



COMIDAS LIGERAS

LIGHT MEALS

ENSALADA CÉSAR / CAESAR SALAD	\$13 S/.46
Con langostinos / With shrimps.	\$17 S/.60
Con tiras de pechuga de pollo / With chicken.	\$15 S/.53
ENSALADA CAPRESE / CAPRESE SALAD 	\$16 S/.56
Mozarella bocconcini, tomate fresco y albahaca. Bocconcini mozzarella, fresh tomato, basil.	
ENSALADA THAI / THAI SALAD  	\$21 S/.74
Lomo de res grillado en láminas, lechuga, mango, pepino, maní, cebolla, pimientos y ají limo. Thinly sliced beef tenderloin, lettuce, mango, cucumber, peanut, onion, pepper and limo chili.	
CEVICHE EN TRES SALSAS / CEVICHE TRIO  	\$17 S/.60
Marinated with limo, yellow and rocoto chili.	
COCTEL DE LANGOSTINOS / SHRIMP COCKTAIL	\$14 S/.49
En salsa golf, con palta, palmitos, tomates cherry y tostadas de pan blanco. In golf sauce with avocado, fresh palm hearts, cherry tomatoes and white toast.	
BRUSCHETTAS DE SALMÓN AHUMADO / SMOKED SALMON BRUSCHETTAS	\$19 S/.67
Sobre tostones de pan campesino y sour cream al horseradish, mosaico de palta, tomate, caviar de salmón. On homemade bread with horseradish cream, avocado, tomato, salmon caviar.	
FOCACCIA RELLENA DE TRES QUESOS / THREE CHEESE FOCACCIA	\$19 S/.67
Al aroma de trufa blanca, ensalada de arúgula y toques de balsámico. With white truffle aroma, arugula salad and a touch of balsamic.	
FOCACCIA RELLENA CON PROSCIUTTO	\$20 S/.70
PROSCIUTTO-STUFFED FOCACCIA	

LANGOSTINOS Y CHAMPIÑONES AL AJILLO / GARLIC SHRIMPS AND MUSHROOMS	\$15	S/.53
Salteados en ajo, ají limo, a la mantequilla y vino blanco con vegetales en juliana, papitas amarillas crocantes. With limo chilli, butter, white wine, julienne vegetables and crispy yellow potato.		
TEQUEÑOS / FRIED DOUGH SPEARS 	\$12	S/.42
Rellenos de queso andino. Stuffed with Andean cheese, guacamole sauce.		
SPRING ROLLS  	\$13	S/.46
Rellenos de vegetales orientales, en salsa de maracuyá. Filled with Chinese vegetables and passion fruit sauce.		
SATAY MIXTO / MIXED SATAY	\$14	S/.49
De entraña y pechuga de pollo en salsa de maní y coco. Skirt steak and chicken, coconut and peanut sauce.		
BROCHETAS DE LOMO SALTADO Y PAPAS FRITAS 	\$17	S/.60
SAUTÉED BEEF TENDERLOIN SKEWERS & FRENCH FRIES		
CRAB CAKE	\$12	S/.42
Con mayonesa de curry, vegetales salteados agridulce picante. Traditional crab cake, spicy sautéed vegetables.		
FISH AND CHIPS 	\$23	S/.80
Trozos de pescado blanco fritos, papas fritas y mayonesa de tomates frescos. Deep-fried white fish chunks, french fries and tomato mayonnaise.		
CHICHARRÓN DE POLLO ORIENTAL 	\$16	S/.56
Pequeñas piezas de pollo marinadas en curry rojo y aromas thai. Small pieces of chicken marinated in red curry and Thai scents.		
PIQUEO PERUANO / ASSORTED PERUVIAN SNACKS	\$24	S/.84
Chicharrón de cerdo, tequeños, papa rellena, yuquitas fritas, tamal, anticuchos de pollo. Deep-fried pork, dough spears filled with Andean cheese, stuffed potato, fried cassava, tamale, chicken skewers.		
TABLA DE QUESOS / CHEESE BOARD	\$32	S/.112
TABLA CHARCUTERÍA / COLD MEATS BOARD	\$26	S/.91
TABLA MIXTA DE QUESOS Y CARNES FRÍAS / MIXED CHEESE AND COLD MEATS BOARD	\$27	S/.94

SANDWICHES & FINGER SANDWICHES

Acompañados de ensalada o papas fritas
Served with salad or French fries

MIRAFLORES CLUB SANDWICH	\$21	S/.74
Lechuga, tomate, pollo, huevo, tocino, jamón y queso. Lettuce, tomato, chicken, fried egg, bacon, ham and cheese.		
"21" HAMBURGER	\$21	S/.74
Lechuga, tomate, cebolla, tocino, pepinillos, queso Edam. Lettuce, tomato, onion, bacon, pickled cucumber, Edam cheese.		

