



HOTELES



ENTRADAS

FIRST COURSE

FRÍAS / COLD

GF Ceviche de trucha _____ **S/46.00**

Trouch ceviche

Trucha de Pumahuanca, leche de tigre, camote glaseado, cancha serrana

Pumahuanca trout, tiger milk, glazed sweet potatoes, highland toasted corn

GF Causa rellena de pollo y palta **S/39.00**
Chicken and avocado "cause"

Masa de papa amarilla, rellena con pollo y palta con salsa huancaína
Chicken and avocado stuffed mashed potatoes served with huancaína sauce (a mild chili, milk and a kind of feta cheese sauce)

Tartar de trucha _____ **S/39.00**

Trout tartare

Dados de trucha, kiuri, palta, chalaquita, ajonjolí y chips de wantan
Diced trout, kiuri, avocado, Peruvian style minced onion with sesame seed and wantan chips

GF Tiradito de trucha con leche _____ **S/42.00**
de tigre de tumbo

Trouch "tiradito" with tumbo tiger milk

Láminas de trucha, leche de tigre de tumbo, ají amarillo, camote glaseado y maíz chulpi

Trout slices, tumbo tiger milk, mild yellow chili sauce served with glazed sweet potatoes and chulpi corn

CALIENTES / HOT

Boliyucas & cremas peruanas _____ **S/35.00**
Yuca balls and peruvian sauces

Boli yucas rellenas de queso con huancaína, uchucuta de rocoto y ocopa
Yucca balls stuffed with cheese, served with huancaína sauce (chili, milk and kind of feta cheese sauce), rocoto uchucuta (hot red chili huacatay herb and kind of feta cheese sauce), ocopa (chili, huacatay herb, peanuts, kind of feta cheese sauce)

GF Pastel de choclo de
Huayllabamba _____ **S/39.00**

Huayllabamba corn cake

Rellenos de estofado de asado de tira y salsa de hongos de altura, con mix de hojas verdes

Huayllabamba corn cake filled with strip roasted stew and highland mushrooms, served with a lettuce mix

Chicharrón de pollo chifero _____ **S/38.00**

Deep fried chicken

Crocante pollo frito con jugo de limón y canela china

Crusty fried chicken served with lemon and Chinese cinnamon juice

Rocoto relleno _____ **S/44.00**

Stuffed hot chilli

Rocoto relleno con carne de res acompañado de papa con queso gratinada

Stuffed hot chili, served with potatoes and cheese au gratin

Wantanes _____ **S/34.00**

Wantan

Wantanes rellenos de langostinos & salsa agri dulce de maracuyá picante

Wantan filled with shrimp and served with a bitter-sweet chili passion fruit sauce

ENSALADAS

SALADS

Mix verdes con langostinos
milanesa _____ **S/32.00**

Green mix with deep fried breaded shrimp

Variedad de lechugas orgánicas, arugula, tomate cherry, palta, langostinos y vinagreta de maracuyá

A variety of organic lettuce, arugula, cherry tomatoes, avocado, shrimp and passion fruit vinaigrette

Cesars _____ **S/32.00**

Caesar's

Lechuga romana, crutones al ajo, vinagreta Césars clásica

**Adicionar: Pollo grillado / pesca del día / langostinos al wok*

Roman lettuce, garlic croutons, classic Caesar's vinaigrette

**Plus: grilled chicken/ catch of the day fish/wok shrimp*

GF V Andina _____ **S/30.00**

Highland

Quinoa, queso fresco, choclo, zanahoria, tomates, huevos, aceitunas de botija y vinagreta de hierbas andinas

Quinoa, kind of feta cheese, corn, carrot, tomatoes, hard boiled eggs, black olives and highland herbs vinaigrette

GF Oriental de trucha con ajonjolí **S/30.00**

Oriental trout with sesame

Ensalada de mix de lechugas, kiuri, trucha con crocante de ajonjolí y salsa ponzu
Lettuce mix salad, crumbs, served with ponzu sauce

SOPAS

SOUPS

Caldo de pollo chifero _____ **S/32.00**

Chifero (Cantonese style) chicken broth

Caldo ligero de pollo con wantanes y cebolla china y col

Light chicken broth Cantonese style with wantan, green onion and cabbage

V Crema de papas andinas y poro **S/29.00**

Pore and highland potatoe cream soup

Creмосa sopa de papas andinas rostizadas y poro, con crutones al ajo y chips de papa huayro

