

# TIRADITOS

## Tiradito de trucha con ají amarillo

Salmon trout tiradito marinated in ají amarillo

**24,00€**

## Tiradito do trucha con rocoto

Salmon trout tiradito marinated in ají rocoto

**24,00€**

# PIQUEOS Y ENTRADAS

Snacks and Appetizers

## Yucas fritas con salsa a la huancaína

Fried yuca (manioc) with a savoury ají amarillo dip

**6,50€**

## Papas fritas 2 cremas (rocoto y aceitunas)

French fries with rocoto and olive dip

**6,50€**

## Empanada limeña vegetariana

Empanada with soy mince

**6,50€**

## Empanada limeña

Empanada with minced meat

**6,50€**

## Causa de atún al olivo

Mashed potato dough with tuna salad

**9,50€**

## Causa de trucha, receta Tomás Matsufuji, Al Toke Pez, Lima

Mashed potato dough with salmon trout

**14,00€**

## Pulpo al olivo

Octopus with olive sauce

**16,00€**

# SEGUNDOS

Sánguches - Peruvian sandwiches

## Pan con chicharrón

Sandwich with pork belly

**14,00€**

## Pan con aceitunas

Sandwich with black olives (vegan)

**10,00€**

## Butifarra

Sandwich with country ham

**13,00€**

Main courses

## Lomo Saltado

Tenderloin stir fry with rice

**32,00€**

## Arroz Chaufa

Fried rice with pork belly and vegetables

**14,00€**

# POSTRES

Dessert

## Picarones

Sweet potato-pumpkin doughnuts with molasses

**9,00€**

## Suspiro de limeña

Caramel cream with port infused meringue

**11,00€**

# COCKTAIL SNACKS

served with sourdough bread from the Brotique

Plate of olives

**5,00€**

Comté Réserve, cow's milk, Jura mountains

**4,00€**

Roquefort, sheep's milk with blue mold, Aveyron

**4,00€**

Air-dried ham, Failenschmid butchery

**6,00€**

## High Fidelity

We are happy to provide a list of allergens upon request.