CROQUE MONSIEUR	\$15 S/.53
Sándwich de jamón y queso con salsa béchamel. Ham and cheese sandwich with béchame sauce.	
CROQUE MADAME	\$15 S/.53
Sandwich de jamón, queso y huevo frito con salsa bechamel. Ham, cheese and fried egg with béchamel sauce.	
SÁNDWICH DE SALMÓN / SMOKED SALMON	\$18 S/.63
Ahumado y vegetales del huerto. With horseradish cream, lettuce, homemade white bread.	
MINI HAMBURGERS (x2)	\$21 S/.74
Lechuga, tomate, cebolla, tocino, pepinillos, queso Edam. Lettuce, tomato, onion, bacon, pickled cucumber, Edam cheese.	
SANDWICH DE PROSCIUTTO	\$14 S/.49
Prosciutto con mantequilla en pan baguette. Prosciutto in buttered French bread.	
WRAPS VEGETARIANO DE PAN PITA INTEGRAL / WHOLE WHEAT VEGETARIAN PITA WRAP  	\$9 S/. 32
Relleno de lechuga, tomate, pickles, palmitos, palta, tofu crocante, pepino japonés, vinagreta de oliva acompaña chips de tubérculos. Filled with lettuce, tomato, pickles, palm heart, avocado, crispy tofu, Japanese cucumber, olive vinaigrette, wild-potato chips.	
BUTIFARRA	\$10 S/.35
Pan francés, mayonesa, lechuga, jamón del país casero, salsa criolla y brotes de culantro. White bread, mayonnaise, lettuce, Peruvian ham, onion, cilantro sprouts.	
CAPRESE INTEGRAL / COMPLETE CAPRESE	\$9 S/. 32
Relleno con tomates frescos, albahaca, queso mozzarella rallado y toques de aceite de oliva, ensalada de micro greens y tomatitos cherry. Filled with fresh tomato, basil, mozzarella and a dash of olive oil, micro greens and cherry tomato salad.	
EMPANADA CASERA DE CARNE / TRADITIONAL PERUVIAN EMPANADA	\$7 S/.25
Rellena de lomo fino , cebollas, aromas de ají panca y pasas, huevo cocido y aceituna, en masa crocante casera, acompaña salsa criolla. Beef tenderloin, onion, panca chilli, raisins, boiled egg and olives encased in flaky pastry with salsa criolla on the side.	



COCTELES A BASE DE PISCO

SIGNATURE PISCO COCKTAILS

THE "ORIGINAL" PISCO SOUR	\$9	S/.32
Uva quebranta, jugo de limón & jarabe de goma. Quebranta-grape pisco, lime juice & sugar syrup.		
CHILCANO DE LA CASA	\$9	S/.32
Uva Quebranta, concentrado de kión, ginger ale, jugo de limón. Quebranta grape pisco, ginger concentrate, ginger ale, lemon juice.		
CAPITAN	\$9	S/.32
Uva Quebranta y vermouthe rosso y cebolla perla. Quebranta-grape pisco and red vermouthe ross and cocktail onions.		
CHOLOPOLITAN	\$9	S/.32
Uva Italia, Cointreau, jugo de maracuyá y de arándanos. Italia-grape pisco, Cointreau, passion fruit & cranberry juice.		
PISCO PUNCH	\$9	S/.32
Uva Italia, almíbar de piña, jugo de limón y de piña. Italia-grape pisco, pineapple syrup, lime & pineapple juice.		
ALGARROBINA	\$9	S/.32
Uva Quebranta, jarabe de goma, crema de cacao, jarabe de algarrobina, leche. Quebranta-grape pisco, sugar syrup, crème de cacao, algarrobo syrup & milk.		
MARIO COLLINS	\$9	S/.32
Pisco, zumo de limón Tahití, agua con gas, Amargo de angostura. Pisco, Tahitian lime juice, sparkling water, Angostura bitters.		
UN PUNCH EN EL PACÍFICO	\$9	S/.32
Ron, Pisco, zumo de limón Tahití, jugo de naranja, almíbar de canela y clavo, agua con gas. Rum, pisco, Tahitian lime juice, orange juice, cinnamon & clove syrup, sparkling water.		
JULEPE DE APEROL ANDINO	\$9	S/.32
Pisco, Aperol, menta serrana, azúcar rubia, toronja rosada, agua con gas. Pisco, Aperol, highland mint, brown sugar, pink grapefruit, sparkling water.		
AMARADOS	\$9	S/.32
Calvados, Amaretto Disaronno, crema de leche. Calvados, Amaretto Disaronno, cream.		
PEPE NIÑO	\$10	S/.35
Quebranta grape pisco, lychee liqueur, syrup, lemon, Japanese cucumber & ginger ale. Pisco (Quebranta Grapes), Lychee Liqueur, sweet and sour, Kiuri & Ginger Ale.		
FRESAS & HIERBA BUENA / STRAWBERRY & PEPPERMINT	\$10	S/.35
Vodka de frambuesas, fresas frescas, hierba buena, azúcar y jugo de limón. Raspberry vodka, fresh strawberries, sugar & lime juice.		