Creamy roasted Highland potatoe and pore soup, served with garlic croutons and huayro potatoe

Sopa de cebolla _____ **S/32.00**

Onion soup

Caldo de res y cebolla, queso gruyere y pan baguette

Onion and beef broth, gruyere cheese and baguette bread

Sopa Criolla _____ **S/35.00**

Creole Soup

Con cabellos de ángel y huevo frito montado
With Angel hair pasta and a fried egg on top

SÁNDWICHES

SANDWICHS

Acompáñalos con chips o papas fritas
You can get chips or fries on the side

Hamburguesa Jose Antonio _____ **S/42.00**

Jose Antonio Burger

Clásica hamburguesa Angus con queso cheddar, tocino, lechuga, cebolla y tomate
Angus classic burger with cheddar cheese, bacon, lettuce, onion and tomatoe

Club Sándwich _____ **S/42.00**

Club Sandwich

Jamón de pavo, queso, tocino, lechuga, tomate y alioli, servido con papas fritas

Turkey ham, cheese, bacon, lettuce, tomatoe and alioli, served with fries

V Veggie _____ **S/33.00**

Veggie

Panini de vegetales rostizados, queso mozzarella y pesto

Roasted veggies, mozzarella cheese and pesto in a panini roll

Sándwich de asado _____ **S/39.00**

Asado

Con cebolla caramelizada en pan francés

Asado (a type of very soft meat) served with caramelized onions in a French roll

Panini de pollo _____ **S/38.00**

Chicken panini

Filete de pollo grillado con queso cheddar, servido con coleslaw

Grilled chicken fillet, with cheddar, served with coleslaw

MENÚ NIÑOS

KIDS MENU

Salchipapas _____ **S/22.00**

Sausage and fries

Salchicha y papas fritas con ketchup y mayonesa
Sausage and potatoe wedges with ketchup and mayo

Milanesa de pollo _____ **S/26.00**

Breaded chicken

Milanesa de pollo con papas fritas o puré de papas
Breaded chicken with fries or mashed potatoes

Pasta al Alfredo _____ **S/24.00**

Alfredo sauce pasta

Penne en salsa al Alfredo y jamón
Penne in Alfredo and ham sauce

Mini Burger _____ **S/26.00**

Mini burger

Burger con queso y servido con papas fritas
Cheese burger served with fries

PESCADOS & MARISCOS

FISH & SEA FOOD

GF Pesca del día _____ **S/54.00**

Catch of the day fish

Al grill con salsa hoisin, arroz al wok y verduras orientales
Grilled catch of the day fish, served with hoisin sauce, wok rice and oriental tasted veggies

GF Trucha del Titicaca _____ **S/54.00**

Titicaca trout

Filete de trucha al grill con palmitos y espárragos grillados en aceite de oliva virgen, berros y hojuelas de ajo
Trout filet with asparagus and palm tree hearts, grilled in virgin olive oil, watercress and garlic flakes

CARNES

MEAT

GF Milanesa de pollo crocante _____ **S/42.00**

Crunchy breaded chicken breast

Sabana de pollo en costra de maíz chulpi y cremosos de maíz americano
A large piece of chicken meat in chulpi corn crust, served with a creamy mashed corn

GF Lomo Saltado _____ **S/49.00**

Lomo saltado

La receta de siempre con arroz con choclo y papas andinas fritas
Classic Lomo Saltado (sautéed tenderloin beef) with onions and tomatoes served with rice and corn and yellow potatoe wedges

GF Pepper steak _____ **S/49.00**

Pepper steak

Lomo fino en salsa de pimienta negra con cremoso puré de papas y vegetales salteados
Tenderloin beef in black pepper sauce with creamy mashed potatoes and sautéed veggies

Sábana de lomo con espagueti al pesto _____ **S/49.00**

Large piece of tenderloin beef with spaghetti and pesto sauce Peruvian style

Nuestra receta de salsa de pesto criollo y contundente sábana de lomo apanado
Spaghetti in our classic creole pesto sauce and an overwhelming piece of tenderloin breaded beef on top

