



**PALACIO
NAZARENAS**

ROOM SERVICE

ROOM SERVICE MENU

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 16 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

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
- (15) Suitable for vegetarians
- (16) Suitable for vegans

*Room Service is available 24 hours.

All prices include tax and service charge.

Rate in local currency can vary according to the exchange rate at payment time.

ALL-DAY BREAKFAST

BREAKFAST

NAZARENAS BREAKFAST(1, 3, 6, 8, 16) \$31 | S/ 121
Juice, coffee or tea, fresh fruit, quinoa pancakes, quinoa tabbouleh, your choice of eggs, assorted breads, butter and jam.

SPARKLING WINE

By the glass:

Tacama Extra Brut - Ica, Peru \$14 | S/ 55

Prosecco Zonin - Italy \$21 | S/ 82

JUICES

Orange juice \$9 | S/ 35

Pineapple juice

Papaya juice

Detox (9, 16)

Spinach, ginger, apple, celery, orange juice

FRESH DRINKS

Lemonade (mint, regular) \$8 | S/ 31

Nazarenas Lemonade \$8 | S/ 31

HOT DRINKS

Teas \$5 | S/ 20

Cappuccino(7) \$6 | S/ 23

Espresso \$6 | S/ 23

Americano \$6 | S/ 23

Ristretto \$6 | S/ 23

Macchiato(7) \$6 | S/ 23

Latte (7) \$6 | S/ 23

Hot chocolate (7) \$9 | S/ 35

Double espresso \$9 | S/ 35

DISHES

Your choice of eggs: \$12 | S/47

Fried (3, 6), scrambled (3, 6), omelet (3, 6), poached (1, 3, 6, 12), hard-boiled (3)

Your choice of sides:

Ham (12), bacon (6, 12), sausages (6, 12), cheese(7), spinach(6), mushrooms(6)

ASSORTED FRESH FRUIT \$15 | S/ 59

ALL-DAY DINING

STARTERS

CAESAR SALAD (1, 3, 4, 7, 10, 12) Romaine lettuce, anchovies, grilled chicken breast, parmesan cheese, crackers with a sauce made of confit garlic, dijon mustard and capers	\$30 S/117
GREEN SALAD (15,16) Mixed leaves, avocado, cherry tomato, asparagus, vinagrette	\$27 S/105
TRADITIONAL TROUT CEVICHE (4, 9)	\$31 S/ 121
FRIED PARRI CHEESE (6,7, 15) With sautéed corn	\$25 S/98
HARRY'S BAR STYLE BEEF TENDERLOIN CARPACCIO (1, 3, 4,6,7, 10, 12)	\$30 S/ 117
BLACK QUINOA CEVICHE (13,16) and tarwi with rocoto tiger milk	\$27 S/105

SOUPS

SEASONAL CREAM OF VEGETABLE (6,7, 15)	\$23 S/ 90
CHICKEN BROTH (3) With piece of chicken, vegetables and angel-hair noodles	\$23 S/ 90

SANDWICHES

Acompained with French fries or salad

CLUB SANDWICH (1, 3, 7,12)	\$28 S/109
HOMEMADE BURGER (1, 3, 11,12) Beef burger with Andean cheese, tomato, lettuce, onion, pickles and bacon	\$28 S/109
GRILLED CHICKEN SANDWICH (1,3,7) with lettuce, tomato and avocado	\$25 S/98
HAM AND CHEESE SANDWICH (1, 7)	\$22 S/86

ALL-DAY DINING

MAIN COURSES

CHICKEN MILANESE (1, 3, 6, 10) \$30 | S/117
With Rice or French fries and avocado

SPAGHETTI, TAGLIOLINI OR PENNE (1, 3) \$30 | S/117
Alfredo sauce (1, 3, 7, 12)
Pesto sauce (1, 3, 7, 8, 12)
Bolognese sauce (1, 3, 7, 12)

GRILLED STEAK WITH CACIO & MOLLE PEPPER (1, 3, 6, 7, 12) \$44 | S/ 172
ANGUS PRIDE 180gr

LOMO SALTADO (6, 12) \$40 | S/156
SAUTÉED BEEF TENDERLOIN
With onion, tomato, fried potatoes and rice with corn