PISCOS MACERADOS (SOUS Y CHILCANOS)

MACERATED PISCOS (SOUS & CHILCANOS)

FRESA / STRAWBERRY	\$10 S/.35
AGUAYMANTO / GOLDENBERRY	\$10 S/.35
HIERBA LUISA / LEMONGRASS	\$10 S/.35
ANÍS ESTRELLA / STAR ANISE	\$10 S/.35
MAIZ MORADO / PURPLE CORN	\$10 S/.35
CANELA / CINNAMON	\$10 S/.35
COCA / COCA	\$10 S/.35
LIMA Y TORONJIL / SWEET LIME AND LEMON BALM	\$10 S/.35



LOS CLÁSICOS

THE CLASSICS

LYCHEE MARTINI	\$9 S/.32
Vodka, licor de lychee y jugo de toronja rosada. Vodka, lychee liqueur & fresh pink grapefruit juice.	
THE "CLASSIC" MARTINI	\$9 S/.32
Gin & dry vermouth.	
COSMOPOLITAN	\$9 S/.32
Vodka, Cointreau, jugo de arándanos, zumo de limón. Vodka, Cointreau, cranberry juice, lime juice.	
MANHATTAN	\$10 S/.35
Bourbon, vermouth rosso y Amargo de angostura. Bourbon, red vermouth & Angostura bitters.	
OLD FASHIONED	\$10 S/.35
Bourbon, Amargo de angostura, piel de naranja y azúcar. Bourbon, Angostura bitters, orange peel & sugar.	
NEGRONI	\$10 S/.35
Gin, red vermouth Rosso & Campari.	

FRENCH 75	\$11 S/.39
Gin, jugo de limón, jarabe de goma y vino espumoso. Gin, lime juice, sugar syrup & sparkling wine.	
BELLINI	\$9 S/.32
Cocktail de espumante con pulpa de durazno, naranja, fresas o licor de Cassis. Sparkling wine with peach, orange or strawberry juice, or crème de cassis.	
MIMOSA	\$9 S/.32
Cocktail de espumante con jugo de naranja. Sparkling wine and orange juice.	
KIR ROYAL	\$9 S/.32
Cocktail de espumante licor de Cassis. Sparkling wine and crème de cassis.	
MARGARITA	\$9 S/.32
Tequila (blanco), licor de naranja y jugo de limón. Tequila (white), orange liqueur & lime juice.	
PIÑA COLADA	\$9 S/.32
Ron (blanco), jugo de piña, crema de coco y leche. White rum, pineapple juice, coconut cream & milk.	
MOJITO	\$9 S/.32
Ron blanco, hojas de hierba buena, jugo de limón, azúcar y soda. White rum, peppermint leaves, lime juice, sugar & soda.	
TOM COLLINS	\$10 S/.35
Gin, jugo de limón, jarabe de goma, agua con gas. Gin, lemon juice, syrup, soda.	
ALEXANDER	\$10 S/.35
Brandy, , crema de leche y jarabe de goma. Brandy, crème de cacao, milk & sugar syrup.	
WHITE RUSSIAN	\$10 S/.35
Vodka, licor de café y crema. Vodka, coffee liqueur & cream.	



