



HOTELES  
★★★★

## ENTRADAS FIRST COURSE

### FRÍAS / COLD

**GF Ceviche clásico de pescado** \_\_\_\_\_ S/49.00  
**Fish ceviche**

Pesca del día, leche de tigre, camote glaseado, cancha serrana  
*Catch of the day fish, tiger milk, glazed sweet potatoe, highland toasted corn*

**GF Trío de Causas** \_\_\_\_\_ S/39.00  
**Three item stuffed potatoe**

Causa de pulpo al olivo, causa de coctel de langostino, causa de escabeche  
*With octopuss in olive sauce, shrimp cocktail, marinade fish*

**Tartar de atún del Ñuro nikkei** \_\_\_\_\_ S/39.00  
**Tuna Nikkei Tartare from the Ñuro Beach up North of Peru**

Dados de atún, kiuri, palta, chalaquita, ajonjolí y chips de wantan  
*Tuna dice, kiuri, avocado, peruvian style minced onion, sesame seed and wantan chips*

**V Burrata & Tomates** \_\_\_\_\_ S/39.00  
**Burrata and tomatoes**

Albahaca, tomate cherry rostizado, heirloom y tostadas grilladas  
*Basil, roasted cherry and heirloom tomatoes and grilled toasts*

### CALIENTES / HOT

**GF Conchas Nikkei** \_\_\_\_\_ S/38.00  
**Nikkei Seafood**

Conchas a la brasa con una mantequilla nikkei  
*Grilled seafood with Nikkei butter*

**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 fetta cheese sauce), rocoto uchucuta (hot red chili huacatay herb and kind of fetta cheese sauce), ocopa (chili, huacatay herb, peanuts, kind of fetta cheese sauce)*

**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*

**V Arancini & Pomodoro** \_\_\_\_\_ S/36.00  
**Arancini & Pomodoro**

Bolas de risotto rellenas de queso y salsa pomodoro  
*Risotto balls stuffed with cheese and served with tomatoe sauce*

**Wantanes** \_\_\_\_\_ S/34.00  
**Wantan**

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

**Cesar** \_\_\_\_\_ 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 Wedge** \_\_\_\_\_ S/30.00  
**Wedge**

Lechuga americana, blue cheese, pecanas caramelizadas, tocino y tomate cherry  
*American lettuce, blue cheese, caramelized pecans, bacon and cherry tomatoes*

**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 fetta cheese, corn, carrot, tomatoes, hard boiled eggs, black olives and highland herbs vinaigrette*

**GF Cobb** \_\_\_\_\_ S/30.00  
**Cobb**

Mix de hojas, pollo a la parrilla, palta, tomate cherry, tocino, choclo, huevo, cebolla china y frijol chino

*Lettuce mix, grilled chicken, avocado, cherry tomatoes, corn, hard boiled eggs green onions, Chinese bean sprouts*

## 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 zapallo** \_\_\_\_\_ S/32.00  
**Squash cream soup**

Cremosa sopa de zapallo rostizado con crutones al ajo  
*Squash cream soup with roasted garlic croutons*

**Sopa de cebolla** \_\_\_\_\_ S/35.00  
**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*

## SANDWICHES

### SANDWICHES

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 tomatoes*

**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 potato 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**

Con salsa de mariscos a lo macho con arroz con choclo  
*Served with hot seafood sauce*

**GF Trucha de Arapa** \_\_\_\_\_ **S/54.00**

### **Puno L'Arapa 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*

**GF Atún del Ñuro estilo nikkei** \_\_\_\_\_ **S/54.00**

### **Tuna fish from the Ñuro Beach up north of Peru, Nikkei style**

Atún sellado servido con cremoso de pallares y verduras al wok  
*Sealed tuna fish served with pallar beans and wok veggies*

**GF Salmón laqueado** \_\_\_\_\_ **S/55.00**

### **Lacquered salmon**

Salmón del Pacífico laqueado con salsa de soya y miel servido con arroz de hongos al wok  
*Pacific salmon, lacquered with honey and soy sauce, served with wok mushroom rice*

**GF Corvina Parihuela** \_\_\_\_\_ **S/54.00**

### **Corvina Parihuela**

Corvina al grill con salsa parihuela, papa amarilla majada y mix de brotes al limón  
*Grilled corvina served with parihuela sauce (Peruvian style fish and seafood cooked together) pounded yellow potato and sprout mix in lemon juice*

# CARNES

## MEAT

**GF Milanes 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 potato 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*

# 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 Arroz con mariscos** \_\_\_\_\_ **S/54.00**

### **Seafood rice**

Arroz amarillo con mixto de mariscos y salsa criolla  
*Yellow rice mixed with seafood served with creole sauce*

**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*