APPETIZERS

PATAWOK DE CERDO
New version of the peruvian-style patacón with pork rinds.
$ 9.900

YUCAS ANDINAS
Crispy yucas, served with huancaína sauce.
$ 11.900

SOPA "COSTA VERDE" DE POLLO
Chicken soup based on coriander cream with carrot and peas.
$ 15.900

CAUSA LIMEÑA DE POLLO
Based on yellow potato, stuffed with chicken, avocado and tomato.
$ 23.900

CROCANTE DE CALAMAR
Crispy squid rings accompanied with yucca, onion sarza and skip tartare.
$ 27.900

WONTÓN DE CAMARONES
Six oriental dough empanadas stuffed with shrimp, accompanied by yellow chili sauce and guacamole.
$ 29.900

PALMITOS DE CANGREJO NEW
Crab hearts wrapped in panko, bathed in crab surimi and cream cheese.
$ 29.900

TARTAR DE SALMÓN
Salmon, avocado, olive oil, pepper, sesame and cherry tomato.
$ 31.900

CROQUETAS DE LANGOSTINOS NEW
Prawns with crushed almonds, chives and oriental sauces, breaded in panko.
$ 37.900

THE "CLASSICS" NEW

CHAUFA DE CERDO CON MADURITO
Wok rice with egg omelette, pork rinds and sweet plantains, chives, ginger and chinese roots in sesame oil and soy sauce.
$ 25.900

FILETE DE PESCADO AL VAPOR A LA CRIOLLA
Whole fish fillet in a yellow chili sauce, onion, cilantro and tomato, steamed, accompanied by rice with sweet corn.
$ 25.900

ARROZ NORTEÑO CON POLLO
Rice based on coriander paste, peas, carrots, accompanied by a juicy chicken leg.
$ 27.900

Wontón de camarones

COSTILLAS "PERÚWOK"
Pieces of ribs, accompanied by sweet corn, hulled potato, yucca and sarza criolla, bathed in huancaína sauce.
.....$ 29.900

PASTA LARGA A LA HUANCAÍNA CON MILANESA DE POLLO
Creamy spaghetti in huancaine sauce with chicken milanese.
.....$ 31.900

PESCADO ENTERO FRITO CON PATACÓN Y SARZA CRIOLLA
Fried catch of the day, accompanied by rice with sweet corn, sarza criolla, patacón and tartar sauce.
.....$ 31.900

CEVICHES

DE PESCADO
Fish in cubes, lemon marinated with onion and cilantro.
.....$ 29.900

DE PESCADO, CAMARONES, MANGO Y AGUACATE
Fish and shrimp marinated in lemon, with cilantro, onion, mango and avocado.
.....$ 39.900

MIXTO
Fish, shrimp, octopus and squid, marinated in lemon with onion and cilantro.
.....$ 45.900

PERÚWOK
Fish, shrimp, octopus and squid, marinated in lemon, with yellow chili cream, onion, cilantro and accompanied by a lima cause.
.....$ 45.900

CAUSAS

DE CAMARONES Y AGUACATE
Based on yellow potato, lemon and chili, stuffed with avocado, shrimp and golf sauce.
.....$ 31.900

DE PULPO EN SALSA DE ACEITUNAS
Based on yellow potato, lemon and chili, stuffed with avocado, octopus and olive sauce.
.....$ 37.900

TRÍO DE CAUSAS TRADICIONAL
To taste three different flavors, shrimp in tartar sauce, octopus in olive sauce and smoked salmon with Japanese mayonnaise on a bed of mashed yellow potatoes.
.....$ 45.900

Ceviche Perúwok

TO SHARE

BANDEJA "CHOLA"
Chaufa trilogy - crispy squid - huancaine potatoes - imperial chicken roll.
.....$ 57.900

BANDEJA "MALECÓN DE MIRAFLORES"
Fish ceviche - Lima cause - crispy yucca - rice with seafood.
.....$ 69.000

BANDEJA "CEVICHERA"
Fish ceviche in yellow chili sauce - octopus ceviche with pesto parmesan - mixed ceviche - fish, shrimp, mango and avocado ceviche.
.....$ 75.900

RICE

ARROZ CHAUFA TRILOGÍA
Wok rice with egg omelette, shrimp, chicken, tenderloin, chives, ginger and chinese roots in sesame oil and soy sauce.
.....$ 47.900

ARROZ 3 QUESOS
Rice with shrimp and mushrooms in a three-cheese cream, with pieces of bacon and coriander.
.....$ 47.900

ARROZ CON MARISCOS AL ESTILO PERUANO
Shrimp, octopus and squid in a sauce of yellow pepper, peas, carrot, cilantro and Parmesan cheese.
.....$ 49.900