RON

RUM

Appleton Estate	\$9 S/.32	Cartavio Solera	\$9 S/.32
Appleton Special	\$9 S/.32	Cartavio XO	\$15 S/.53
Bacardi Gold	\$9 S/.32	Flor de Caña 7	\$9 S/.32
Bacardi 8 años	\$9 S/.32	Flor de Caña 12	\$12 S/.42
Brugal	\$9 S/.32	Flor de Caña 18	\$15 S/.53
Havana Club añejo 3 años	\$9 S/.32	Zacapa 23	\$12 S/.42
Havana Club 7 años añejo	\$9 S/.32	Zacapa XO	\$18 S/.63
Havana Club Selección de Maestros	\$12 S/.42	Plantation Grand Reserve 5	\$12 S/.42
		Plantation Original Dark	\$10 S/.35



PISCOS

PISCO

UVA QUEBRANTA

Campo de Encanto	\$9	S/. 32
Cuatro Gallos	\$9	S/. 32
Ferreyros.....	\$9	S/. 32
Huamani	\$7	S/. 25
Qollque	\$9	S/. 32
Sérvulo	\$7	S/. 25
Viñas de Oro.....	\$7	S/. 25
Portón Mosto Verde	\$10	S/. 35

UVA MOLLAR

Cuatro Gallos	\$9	S/. 32
---------------------	-----	--------

UVA NEGRA CRIOLLA

Marqués de Caravelí	\$7	S/. 25
Viñas de Oro	\$7	S/. 25

UVA UVINA

Don Salustiano	\$9	S/. 32
----------------------	-----	--------

UVA ITALIA

Biondi	\$9	S/. 32
Cholo Matias	\$9	S/. 32

Cuatro Gallos	\$9	S/. 32
Viñas de Oro	\$7	S/. 25

UVA MOSCATEL

Cholo Matias.....	\$10	S/. 35
Cuatro Gallos Mosto Verde	\$9	S/. 32
Marqués de Caravelí	\$7	S/. 25

UVA TORONTEL

El Sarcay de Azpitia	\$9	S/. 32
----------------------------	-----	--------

UVA ALBILLA

Cholo Matias.....	\$9	S/. 32
El Sarcay de Azpitia	\$9	S/. 32
Tres Generaciones	\$9	S/. 32

PISCO ACHOLADO / BLENDED

Campo del Encanto	\$9	S/. 32
Cuatro Gallos	\$9	S/. 32
Huamani	\$7	S/. 25
Qollque.....	\$9	S/. 32
Tres Generaciones	\$9	S/. 32
Portón Mosto Verde	\$9	S/. 32
Lablanco	\$13	S/. 46



GIN

Tanqueray	\$9	S/. 32
Beefeater	\$9	S/. 32
Beefeater 24	\$13	S/. 46
Bombay Sapphire	\$9	S/. 32

Hendrick's	\$15	S/. 53
London No 1	\$15	S/. 53
Martin Miller's.....	\$15	S/. 53
Citadelle	\$15	S/. 53



COGNAC

Martell XO	\$55	S/.193
Hennessy VS	\$15	S/.53
Hennessy VSOP	\$18	S/.63
Hennessy XO	\$22	S/.77

Courvoisier VSOP	\$18	S/.63
Rémy Martin VSOP	\$15	S/.53
Courvoisier VS	\$18	S/.63



VODKA

Finlandia	\$9	S/. 32	Grey Goose	\$12	S/. 42
Stolichnaya	\$9	S/. 32	Pravda.....	\$12	S/. 42
Stolichnaya Gold.....	\$9	S/. 32	Absolut	\$9	S/. 32
Elit by Stolichnaya	\$15	S/. 53	Absolut 100	\$10	S/. 35
Belvedere	\$12	S/. 42	Absolut Elyx	\$12	S/. 42
Cîroc.....	\$12	S/. 42			



WHISKY

Irlanda / Ireland

Jameson

	\$10	S/. 35
--	------	--------

BLENDED - 12 YEARS AND MORE

Ballantine's 17 años	\$15	S/. 53
Chivas Regal 18	\$15	S/. 53
Chivas Regal 12	\$10	S/. 35
Royal Salute 21.....	\$32	S/. 112
Johnnie Walker Black Label	\$11	S/. 39
Johnnie Walker Double Black Label	\$11	S/. 39
Johnnie Walker Swing.....	\$13	S/. 46
Johnnie Walker Gold Label	\$18	S/. 63
Johnnie Walker Blue Label	\$32	S/. 112
Grand Old Parr 12	\$11	S/. 39
Something special.....	\$9	S/. 32