BAKED SACRED VALLEY TROUT (4,6,7) \$33 | S/ 129
With thime,red pesto and cheese foam

GRILLED PAICHE (4, 6, 7, 8, 11, 12) \$35 | S/129
Quinoa and chickpea tabbouleh, yogurt and roasted baby carrots

ZUCCHINI CANNELLONI (16) \$30 | S/137
Stuffed with tomatoes eggplant mushrooms with roasted
tomato sauce and olive compote

PIZZA

FOUR- CHEESE (1, 7, 12, 15) \$33 | S/ 129
Gorgonzola, parmesano, Andean cheese, Boconccini, truffle oil

MARGARITA (1, 7, 12, 15) \$30 | S/117
Mozzarella, tomato sauce and basil

PROSCIUTTO DI PARMA \$33 | S/ 129
Fresh tomato and buffalo Mozzarella (1, 6, 7, 12)

VEGETARIAN (1, 7, 12, 15) \$33 | S/ 129
Wild mushrooms, green olives, white onions, zucchini,
basil, roasted pepper

ALL-DAY DINING

DESSERTS

CIOCCOLATO MOUSSE AND APPLE CUSTARD CRISP (1, 3, 6, 7)	\$25 S/ 98
FRESH FRUITS (15,16)	\$15 S/ 59
ICE CREAM (3,7) AND SORBETS (15,16)	\$15 S/ 59
PINEAPPLE BAKED WITH PANELA (15,16) filled with banana compote and prickly pear sorbet	\$18 S/ 70

COCKTAILS AND WINES

CLASSIC COCKTAILS

Negroni	\$15 S/ 59
Mojito	\$15 S/ 59
Pisco Sour (3)	\$15 S/ 59
Chilcano	\$15 S/ 59

SPARKLING WINE & CHAMPAGNE

	COPA	BOTELLA
Prosecco Zonin - Italy	\$21 S/82	\$95 S/370
Tacama Extra Brut - Ica, Peru	\$14 S/ 55	\$70 S/ 273
Moët & Chandon, Brut Imperial - France		\$218 S/ 850
Veuve clicquot yellow label - France		\$293 S/1143
Krug Blanco Vintage		\$850 S/3315

WHITE WINE

Doña Ana Chardonnay - Ica, Peru	\$14 S/ 55	\$70 S/ 273
Hannan Sauvignon Blanc-Ica Peru	\$18 S/ 70	\$90 S/ 351
Terrazas reserva Chardonnay, Valle de Uco-Mendoza, Argentina	\$18 S/ 70	\$90 S/ 351

RED WINE

Don Manuel Petit Verdot - Ica, Peru	\$16 S/ 62	\$75 S/ 293
Marqués de Casa Concha, Cabernet Sauvignon - Puente Alto, Chile	\$17 S/ 66	\$85 S/ 332
Trivento Golden Reserve Malbec -Mendoza, Argentina	\$17 S/ 66	\$85 S/ 332

DESSERT WINE

Alcyone Tannat - Canelones, Uruguay		\$107 S/ 417
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DRINKS

JUICES

Orange juice	\$9 S/ 35
Pineapple juice	\$9 S/ 35

FRESH DRINKS

Lemonade (mint, regular)	\$8 S/31
Nazarenas Lemonade	\$8 S/ 31
Chicha morada	\$8 S/ 31
Andean iced tea	\$8 S/ 31
Milkshake	\$15 S/ 59
Fruit punch	\$15 S/ 59

HOT DRINKS

Infusions	\$5 S/ 20
Cappuccino (7)	\$6 S/ 23
Espresso	\$6 S/ 23
Americano	\$6 S/ 23
Ristretto	\$6 S/ 23
Macchiato (7)	\$6 S/ 23
Latte (7)	\$6 S/ 23
Hot chocolate (7)	\$9 S/ 35
Double espresso	\$9 S/ 35

MENÚ DE SERVICIO A LA HABITACIÓN

INFORMACIÓN DE ALERGIAS

Algunos de nuestros alimentos contienen alérgenos. Por favor, contáctenos para más información y háganos saber si usted tiene alguna alergia o requerimientos dietéticos especiales.