GF Bife ancho _____ **S/65.00**

Wide steak

Bife ancho a la parrilla con chimichurri andino y papas rostizadas
Grilled wide steak with highland chimichurri and roasted potatoes

GF Panceta crocante _____ **S/46.00**

Crunchy pork ribs

Panceta crocante con salsa de mostaza, pastel de papa y arroz con hongos ostra
Crunchy pork ribs with mustard sauce, potatoes cake and rice with oyster mushroom

GF Costillar de alpaca _____ **S/55.00**

Alpaca ribs

Costillar de alpaca de Ayaviri con chimichurri andino, papas fritas y chutney de mango
Ayaviri alpaca ribs, served with highland chimichurri, fries and mangoe chutney

GF Canilla de cordero _____ **S/69.00**

Lamb shank

Canilla de cordero braseada lentamente al malbec con puré de coliflor y verduras salteadas
Lamb shank slowly braised in Malbec, served with mashed cauliflower and sautéed veggies

GUARNICIONES

ON THE SIDE

GF V Arroz de hongos al wok _____ **S/18.00**

Wok mushroom rice

GF V Pastel de papa _____ **S/18.00**

Potatoe cake

GF V Arroz con choclo _____ **S/16.00**

Rice with corn

GF V Papas rostizadas _____ **S/18.00**

Roasted potatoes

GF V Ensalada de la casa _____ **S/16.00**

Home Salad

GF V Verduras al wok _____ **S/16.00**

Wok veggies

PASTAS

& ARROCES

PASTA & RICE

GF V Arroz cremoso con espárragos verde _____ **S/42.00**

Creamy rice with green asparagus

Arroz nir, espárragos verdes, queso parmesano, verduras al wok
Creamy rice, green asparagus, Parmesan cheese and wok veggies

Tagliatelle _____ **S/42.00**

Tagliatele

Con langostinos al wok en salsa de vino blanco
With wok shrimp in white wine sauce

GF V Risotto _____ **S/38.00**

Risotto

Risotto de hongos y queso
With mushrooms and cheese

V Ravioles de zapallo _____ **S/38.00**

Squash Ravioli

Ravioles de zapallo con salsa de mantequilla noisette
Squash ravioli with noisette butter sauce

POSTRES

DESSERTS

Torta de chocolate Jose Antonio _____ **S/22.00**

Jose Antonio chocolate cake

Torta rellena de manjar y fudge con helado de vainilla
Manjar and fudge filled chocolate cake served with vanilla ice cream

GF Crema Volteada _____ **S/22.00**

Flipped cream

Clásico postre peruano con crema batida y frutos rojos
Classic Peruvian dessert served with whipped cream and red fruit

Pie de Limón de la casa _____ **S/22.00**

House lemon pie

Pie de limón deconstruido a nuestra manera, merengue, crumble relleno de limón
Deconstructed lemon pie (our way), merengue and crumbled lemon filling



José Antonio

Selectos Selects

PISCO

Ferreyros	s/ 28.00
Porton	s/ 28.00
4 Gallos	s/ 24.00
Biondi	s/ 24.00

VODKA

Stolichnaya Elit	s/ 38.00
Grey Goose	s/ 36.00
Belvedere	s/ 36.00
Ciroc	s/ 36.00

GIN

Gin Mare	s/ 42.00
Hendricks	s/ 36.00
Tanqueray Ten	s/ 36.00
Bulldog	s/ 36.00

RON

Diplomático	s/ 36.00
Zacapa 23 años	s/ 36.00

WHISKY

Glenlivet 15 años	s/ 36.00
Glenmorangie 18 años	s/ 40.00
Glenfiddich 18 años	s/ 50.00
Glenfiddich 15 años	s/ 40.00
Chivas 18 años	s/ 42.00
Swing	s/ 32.00
Johnnie W. Black label	s/ 28.00
Old Parr	s/ 28.00
Chivas Regal	s/ 28.00

WHISKEY

Jim Beam	s/ 24.00
Jack Daniels	s/ 26.00

TEQUILA

Don Julio	s/ 50.00
1800 Reposado	s/ 36.00

Cocteles de Autor Signature Cocktails

José Antonio Sling s/ 26.00
Gin, cointreau, jugo de naranja y limón, granadina y soda / *Gin, cointreau, orange and lime juice, grenade syrup and soda*

