

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 agrídulce 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**

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*

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**