Ciertos platos y bebidas pueden contener uno o más de los 15 alérgenos designados por el Reglamento de la UE No. 1169/2011.

LOS ALÉRGENOS DESIGNADOS Y SUS PRODUCTOS SON:

- (1) Cereales conteniendo gluten
- (2) Crustáceos
- (3) Huevos
- (4) Pescado
- (5) Cacahuates
- (6) Soya
- (7) Leche
- (8) Nueces
- (9) Apio
- (10) Mostaza
- (11) Ajonjolí
- (12) Dióxido de azúfre y sulfitos
- (13) Alubias
- (14) Moluscos
- (15) Apto para vegetarianos
- (16) Apto para veganos

*Disponible las 24 horas

Precios incluyen impuestos y servicios.

El tipo de cambio a considerar será el vigente al momento del pago.

DESAYUNO TODO EL DÍA

DESAYUNO

DESAYUNO NAZARENAS (1, 3, 6, 8) \$31 | S/ 121
Jugo, café o té, fruta fresca, panqueque de quinoa, tabbouleh de quinoa, huevos a elección, panes variados, mantequilla y mermelada

ESPUMANTES

Por copa:

Tacama Extra Brut - Ica, Perú \$14 | S/ 55

Prosecco Zonin - Italia \$21 | S/ 82

JUICES

Naranja

Piña

Papaya

Detox (16)

Espinaca, ginger, manzana, jugo de naranja

\$9 | S/ 35

REFRESCANTES

Limonada (menta, regular) \$8 | S/ 31

Limonada Nazarenas \$8 | S/ 31

BEBIDAS CALIENTES

Infusiones \$5 | S/ 20

Cappuccino (7) \$6 | S/ 23

Espresso \$6 | S/ 23

Americano \$6 | S/ 23

Ristretto \$6 | S/ 23

Macchiato (7) \$6 | S/ 23

Café Latte (7) \$6 | S/ 23

Chocolate caliente (7) \$9 | S/35

Espresso doble \$9 | S/35

PLATOS

Su elección de huevos: \$12 | S/47

Fritos (3, 6), revueltos (3, 6), omelette (3, 6), pochado (1, 3, 6, 12), hervido (3)

Su elección de acompañamientos:

Jamón (12), tocino (6, 12), salchichas (6, 12), queso (7), espinaca (6), champiñones (6)

FRUTAS FRESCAS VARIADAS

\$15 | S/ 59

MENÚ ALMUERZO Y CENA

ENTRADAS

ENSALADA CAESAR (1, 3, 4, 7, 10, 12) Lechuga romana, anchoas, pechuga de pollo a la plancha, crutones, queso parmesano y aliño con ajos confitados	\$30 S/117
ENSALADA VERDE (15,16) Mixtura de hojas, palta, tomate cherry y vinagreta	\$27 S/105
CEVICHE DE TRUCHA TRADICIONAL (4, 9)	\$31 S/ 121
QUESO PARIA FRITO (6,7, 15) Con choclo salteado	\$25 S/98
CARPACCIO DE LOMO AL ESTILO HARRY'S BAR (1, 3, 4,6,7, 10, 12)	\$30 S/ 117
CEVICHE DE QUINUA NEGRA (13,16) Y tarwi con leche de tigre de rocoto	\$27 S/105

SOPAS

CREMA DE VERDURAS DE TEMPORADA (6,7,15)	\$23 S/ 90
DIETA DE POLLO (3) Consomé de vegetales, láminas de pollo y cabello de ángel	\$23 S/ 90

SÁNDWICHES

Acompañados de papas fritas o ensalada

CLUB SÁNDWICH (1, 3, 7,12)	\$28 S/109
HAMBURGUESA DE LA CASA (1, 3,11, 12) Queso Andino, tomate, lechuga, cebolla, pepinillo y tocino	\$28 S/109
SÁNDWICH DE POLLO (1,3,7) Con lechuga, tomate y palta	\$25 S/98
SÁNDWICH DE JAMÓN Y QUESO (1, 7)	\$22 S/86

