

TIRADITOS

Tiradito de trucha con ají amarillo

Salmon trout tiradito marinated in ají amarillo

25,00€

Tiradito de trucha con rocoto

Salmon trout tiradito marinated in ají rocoto

25,00€

PIQUEOS Y ENTRADAS

Snacks and Appetizers

Yucas fritas con salsa a la huancaína

Fried yuca (manioc) with a savoury ají amarillo dip

7,50€

Papas fritas 2 cremas (rocoto y aceitunas)

French fries with rocoto and olive dip

7,50€

Empanada limeña vegetariana

Empanada with soy mince

7,50€

Empanada limeña

Empanada with minced meat

7,50€

Pulpo al olivo

Octopus with olive sauce

18,00€

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

Mashed potato with salmon trout

16,00€

SEGUNDOS

Main courses

Pan con chicharrón

Sandwich with pork belly

16,00€

Arroz Chaufa

Fried rice with pork belly and vegetables

16,00€

Salchipapa estilo High Fidelity

Fried black pudding with fries and quail egg

20,00€

Lomo Saltado

Tenderloin stir fry with rice

36,00€

POSTRES

Dessert

Picarones

Sweet potato-pumpkin doughnuts with molasses

10,00€

Suspiro de limeña

Caramel cream with port infused meringue

12,50€

COCKTAIL SNACKS

served with sourdough bread from the Brotique

Plate of olives

6,00€

Comté Réserve, cow's milk, Jura mountains

5,00€

Roquefort, sheep's milk with blue mold, Aveyron

5,00€

Air-dried ham, Failenschmid butchery

7,00€

High Fidelity

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