RISOTTO DE LOMO SALTADO
Our delicious lomo saltado recipe, on risotto in huancaína sauce.
.....$ 49.900

RISOTTO PERUANO DE MARISCOS
Shrimp, mussels and squid sautéed in a yellow chili sauce, onion, coriander and tomato on risotto.
.....$ 49.900

RISOTTO CON SALMÓN A LA PLANCHA NEW
Grilled salmon, on risotto in huancaína sauce.
.....$ 51.900

ARROZ CREMOSO A LA HUANCAÍNA CON CAMARONES
Sauteed shrimp with butter, garlic, parsley, white wine, creamy rice in huancaína sauce and Parmesan cheese
.....$ 51.900

Risotto de lomo saltado

MEATS

POLLO PARRILLERO
Grilled breast, accompanied by pintones and yuccas, with house chimichurri sauce.

.....$ 31.900

TACU TACU CON LOMO SALTADO
Traditional peruvian dish of rice with beans in a crispy crust and covered with our lomo saltado.

.....$ 39.900

LOMO PARRILLERO
Thin loin accompanied by pintones and yucas with house chimichurri sauce.

.....$ 39.900

COSTILLAS ANTICUHERAS NEW
Juicy cut of 300 grams of grilled ribs, bathed in a delicious sauce based on panka chili, accompanied by salad and hulled potatoes.

.....$ 41.900

LOMO SALTADO
Wok sautéed tenderloin with yellow pepper, onion, tomato, ginger and cilantro, served with french fries and white rice.

.....$ 45.900

PARRILLA TRILOGÍA
Beef tenderloin, pork tenderloin, chicken breast, accompanied by pintones, crispy creole potatoes and fried yucca with house chimichurri sauce.

.....$ 47.900

PERUVIAN BURGERS NEW

"PERUBURGER"
150 grams of premium meat, made with a house recipe, with cheddar cheese, lettuce, caramelized onion and three-cheese sauce, on artisan bread, accompanied by french fries.

.....$ 23.900

"200 MILLAS"
150 grams of fish fillet, with avocado, sarza criolla and tartar sauce on artisan bread, accompanied by french fries.

.....$ 25.900

"ANTICUCHERA"
150 grams of grilled premium meat in peruvian anticuchera sauce, with cheddar cheese, lettuce, tomato and onion, on artisan bread, accompanied by french fries.

.....$ 27.900

Tacu tacu con lomo saltado

FISH

PESCADO A LA CHORRILLANA
Breaded fish with sautéed shrimp in a yellow chili sauce, onion, cilantro and tomato, accompanied by white rice.

$ 45.900

SALMÓN A LAS FINAS HIERBAS
Steamed salmon fillet with fine herbs, sesame oil and puree, accompanied by sautéed vegetables.

$ 47.900

PESCADO SUDADO PERÚWOK
Delicious fish sweated in yellow pepper, tomato, cilantro and chives served in its juice with shellfish (shrimp and squid), accompanied by white rice.

$ 51.900

PESCADO A LOS TRES QUESOS
Breaded steak in three cheese sauce with shrimp, mushrooms, bacon bits, cilantro, parmesan cheese, accompanied by french fries.

$ 55.900

PASTAS

ESPAGUETTI A LA BOLOGNESA
Long pasta with ground beef in bolognese sauce in the house style, accompanied by artisan bread.

$ 24.900

ESPAGUETTI A LA MARINERA
Long pasta accompanied by seafood (shrimp, squid and mussels) in a marinara sauce, accompanied by artisan bread.

$ 37.900

TALLARÍN SALTADO TRILOGÍA
Long pasta sautéed in the wok with julienned sirloin, chicken, shrimp, onion and tomato, with a touch of soy sauce and ginger in the peruvian-Oriental style.

$ 37.900

PASTA CORTA CON SOLOMITO EN SALSA PESTO
Delicious short pasta (penne) bathed in basil cream, mushrooms, bacon and Parmesan cheese with wok julienned sirloin steak.

$ 41.900

CASSEROLE

CAZUELA PERUANA
Fish and shellfish soup (octopus, squid, mussels and shrimp) based on vegetable cream, ginger and accompanied by white rice.

