

Appetizers

Yuca Fritas: ■

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

Causa Limeña: LAZARTE alternatively ◆

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:

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

Nacho-Plate: ■ Small/Large

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

Mixed salad: ■ Small/Large

Ceviches

Ceviche Clasico: — 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)

Ceviche Vegano: — ◆

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)

**PICTURES OF DISHES, SAUCES, DESSERTS
 & SPECIALITIES.** Ask your server or 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.



SCANEN FÜR DEUTSCHE SPEISEKARTE

Main dishes

7,50€

Lomo Saltado: — LAZARTE

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

31,90€

10,90€

Arroz con Mariscos:

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)

24,90€

8,50€

Aji de Gallina:

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)

16,50€

Plato Inka: alternatively ◆

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

16,50€

Perú-Mex-Fusion

Make your tacos perfect!

Add our delicious homemade guacamole for only €2.90

Tacos con Pollo: alternatively ◆ Small/Large 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)

Tacos con Carne: Small/Large

3 or 4 corn tortillas filled with beef in a Peruvian sauce, grated cheese, coriander and pico de gallo. Slightly spicy. (G)

18,90€/21,90€

We recommend our sides:

Portion of Guacamole

Goes well with our Tacos.

2,90€

Hot wheat tortilla

2,20€

Two hot, seasoned corn tortillas

Goes well with ceviche.

2,80€

Portion of rice

3,50€

A portion of chips/french fries

4,50€

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 a private 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 Classico:

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

Chilcano with fresh passion fruit:

Chilcano Classico + Passion Fruit 12,50€

Gin Tonic Peru:

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

Piña Colada:

10,90€

Pisco Mosto Pure:

2 cl 8,90€

Pisco Quebranta Pure:

2 cl 4,80€

Peruanischer Gin:

2 cl 4,20€

Peruanischer Rum Cartavio:

2 cl 5,20€

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 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 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