La Jalca s/ 26.00
Macerado de lima en vodka, ginger ale y limón / *Lime macerated in vodka, served with ginger ale and lime*

SchurucanCHA s/ 26.00
Macerado de aguaymanto en pisco quebranta, jugo de naranja y cava / *Goldberry macerated in pisco quebranta, served with orange juice and cava*

Strawberry mojito s/ 26.00
Macerado de fresa en pisco quebranta, azúcar, soda, hierbabuena y fresa / *Strawberry macerated in pisco quebranta, served with sugar, soda, peppermint leaves and strawberry*

Pepper hibiscus s/ 28.00
Gin, tonica, limón, cardamomo, pimienta negra y flor de hibisco / *Gin, tonic, cardamom, black pepper and Hibiscus flowers*

Tropical rum s/ 28.00
Ron, crema de coco, jugo de naranja, cranberry y fruta de estación / *Rum, coconut cream, orange juice, cranberry and seasonal fruit*

Cocteles del Mundo World's Cocktails

Pisco sour	s/ 26.00
Pisco sour macerados	s/ 26.00
Chilcano	s/ 24.00
Chilcanos macerados y botánicos	s/ 24.00
Algarrobina	s/ 26.00
Apperol Spritz	s/ 26.00
Cuba libre	s/ 25.00
Mojito	s/ 28.00
Daiquiri	s/ 26.00
Piña colada	s/ 28.00
Mai Tai	s/ 28.00
Long island ice tea	s/ 28.00
Caipirinha	s/ 28.00
Screwdriver	s/ 28.00
Russo Negro / Russo Blanco	s/ 28.00
Campari	s/ 28.00
Margarita clásico/mango/sandia	s/ 28.00
Singapur	s/ 28.00
Martini	s/ 28.00
Bloody Mary	s/ 28.00
Gin tonic	s/ 28.00
Vodka tonic	s/ 26.00
Old fashioned	s/ 28.00
Manhattan	s/ 28.00
Bourbon sour	s/ 28.00

Licores del Mundo World's Liqueur

Anís Najar	s/ 20.00
Anís del Mono	s/ 23.00
Amaretto	s/ 22.00
Baileys	s/ 22.00
Kahlúa	s/ 23.00
Drambuie	s/ 25.00
Sambuca	s/ 25.00
Pernot	s/ 25.00
Martini Rosso	s/ 25.00
Cointreau	s/ 27.00
Grand Marnier	s/ 30.00
Courvoisier V.S.O.P.	s/ 45.00

Cervezas Beers

Cusqueña Rubia /Malta /Trigo	s/ 13.00
Pilsen	s/ 13.00
Corona, Heineken, Peroni	s/ 15.00
Artesanal / Craft beer	s/ 15.00

Aguas y Gaseosas Water and soft drinks

Agua local / local water	s/ 10.00
Gaseosas / sodas	s/ 10.00
Agua tónica / tonic water	s/ 10.00

Bebidas sin Alcohol Mocktails

Limonada de Hierba Luisa / Lemongrass limonade	s/ 10.00
Té helado de la casa / House iced tea	s/ 10.00
Jugos naturales/Fresh fruit juice	s/ 12.00
Milkshake	s/ 16.00
Frapuccino	s/ 16.00

Bebidas Calientes Hot Beverages

Leche / Milk	s/ 10.00
Chocolate / Chocolate	s/ 12.00
Café americano /American coffee	s/ 10.00
Café expresso / Express coffee	s/ 12.00
Capuccino	s/ 14.00

Selección de Espumantes Sparkling Selection

Tacama Brut _____ **s/ 100.00**
Sauvignon blanc, Ugni blanc, Chenin

Tacama Rosa Salvaje _____ **s/ 120.00**
Sauvignon blanc, Malbec

Ricadonna Asti _____ **s/ 155.00**
Moscatel

Ricadonna Asti _____ **s/ 155.00**
Malvasia, Brachetto

Vinos Blancos White Wines Selection

Tacama Gran Blanco (½ Botella) _____ **s/ 45.00**
Sauvignon blanc, Chenin, Chardonnay

Tacama Gran Blanco _____ **s/ 80.00**
Sauvignon blanc, Chenin, Chardonnay

Tacama Blanco de Blancos _____ **s/ 95.00**
Sauvignon blanc, Viognier, Blanc, Chardonnay

