QUIPAY

TO SHARE

CLAMS & CHONTA 49
Artichoke / Lemon / Avocado oil

CORN EMPANADA 38
Beef stew / Native corn / Smoked cheese

APPETIZERS

GRILLED CORN 42
Huancaína sauce / Fresh Peruvian cheeses / Porcón mushrooms

200 MILE CEVICHE 72
Catch of the day / Arnaucho pepper / Hyacinth bean

CEVICHE MIXTO 75
Catch of the day / Octopus / Amazonian chestnut milk

SCALLOPS & ASPARAGUS 75
Mountain rocoto pepper / Algae oil

FISH TARTARE 65
Roasted peppers / Chullpi corn / Cilantro

ESCABECHE OF SEA 56
Fava beans / Ají mirasol pepper / Puffed quinoa / Macre squash

GREEN TAMAL 38
Roasted chiles / White corn / Mountain coriander

ROASTED BABY OCTOPUS 62
Native potatoes / Escabeche / Andean herbs

SWEETBREADS 79
Demi-glace / Corn Beer / Lima Beans

BARNACLES & TOMATO TIRADITO 48
Avocado / Roasted Rocoto Pepper / Fennel

VEGETAL

GREEN SALAD 39
Seasonal greens / Chargrilled vegetables / Loche squash

TOMATO TIRADITO 48
Basíl / Chestnut / Cushuro

CAULIFLOWER 49
Cauliflower chili / Mirasol / Cañigua / Cardamom

MAIN COURSES

RICE WITH SMOKED DUCK 115
Squash / Corn Beer / Duck Breast

MILK-FED GOAT 175
Tacu tacu with camanejo beans / Salsa criolla

OSSOBUCO STUFFED POTATO 79
Porcón mushroom / Bone marrow / Pan juices

PAPPARDELLE & BEEF RAGOUT 62
Beef cheek / Red wine / Thyme / Rosemary

EGGS & SHRIMPS 65
Parmesan / Ají Panca / Shrimp Sauce / Huacatay

SUCKLING PIG CONFIT 149
Pan Juices / Uca / Muña Herb

FISH WRAPPED IN BIJAO LEAF 78
Catch of the day / Achiote / Cocona

DRY SOUP WITH SHRIMP 72
Basil / Angel Hair Pasta / Seafood broth

SEAFOOD CREAMY RICE 68
Shrimp Sauce / Seafood / Ají Panca Pepper / Parmesan

LOMO SALTADO 72
Beef Tenderloin / Lomo Sauce / Fava Bean Tacu Tacu

PESCA CHIFERA 79
Catch of the day / Mushroom Sauce / Ginger / Sesame

DESSERTS

SIPÁN 35

CHIRIMOYA & LIMÓN RUGOSO 39

ANDEAN CHEESECAKE 34

PIURA CHOCOLATE DELIGHT 32

PICARON CARAMEL FLAN 35

MASHUA BREAD 17