$ 45.900

Pasta corta con solomito en salsa al pesto

PARIHUELA "CHIM PUM, CALLAO"
Peruvian classic based on seafood and fish broth, with a touch of chili, tomato, onion and accompanied by white rice.
.....$ 45.900

"CHEF'S" SPECIALTIES

ENSALADA TRILOGÍA
Combination of lettuce, tomato, avocado, julienned mango, mushrooms and sweet corn with shrimp, julienned chicken and grilled sirloin steak.
.....$ 37.900

SALTADO ORIENTAL DE CAMARONES Y POLLO
Shrimp and chicken sautéed in wok in sesame oil, mixed vegetables, soy sauce and ginger.
.....$ 37.900

JALEA PERUANA
Crispy pieces of fish, shrimp and squid rings accompanied with yucca, onion sarza and tartar sauce.
.....$ 47.900

PLANCHA MAR Y TIERRA
Sirloin steak, chicken, squid and shrimp in anticuchera sauce served on a hot griddle, accompanied by Creole potatoes and Creole sarza.
.....$ 51.900

PULPO ANTICUCHERO
Grilled octopus tentacles in anticuchera sauce on a bed of creole potatoes, accompanied by creole sauce.
.....$ 59.900

KOMBI KID

POLLO
Sautéed chicken breast with french fries or pasta with bechamel sauce.
.....$ 23.900

PESCADO
Breaded fish with fries.
.....$ 27.900

ADDITIONS

Arroz blanco.....$ 3.900
Cebolla criolla.....$ 3.900
Pan artesanal (3 unidades).....$ 5.900
Aguacate (cubos).....$ 7.900
Patacones.....$ 7.900
Papas a la francesa.....$ 7.900

Parihuela "Chim Pum, Callao"

Drinks and liqueur

PERUVIAN COCKTAILS

Pisco sour tradicional	$ 25.900
Chilcano tradicional	$ 25.900
Chicha sour	$ 25.900
Pisco mule	$ 25.900
Chilcano de chicha	$ 25.900

TRADITIONAL COCKTAILS

Margarita tradicional, maracuyá, fresa	$ 23.900
Mojito tradicional	$ 23.900

SANGRÍA

	MEDIA	JARRA
Tinto	$ 45.900	$ 73.900
Rosé	$ 45.900	$ 73.900
Lychee	$ 45.900	$ 73.900

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OUR WINES

RED

Cabernet	X350 ml	X750 ml
Castillo de Molina	$ 87.900	$ 149.900
Santa Carolina	$ 51.900	$ 85.900
Malbec		
Las moras	$ 53.900	$ 96.900

WHITE

Sauvignon blanc	X350 ml	X750 ml
Cousiño Macul Don Luis	$ 61.900	$ 107.900
Santa Carolina	$ 51.900	$ 85.900
Chardonnay		
Castillo molina	$ 87.900	$ 153.900

ROSÉ

Santa Carolina Reservado	$ 85.900

Pisco mule

GLASS OF WINE

De la casa.....$ 15.900
Sangría.....$ 21.900

BEERS

Águila, Light.....$ 7.900
Club Colombia, Dorada, Negra, Roja.....$ 8.900
Budweiser.....$ 8.900
Corona.....$ 11.900
Heineken .....$ 11.900
Stella.....$ 11.900
Jarra de cerveza Budweiser.....$ 19.900
(Michelada).....$ 1.500

LIQUEUR

	TRAGO	BOTELLA
Aguardiente Antioqueño R/A	$ 11.900	$ 85.900
Ron Medellín (3 años)	$ 11.900	$ 97.900
Ron Medellín (8 años)	$ 13.900	$ 133.900
Tequila José Cuervo Silver	$ 15.900	$ 153.900
Whisky Old Parr (12 años)	$ 21.900	$ 249.900

LEMONADES

Limonada natural.....$ 8.900
Limonada de hierbabuena.....$ 8.900
Limonada de fresa.....$ 8.900
Limonada cerezada.....$ 9.900
Limonada de coco.....$ 11.900

FLAVOR SODAS

Soda saborizada sandía, manzana verde, kiwi, flor de jamaica, maracuyá.....$ 9.900
Soda saborizada lychee, fresa, cereza, jengibre, hierbabuena.....$ 11.900
Chicha morada.....$ 13.900

Margarita

SODAS

Coca Cola, Zero, Sprite.....$ 5.900
Postobón. Manzana, Colombiana.....$ 5.900
Kola Román.....$ 5.900
Canada Dry, Soda.....$ 5.900
Botella de agua natural.....$ 5.900
Botella de agua con gas.....$ 5.900

TÉ

Te Hatsu (400 ml).....$ 9.900

JUICE

Mandarina, fresa, mango, mora, maracuyá, guanábana, lulo, corozo.....$ 7.900

JUICE (WITH MILK)

Fresa, mango, mora, guanábana.....$ 9.900

MIXED JUICES

Mandarina - Fresa.....$ 11.900
Fresa - Mango.....$ 11.900
Guanábana - Fresa.....$ 11.900

HOT DRINKS

Espresso.....$ 4.500
Infusión de frutos rojos.....$ 4.500
Infusión de frutos amarillos.....$ 4.500
Americano.....$ 4.500

All of our dishes may contain traces of food allergens

Limonada de coco