Casillero del Diablo _____ **s/ 90.00**
Sauvignon Blanc

Navarro Correas Colección Privada _____ **s/ 90.00**
Chardonnay

Crios, Susana Balbo _____ **s/ 90.00**
Torrontés

Vinos Tintos Red Wines Selection

Tacama Gran Tinto (½ Botella) _____ **s/ 45.00**
Malbec, Tannat, Petit verdot

Tacama Gran Tinto _____ **s/ 80.00**
Malbec, Tannat, Petit verdot

Tacama Selección Especial _____ **s/ 95.00**
Tannat, Petit verdot

Casillero del Diablo _____ **s/ 95.00**
Cabernet Sauvignon

Bodega Luigi Bosca, Finca La Linda _____ **s/ 95.00**
Cabernet Sauvignon

Navarro Correas Colección Privada _____ **s/ 100.00**
Malbec

Crios, Susana Balbo, Malbec _____ **s/ 100.00**

Catena, Malbec _____ **s/ 150.00**

Montes Alpha, Carmenere _____ **s/ 150.00**

Marqués de Cáceres Reserva _____ **s/ 195.00**
Tempranillo

Piqueos Snacks

GF / V Brochetas vegetarianas / Veggie skewers **s/ 25.00**

Champiñones, pimientos, zucchini, cebolla blanca a la parrilla, papas doradas con chimichurri clásico / *Grilled mushrooms, red bell peppers, zucchini, white onions, served with golden brown potatoes and classic chimichurri sauce*

GF Potatoes skins **s/ 25.00**

De papas nativas con queso Edam, salchicha y cebollines, acompañadas de guacamole y chalaquita criolla / *Native potatoes with Edam cheese and sausage, served with guacamole sauce and "chalaquita" (Peruvian style minced onions and mild chilies)*

Chicharrón de pollo chifero / Fried Chicken **s/ 30.00**

Muslitos de pollo fritos con jugo de limón y canela china / *Fried chicken drumsticks with lemon juice and Chinese cinnamon*

Trio de Tapas / Trio of Tapas **s/ 34.00**

De mini José Antonio burger, de langostinos milanesa, chicharrón de cerdo y chalaquita de ajíes / *Jose Antonio mini burger + breaded crispy shrimp + deep fried pork, served with "chalaquita" sauce (Peruvian style minced onions with mild chilies)*

Chicken Caesar's Wrap **s/ 29.00**

Clásica ensalada con tiras de pechuga de pollo al grill envuelta en tortilla / *Classic Caesar's salad with strips of chicken breast, wrapped in a tortilla*

GF Alitas picantes / Hot wings **s/ 29.00**

Deliciosas alitas horneadas y salteadas en salsa de ajíes, acompañados de bastones de apio y sour cream / *Delicious spicy baked chicken wings, sauteed with peruvian chilies, served with celery sticks and sour cream*

GF Brochetas de lomo anticuchera / Steak skewers anticuchera **s/ 32.00**

Dados de lomo, pimiento y cebolla, salsa anticuchera, acompañado de papas tumbay y choclo salteado, crema de rocoto / *Tenderloin, red bell pepper and onion dice with "anticuchera" sauce, served with tumbay potatoes, sautéed corn and hot chili cream sauce*

Pizzas

"El molino " **s/ 35.00**

Pepperoni, hongos de altura, queso andino y pimiento morrón / *Pepperoni, mushrooms, Andean cheese and bell pepper*

V Margarita / Margherita **s/ 35.00**

Tomate confitado, queso mozzarella y pesto de albahaca / *Confit tomato, mozzarella cheese and basil pesto*

Amazónica / Amazonian **s/ 35.00**

Cecina, chorizo local, cebolla blanca, tomate cherry y cocona / *Dried meat, local sausage, white onion, cherry tomato and cocona*

Antipasto

V Aceitunas Marinadas / Marinated olives **s/ 24.00**

En aceite de oliva extra virgen, champiñones, ajos confitados, piel de naranja y pimiento, acompañado con tostones / *In extra virgin olive oil, mushrooms, garlic confit, orange peel and red bell pepper, served with toasts*

Tabla de quesos / Cheese appetizer **s/ 50.00**

Tabla mixta de quesos locales y frutos secos, acompañados con tostones / *Cheese board of local cheese, dried fruit, served with toasts*

