

“One day,
Peruvian cebiche
will be loved
all over the world.”

-Gastón Acurio, 2005

CEBICHES

Chalaco* F 42

grouper, shrimp, octopus,
sweet potato, choclo, cancha,
onions, spicy rocoto leche de tigre

Clasico* F/SME/S 41

flake, onions, cilantro, cancha,
choclo, sweet potato, classic
leche de tigre

Criollo* SF/F 39

grouper, crispy calamari,
choclo, cancha, onions,
ají amarillo leche de tigre

/// CAUSAS

Crab* SF/F 34

beet causa, blue crab, tobiko,
avocado, huancaína sauce,
cherry tomato, quail egg

TIRADITOS

Lujoso* F 45

hamachi, blue crab chalaca,
avocado, smoked trout roe,
radish, roasted peppers, confit
vegetables leche de tigre

Laqueado* SF/F 34

tuna tataki, green onion, tamarind
leche de tigre, sesame butter,
pickled vegetables

APPETIZERS

Beef Anticucho F 29

skirt steak, confit potatoes,
choclo, chalaca, huacaína rocoto

Quinoa Caprese F/SME/S 25

burrata, baby heirloom tomatoes,
quinoa, aji Amarillo dressing

Conchitas Oka SF/F 36

diver scallops, 24-month aged
parmesan cheese foam, lime,
garlic crumbs

LOS PLATOS

Lomo Saltado F 68

stir-fried tenderloin, red onions,
tomatoes, soy sauce, cilantro,
crispy yellow potatoes, served
with white rice and choclo

Arroz con Mariscos F/SME/S 75

seafood rice, shrimp, octopus,
calamari made at the wok,
ají amarillo sauce and criolla

Achupado F/SME/S 75

bucatini noodles,
grouper, calamari, octopus,
shrimp in chupe sauce,
huacatay, rocoto aioli

DESSERTS

Lucuma + Chocolate F 23

chocolate mousse with
caramelized sesame,
hazelnut, lucuma cream

Chicha Morada Sorbet SF/F 23

all the flavors of our classic
purple corn drink, made into
a sorbet