nectar:

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 4,20€

Smoothies:

Homemade pineapple and passion fruit smoothie

0,33l 4,90€ 0,50l 7,50€

Peruvian coffee:

Espresso 2,90€ Double Espresso 3,50€

Cappuchino 3,80€

Café Latte 4,50€



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