

17,90€

10,90€

7.50€

7,50€

## **APPETIZERS**

#### Causa Acevichada

Discover the perfect harmony of two layers of pressed potatoes, subtly seasoned with the mild spice of Ají Amarillo (Peruvian chili) and fresh lime juice. Between these layers, you'll find a delicate bed of marinated shrimp. The dish is crowned with a delicious classic cod ceviche, placed on top. (B,D,G,L)

## Causa Limeña LAZARTE optionally vegetarian •

Layers of mashed potatoes seasoned with Ají Amarillo (Peruvian chili paste) and fresh lime juice, avocado slices, shredded chicken breast, and vegetables in mayonnaise. (Cold dish) (A,C,G,L)

### Papa a la Huancaína vegetarian •

Boiled potato slices, topped with a creamy, slightly spicy vellow Huancaína sauce made from ají amarillo and cheese. Served cold, garnished with lettuce, egg, and olives. (A.G.)

#### Yuca Fritas vegetarian 🔸

Yuca Fritas: Fried yuca (cassava) with creamy homemade Huancaina sauce and Salsa Limeña.

### Nacho-Plate vegetarian Small/Large

6,90€/11,90€

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

#### Soup of the day with or without meat

7,90€

Mixed salad vegetarian ◆ Small/Large

6,50€/10,50€

## Ceviche Clasico





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 (fried corn kernels) from Peru (cold dish). (D,G,L)

Warm, spiced corn tortillas are recommended with our ceviche for €2.90.

### PICTURES OF DISHES

Scan the QR-code





#### SCAN FOR SPANISH MENU

## MAIN DISHES

#### Lomo Saltado LAZARTE

30,90€

Sliced filet steak stir-fried with onions, ají (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 ají (fresh chili) with Parmesan cheese. Topped with Salsa Limeña (red onion salad). (B.D.G.L.)

#### Carapulcra

21,90€

Peruvian stew. Dried potatoes, chicken, roasted peanuts, and Peruvian spices create an unforgettable flavor experience. Served with rice. (E)

#### Aji de Gallina

18,90€

Pulled chicken breast in a creamy sauce made of yellow air (chili), parmesan and Peruvian spices, on top boiled egg and olive, served with rice and potatoes. (A,C,G)

## Plato Inka optionally vegetarian

18,90€

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

## Perú-Mex-Fusion mildly spicy -

3 or 4 corn tortillas, filled with Pico de Gallo and your choice of savory fillings, enhanced with a flavorful Peruvian sauce. Topped with grated cheese. //6//>

Beef

Chicken

Tofu

18,90/21,90

16,90/19,90

15,90/18,90

#### We recommend our sides

Homemade Chimichuri	3,20€
Cilantro, parsley, garlic, paprika	

Homemade Guacamole Goes well with our Tacos

Homemade Huancaina sauce 2,90€

With Aji Amarillo peppers for a gentle spice

Homemade Chili Sauce With Rocoto peppers for a good kick of heat

Two hot, seasoned corn tortillas

Pairs perfectly with ceviche

2,90€

2,90€

2,90€



# ALCOHOLIC BEVERAGES

#### Peruvian beer

Cerveza Pilsen 0,331 ......5,20€

Organic Zwickl from an austrian brewery called Trumer

0,331 .......4,90€

White wine from Austria

1/81.....4,90€

1/4/.....9,50€

Flasche 0.751......27.50€

Red wine from South America

1/8| .......5,90€ 1/4| ......10,90€ Flasche 0,75| .......31,90€

## El Pisco Sour

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€

1,001 (16cl Pisco) .......36€

Served in a carafe.

Pisco Sour with fresh passion fruit

0,25I (4cl Pisco)......11,50€

1,001 (16cl Pisco)......43,00€

Served in a carafe.

## Cocktails

Chilcano with fresh passion fruit

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€

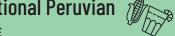
Peruvian Rum Cartavio 2 cl......4.90€

2 cl......4,60€ Peruvian Pisco

Pervian Gin 2 cl ......4,30€

# 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.

0,331.....3,90€ 0,501.....5,90€ 1,001 ......11,00€

#### Homemade Smoothies

Homemade pineapple and passion fruit smoothie

0,331......4,90€

0,501......7,50€

Inka Fresh

Inka Cola, ginger & lime juice

0,41.....5,90€

Inka Cola

Peruvian Coke

0,331.....3,90€

Passion Fruit, Mango or Apple juice

0,331.....3,50€

0,501.....5,30€

Passion Fruit, Mango or Apple juice with sparkling water

0,501.....4,90€

Mineral water sparkling or still

0,331.....2,90€

0.751 ......5,80€

# HOT DRINKS

Coffee

Long Black Espresso

3,90€

Double Espresso

Tea

3,20€

3,90€

Kindly be advised that service charges are not included in the prices shown in the menu, nor will they be automatically added to your bill.

CAN FOR SPANISH MENU