MALTS

The Glenlivet 12	\$12	S/. 42
The Glenlivet 15	\$15	S/. 53
The Glenlivet 18	\$17	S/. 60
Glenfiddich 12	\$12	S/. 42
Glendfiddich 15	\$15	S/. 53
Glendfiddich 18	\$19	S/. 67
Highland Park 12	\$15	S/. 53
Glenmorangie 10	\$12	S/. 42
Glenmorangie 18	\$32	S/. 112
The Macallan Amber	\$18	S/. 63
Glenfarclas 12	\$14	S/. 49
Glenfarclas 21.....	\$16	S/. 56



TEQUILA

José Cuervo 1800	\$10	S/. 35	Patrón Añejo	\$19	S/. 67
Patrón Silver	\$17	S/. 60	Don Julio	\$19	S/. 67



BRANDY

Fundador.....	\$10	S/. 35
---------------	------	--------



LICORES & PASTIS

LIQUEURS & PASTIS

Frangelico	\$9	S/. 32	Grand Marnier	\$10	S/.35
Gran Kaffa	\$12	S/. 42	Fernet Branca	\$9	S/. 32
Kahlua	\$10	S/. 35	Campari	\$9	S/. 32
Baileys Irish Cream	\$9	S/. 32	Pernod	\$10	S/. 35
Sambuca	\$9	S/. 32	Anís del Mono		
Disaronno Amaretto	\$9	S/. 32	(Seco / Dulce – Dry / Sweet)	\$8	S/. 28
Cointreau	\$10	S/. 35	Anís Nájjar (Seco / Dulce)	\$8	S/. 28
Drambuie	\$10	S/. 35	Jägermeister	\$8	S/. 28
Galliano	\$9	S/. 32	Limoncello	\$9	S/. 32



CERVEZA

BEER

CERVEZAS IMPORTADAS / IMPORTED BEERS

Peroni	\$6	S/. 21
Corona	\$6	S/. 21
Heineken	\$6	S/. 21
Stella Artois	\$6	S/. 21
Erdinger	\$7	S/. 25
Erdinger sin alcohol / alcohol-free	\$7	S/. 25

CERVEZAS NACIONALES / LOCAL BEERS

Pilsen	\$4	S/. 14
Cristal	\$4	S/. 14
Cusqueña (ale / dark ale)	\$4	S/. 14
Cusqueña Red Lager	\$4	S/. 14



VINOS POR COPA

GLASS OF WINE

Binchi Extra Brut, Espumante, Mendoza, Argentina	\$9	S/. 32
Montes Classic, Sauvignon Blanc, Valle de Casablanca, Chile	\$10	S/. 35
Intipalka, Chardonnay, Ica, Perú	\$10	S/. 35
Tacama, Tannat-Petit Verdot, Ica, Peru	\$9	S/. 32
Cono Sur Reserva, Pinot Noir, Casa Blanca, Chile	\$10	S/. 32
La Flor de malbec Rosé , Mendoza , Argentina	\$11	S/. 39
Quinta Seara , Porto Ruby , Douro , Portugal	\$10	S/. 35

OTRAS BEBIDAS

OTHERS

GASEOSAS, JUGOS Y MÁS / SOFT DRINKS, JUICES AND MORE

Jugo fruta natural / Natural fruit juice	\$5	S/. 18
Jugo de fruta con leche / Milk with natural fruit juice	\$5	S/. 18
Jugo fruta frozen / Frozen fruit juice	\$6	S/. 21
Gaseosas / Soft drinks	\$3	S/. 11
Red Bull	\$5	S/. 17
Limonada / Lemonade	\$4	S/. 14
Limonada Frozen / Frozen lemonade	\$5	S/. 18
Agua Local (con o sin gas / sparkling or still)	\$3	S/. 11
Agua Importada / Imported water 500 ml	\$6	S/. 21
Agua Importada / Imported water 750 ml	\$10	S/. 35
Milkshake	\$8	S/. 28
Café o té helado / Iced coffee or tea	\$5	S/. 18

BEBIDAS CALIENTES / HOT BEVERAGES

Espresso / Espresso	\$4	S/. 14
Café americano / Caffè Americano	\$4	S/. 14
Cappuccino	\$5	S/. 18
Mocaccino	\$5	S/. 18
Chocolate Caliente / Hot chocolate	\$5	S/. 18
Infusiones / herbal teas	\$3	S/. 11
Baileys Coffee	\$10	S/. 34
Irish coffee	\$10	S/. 35
Pisco grog	\$10	S/. 35