GF Libre de Gluten / Gluten Free

V Vegetariano / Vegetarian

Precios incluyen impuestos y servicios / Prices include taxes and service



Entradas Frías

Cold First Course

GF Ceviche de trucha / Trout Ceviche **s/ 49.00**

Trucha del Titicaca, leche de tigre, camote glaseado, cancha serrana / *Lake Titicaca trout, tiger milk, glazed sweet potatoes, highland toasted corn*

GF Causa rellena de pollo y palta / Chicken and avocado "cause" **s/ 42.00**

Masa de papa amarilla, rellena con pollo y palta con salsa huancaína / *Chicken and avocado stuffed mashed potatoes served with huancaína sauce (a mild chili, milk and a kind of feta cheese sauce)*

Tartar de trucha / Trout tartare **s/ 42.00**

Dados de trucha, kiuri, palta, chalaquita, ajonjolí y chips de wantan / *Diced trout, kiuri, avocado, Peruvian style minced onion with sesame seed and wantan chips*

GF Tiradito de trucha con leche de tigre de tumbo / Trout "tiradito" with tumbo tiger milk **s/ 42.00**

Láminas de trucha, leche de tigre de tumbo, ají amarillo, camote glaseado y maíz chulpi / *Trout slices, tumbo tiger milk, mild yellow chili sauce served with glazed sweet potatoes and chulpi corn*

Entradas Calientes

Hot First Course

GF Pastel de choclo de Huayllabamba / Huallabamba corn cake **s/ 42.00**

Rellenos de estofado de asado de tira y salsa de hongos de altura, con mix de hojas verdes / *Huayllabamba corn cake filled with strip roasted stew and highland mushrooms, served with a lettuce mix*

Boliyucas & Cremas peruanas / Yucca balls and peruvian sauces **s/ 42.00**

Boli yucas rellenas de queso con huancaína, uchucuta de rocoto y ocopa / *Yucca balls stuffed with cheese, served with huancaína sauce (chili, milk and kind of feta cheese sauce), rocoto uchucuta (hot red chili huacatay herb and kind of feta cheese sauce), ocopa (chili, huacatay herb, peanuts, kind of feta cheese sauce)*

Chicharrón de pollo chifero / Deep fried chicken **s/ 41.00**

Crocante pollo frito con jugo de limón y canela china / *Crusty fried chicken served with lemon and Chinese cinnamon juice*

Rocoto relleno / Stuffed hot chili **s/ 49.00**

Rocoto relleno con carne de res acompañado de papa con queso gratinada / *Stuffed hot chili, served with potatoes and cheese au gratin*

Wantanes / Wantan **s/ 37.00**

Wantanes rellenos de langostinos & salsa agridulce de maracuyá picante / *Wantan filled with shrimp and served with a bitter-sweet chili passion fruit sauce*

Ensaladas

Salads

Mix verdes con langostinos milanesa / Green mix with deep fried breaded shrimp **s/ 35.00**

Variación de lechugas orgánicas, arugula, tomate cherry, palta, langostinos y vinagreta de maracuyá / *A variety of organic lettuce, arugula, cherry tomatoes, avocado, shrimp and passion fruit vinaigrette*

Césars / Caesar's **s/ 35.00**

Lechuga romana, crutones al ajo, vinagreta Césars clásica / *Roman lettuce, garlic croutons, classic Caesar's vinaigrette*

*Adiciona: Pollo grillado / *pesca del día* / langostinos al wok

*Plus: Grilled chicken/ *catch of the day fish*/ wok shrimp

GF Andina / Highland **s/ 33.00**

Quinoa, queso fresco, choclo, zanahoria, tomates, huevos, aceitunas de botija y vinagreta de hierbas andinas / *Quinoa, kind of feta cheese, corn, carrot, tomatoes, hard boiled eggs, black olives and highland herbs vinaigrette*

GF Oriental de trucha con ajonjolí / Oriental trout with sesame **s/ 35.00**

Ensalada de mix de lechugas, kiuri, trucha con crocante de ajonjolí y salsa ponzu / *Lettuce mix salad, crumbs, served with ponzu sauce*

