

LIMÍA

RAÍZ PERUANA

THERE IS NO SECOND WITHOUT A FIRST

TEQUEÑOS

Stuffed with cheese and served with a side of guacamole



VEGAN CEVICHE

Mango meat with cucumber, avocado, radish, watermelon, fresh dill, onion and lime



PURE CEVICHE

Catch of the day with Tiger's Milk sauce, sweet potato, corn, rocoto pepper, lime, cilantro and red onion



CANALLA CEVICHE

Seafood of the day stewed with Tiger's Milk, yellow chili and coconut cream



SALMON TOSTONES

Marinated salmon with plantain, sesame oil, wasabi mayonnaise and crispy onion



POTATO BOMBS

Potatoes stuffed with minced meat, accompanied by a rocoto pepper creole cream sauce



WE ARE CREOLE, WE ARE STRONG

GREEN NOODLES

Peruvian spaghetti, spinach, basil, garlic, fresh cheese, toasted pecans and Huancayo-style potatoes.



FISH SKEWERS

Catch of the day served with shrimp chupe chowder sauce and crispy rice.



CHICKEN SKEWERS

Marinated chicken skewer with chili, panca pepper, oregano and cumin. Served with fried manioc and grilled salad.



WE ARE CREOLE, WE ARE THE BEST

PERUVIAN SPICY CREAMED CHICKEN

Yellow chili cream, sautéed chicken, olives, corn smut and pecans. Served with corned rice.



NIKKEI RIB EYE

A perfect combination between Japanese and Peruvian tradition, where the Rib Eye is seasoned with a mix of soy sauce, ginger, and a touch of wasabi. A fusion of flavors that immediately transports you to Nikkei cuisine, balanced, flavorful, and sophisticated.



REFLECTION OF PERU

An exquisite sautéed beef fillet, where Peruvian tradition merges with the essence of chifa (Chinese-Peruvian cuisine). Served with an oyster sauce and chaufa rice.



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ULTIMATE

LEISURE CLUB

ASSOCIATES MENU

FROM THE BRAISING

Octopus tentacles marinated in skewer sauce finished on the grill served with panca pepper cream.



NORTHERN DISH

Northern style rice with prawns and piquillo peppers.



NORTHERN STYLE DRY MEAT STEW

Very tender meat stew marinated in beer and accompanied by a base of white bean rice, Creole sauce and white rice.



CUSCO'S SWEET DELIGHTS

ALFAJOR

Homemade vanilla bean delicacy.



CACHANGA

Fritter made with chocolate paste, chocolate ganache, chocolate sauce, hazelnut sauce and caramelized pecans Lima-style



TIRAMISU

Lucuma, mascarpone, espresso, ladyfingers and cocoa.



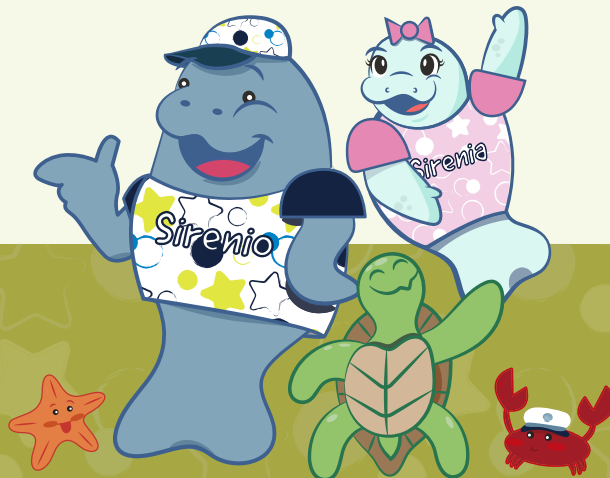
CHILL OUT, WARM UP WITH ICE CREAM

Papaya carpaccio, pisco sorbet, husked wheat, mint and soursop.



MAZAMORRERO RICE PUDDING

Classic homemade rice pudding duet with purple corn (Lima-style with pineapple, peach and prunes).



KID'S MENU

HAM AND CHEESE BITES WITH CRUNCHY POTATOES



SPAGHETTI WITH TOMATO SAUCE AND PARMESAN CHEESE



BREADED FISH FINGERS WITH MAC AND CHEESE



CHICKEN SCHNITZEL WITH FRENCH FRIES



ICE CREAM SUNDAE



ALLERGENS

- | | | | |
|--|---|---|---|
|  MILK |  SESAME |  LUPINS |  PEANUTS |
|  NUTS IN SHELL |  SULPHITE |  SHELLFISH |  MUSTARD |
|  GLUTEN |  EGG |  FISH | |
|  CELERY |  CRUSTACEANS |  SOY | |



