

Appetizers:

We have changing **SOUPS, SPECIALITIES, DESSERTS AND SAUCES**, Ask your server or scan the QR-code.



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)

Nacho-Plate: ■ Small/Large

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

Mixed salad: ■ Small/Large

Mixed salad with fresh vegetables and dressing. (A,C,G)

Ceviches:

Ceviche Clasico: - LAZARTE 19,50€

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: - 17,90€

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

Ceviche Vegano: - ◆ 16,50€

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

Main dishes:

Lomo Saltado: - LAZARTE beef/chicken 21,90€/18,90€

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

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)

Arroz Chaufa Marino: 18,90€

Fried rice with fish, shrimp, scallions and vegetables, seasoned with coriander, ginger and soy sauce. Coriander can be omitted if desired. (B,C,D,F)

Tacos with chicken: alternatively ◆ Small/Large 14,90€/17,90€

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

Tacos with beef: Small/Large 18,90€/21,90€

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

We recommend our sides:

Portion of Guacamole 2,90€

Goes well with our Tacos.

Hot wheat tortilla 2,20€

Two hot, seasoned corn tortillas 2,80€

Goes well with ceviche.

Portion of rice 2,90€

A portion of chips 3,90€

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

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 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 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€

Chilcano de Aguaymanto:

Chilcano Classico + Aguaymanto Juice 11,50€

Gin Tonic Peru:

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

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 5,90€ 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€

Peruvian coffee:

Espresso 2,90€ Double Espresso 3,50€

Cappuchino 3,80€

Café Latte 4,50€



SCANEN FÜR DEUTSCHE SPEISEKARTE