

## COLD PIQUEOS

CLASSIC CEVICHE <sup>(2,3,4,9,10)</sup> G 350 Catch of the day, sweet potato puree, canchita, corn, red onion, cilantro, red jalapeño, classic leche de tigre and fry calamari

> AMAZONIAN CEVICHE <sup>(4,9)</sup> G 350 Fresh catch of the day, lychee, avocado, leche de tigre with coconut aroma

SHRIMP CEVICHE <sup>(2,4,9,14)</sup> 350 Raw shrimp, grilled shrimp, fried garlic, pork belly bites, serrano, leche de tigre with passion fruit

GRILLED WATERMELON TIRADITO<sup>(1,6)</sup> VG/G 220 Red & yellow huancainas, dried olives, yuca chips, clarified cucumber and ginger juice

CATCH OF THE DAY TIRADITO <sup>(4,6)</sup> G 320 Catch of the day, sweet potato, avocado, yellow and red leche de tigre, radish

SOLTERITO TUNKI<sup>(7)</sup> VG/G 220 Panela cheese, cherry tomato, yellow corn, black olive.

# HOT PIQUEOS

FRIED CALAMARI & SHRIMP <sup>(2,7,14)</sup> G 290 Meyer lemon, aji de polleria

SHRIMP CAUSA <sup>(2,3,7,14)</sup> G 220 Mashed potatoes with yellow aji, shrimp, ocopa sauce, aji de polleria

LOMO SALTADO <sup>(1,6,12)</sup> G 350 Flank steak, cherry tomato, purple onion, cilantro, french fries.

HOT CEVICHE (<sup>2,4,9</sup>) G 290 Catch of the day, shrimp, yellow leche de tigre and criolla sauce

CHICHARRON SANDWICH <sup>(1,6)</sup> 280 Sweet potato, spicy leaves, salsa criolla, chili garlic

ANTICUCHERO MUSHROOMS <sup>(1,6,7)</sup> G 220 Hominy corn puree, rocoto, avocado, potatoes

PATARASHCA FISH <sup>(1,3,4,6,7)</sup> 350 Marinated in ají panca and cooked on the grill, cassava mangou

ALITAS ANTICUCHERAS <sup>(1,3,6,7)</sup> G 220 Wings, potato chips, acevichada sauce

## DESSERT

Tres leches Parroquia <sup>(1,3,7)</sup> 220 Ponderacion <sup>(1,3,7)</sup> 220 Suspiro limeño with a touch of pisco <sup>(3,7)</sup> G 220

#### OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

#### FOOD AND BEVERAGE ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:
(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts,
(6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds,
(12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Prices in MXN and are inclusive of 16% tax. Service charge is not included.



V - VEGAN VG - VEGETARIAN G - GLUTEN FREE