MENÚ ALMUERZO Y CENA

FONDOS

MILANESA DE POLLO (1, 3, 10) \$30 | S/117
Con arroz o papas fritas, palta

SPAGHETTI, TAGLIOLINI O PENNE (1, 3) \$30 | S/117
Salsa a lo Alfredo (1, 3, 7, 12)
Pesto (1, 3, 7, 8, 12)
Bolognesa (1, 3, 7, 12)

ENTRAÑA A LA PARRILLA CON CACIO E PEPE \$44 | S/ 172
A LA PIMIENTA MOLLE (1, 3, 6, 7, 12)
ANGUS PRIDE 180gr

LOMO SALTADO (6, 12) \$40 | S/156
Con cebolla, tomate, arroz con choclo y papas fritas

TRUCHA DEL VALLE SAGRADO AL HORNO \$33 | S/129
Con tomillo, pesto rojo, espuma de quesos

PAICHE GRILLADO \$35 | S/137
Tabbouleh de quinoa y garbanzos, yogurt y zanahorias bebé asadas (4, 6, 7, 8, 11, 12)

CANELONES DE ZUCCHINI (16) \$30 | S/ 117
Rellenos de tomates, berenjenas, champiñones, con salsa de tomates asados y compota de aceitunas

PIZZA

CUATRO QUESOS (1, 7, 12, 15) \$33 | S/ 129
Gorgonzola, parmesano, queso Andino, Boconccini, aceite de trufa

MARGARITA (1, 7, 12, 15) \$30 | S/117
Mozzarella, salsa de tomate y albahaca

PROSCIUTTO DI PARMA, TOMATES FRESCOS \$33 | S/ 129
Y MOZARELLA DI BÚFALA (1, 6, 7, 12)

VEGETARIANA (1, 7, 12, 15) \$33 | S/ 129
Hongos silvestres, aceitunas verdes, cebolla blanca, zucchini, tomates, albahaca y pimientos asados

MENÚ ALMUERZO Y CENA

POSTRES

MOUSSE DE CIOCCOLATO (1,3,6,7) y crocante de chirimoya	\$25 S/ 98
FRUTAS DE ESTACIÓN (15,16)	\$15 S/ 59
HELADOS (3,7) & SORBETES (15,16)	\$15 S/ 59
PIÑA HORNEADA CON PANELA (16) rellena de compota de plátano y sorbet de tuna	\$18 S/ 70

CÓCTELES Y VINOS

CÓCTELES CLÁSICOS

Negroni	\$15 S/ 59
Mojito	\$15 S/ 59
Pisco Sour (3)	\$15 S/ 59
Chilcano	\$15 S/ 59

ESPUMANTES & CHAMPAGNE

	COPA	BOTELLA
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VINO TINTO

Don Manuel Petit Verdot - Ica, Peru	\$16 S/ 62	\$75 S/ 293
Marqués de Casa Concha, Cabernet Sauvignon - Puente Alto, Chile	\$17 S/ 66	\$85 S/ 332
Trivento Golden Reserve Malbec -Mendoza, Argentina	\$17 S/ 66	\$85 S/ 332

VINO DE POSTRE

Alcyone Tannat - Canelones, Uruguay		\$107 S/ 417
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BEBIDAS

JUGOS

Naranja	\$9 S/ 35
Piña	\$9 S/ 35

REFRESCANTES

Limonada (menta, regular)	\$8 S/ 31
Limonada Nazarenas	\$8 S/ 31
Chicha morada	\$8 S/ 31
Iced tea Anino	\$15 S/ 59
Milkshake	\$15 S/ 59
Fruit punch	

BEBIDAS CALIENTES

Infusiones	\$5 S/ 20
Cappuccino (7)	\$6 S/ 23
Espresso	\$6 S/ 23
Americano	\$6 S/ 23
Ristretto	\$6 S/ 23
Macchiato (7)	\$6 S/ 23
Latte (7)	\$9 S/ 35
Chocolate (7)	\$9 S/ 35
Espresso doble	

INCOMPARABLE GENUINE TRAVEL

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