Sopas

Soups

Caldo de pollo chifero / Chifero (Cantonese style) chicken broth **s/ 35.00**

Caldo ligero de pollo con wantanes y cebolla china y col / *Light chicken broth Cantonese style with wantan, green onions and cabbage*

V Crema de papas andinas y poro / Pore and Highland potatoe cream soup **s/ 35.00**

Cremosa sopa de papas andinas rostizadas y poro, con crutones al ajo y chips de papa huayro / *Creamy roasted highland potatoes and pore soup, served with garlic croutons and huayro potatoe chips*

Sopa de cebolla / Onion soup **s/ 35.00**

Caldo de res y cebolla, queso gruyere y pan baguette / *Onion and beef broth, gruyere cheese and baguette bread*

Sopa criolla / Creole soup **s/ 35.00**

Con cabellos de ángel y huevo frito montado / *With Angel hair pasta and a fried egg on top*

Sándwiches

Sandwichs

Acompáñalos con chips o papas fritas /
You can get chips or fries on the side

Hamburguesa Jose Antonio /
Jose Antonio Burger **s/ 46.00**

Clásica hamburguesa Angus con queso cheddar, tocino, lechuga, cebolla y tomate / *Angus classic burger with cheddar cheese, bacon, lettuce, onion and tomatoes*

Club Sándwich / Club Sandwich **s/ 46.00**

Jamón de pavo, queso, tocino, lechuga, tomate y alioli, servido con papas fritas / *Turkey ham, cheese, bacon, lettuce, tomatoe and alioli, served with fries*

V Veggie / Veggie **s/ 36.00**

Panini de vegetales rostizados, queso mozzarella y pesto / *Roasted veggies, mozzarella cheese and pesto in a panini roll*

Sándwich de asado / Asado **s/ 42.00**

Con cebolla caramelizada en pan francés / *Asado (a type of very soft meat) served with caramelized onions in a French roll*

Panini de pollo / Chicken Panini **s/ 42.00**

Filete de pollo grillado con queso cheddar, servido con coleslaw / *Grilled chicken filet, with cheddar, served with coleslaw*

Menú de Niños

Kids Menu

Salchipapas / Sausage and fries **s/ 24.00**

Salchicha y papas fritas con ketchup y mayonesa / *Sausage and potatoe wedges with ketchup and mayo*

Milanesa de pollo / Breaded chicken **s/ 29.00**

Milanesa de pollo con papas fritas o puré de papas / *Breaded chicken with fries or mashed potatoes*

Pasta al Alfredo / Alfredo sauce pasta **s/ 26.00**

Penne en salsa al Alfredo y jamón / *Penne in Alfredo and ham sauce*

Mini burger / Mini burger **s/ 29.00**

Burger con queso y servido con papas fritas / *Cheeseburger served with fries*

Pastas & Arroces

Pasta and Rice

Arroz cremoso con espárragos verdes /
Creamy rice with green asparagus **s/ 42.00**

Arroz nir, espárragos verdes, queso parmesano, verduras al wok / *Creamy rice, green asparagus, Parmesan cheese and wok veggies*

Tagliatelle / Tagliatele **s/ 46.00**

Con langostinos al wok en salsa de vino blanco / *With wok shrimp in white wine sauce*

GF / V Risotto / Risotto **s/ 42.00**

Risotto de hongos y queso / *With mushrooms and cheese*

Ravioles de zapallo / Squash Ravioli **s/ 42.00**

Ravioles de zapallo con salsa de mantequilla noisette / *Squash ravioli with noisette butter sauce*

Postres

Desserts

Torta de chocolate Jose Antonio /
Jose Antonio chocolate cake **s/ 25.00**

Torta rellena de manjar y fudge con helado de vainilla / *Manjar and fudge filled chocolate cake served with vanilla ice cream*

GF Crema Volteada / Flipped Cream **s/ 25.00**

Clásico postre peruano con crema batida y frutos rojos / *Classic Peruvian dessert served with whipped cream and red fruit*

Pie de Limón de la casa / House lemon pie **s/ 25.00**

Pie de limón deconstruido a nuestra manera, merengue, crumble relleno de limón / *Deconstructed Lemon pie (our way), merengue and crumbled lemon filling*

GF Libre de Gluten / Gluten Free
V Vegetariano / Vegetarian

Precios incluyen impuestos y servicios /
Prices include taxes and service