

Menu

STARTERS

	REGULAR	LARGE
Ceviche Tradicional 🌶️🌶️	16.50	23.50
Typically Peruvian dish made from fresh raw fish cured in fresh lime juice and salt. Spiced with aji limo (peruvian chili pepper), seasoning with pepper, fresh coriander and julienned red onions. Served with sweet potato and peruvian white corn		
Ceviche Carretilero 🌶️🌶️🌶️	17.50	25.50
Ceviche Tradicional served with chifles and mixed crunchy fried fish and calamari		
Ceviche Mixto 🌶️🌶️	17.95	26.25
Classic ceviche made with local seafood. Served with sweet potato and peruvian white corn		
Ceviche Nikkei (Peruvian-Japanese Fusion) 🌶️🌶️🌶️	17.50	25.50
Fresh raw fish cured in lime juice, combined with black soja. Spiced with leche de tigre, served with julienned red onion, cucumber and avocado		
Causa Limeña 🍷🍷	9.00	
Peruvian style potatoes mixed with our signature 'aji amarillo' (peruvian yellow pepper), and lime juice, stuffed with homemade chicken salad and avocado, topped with egg and olive		
Causa de Camarones 🍷🍷🌶️	12.00	
Our famous causa is accompanied with tasty shrimp, avocado, golf sauce mix and crunchy fried shrimp, topped with egg and olive		
Causa Veggy 🌶️🌶️	8.50	
Our famous causa is this time accompanied with a tasty sauce filled with carrots, peas, chopped onion and peruvian corn. Topped with egg and olive		
Papa a la Huancaína	9.50	
A traditional dish from the Andes. Boiled potatoes covered with an yellow spicy and creamy cheese sauce made from aji amarillo pepper, and accompanied by boiled egg and black olive		
Tiradito Aji Amarillo 🌶️🌶️	16.95	24.50
Pure tradition of fine slices of fresh raw fish covered with our traditional leche de tigre mixed with aji amarillo accompanied with touches of lime, white corn, sweet potato, coriander and julienned red onions		
Calamares Fritos 🌶️	16.50	
Crunchy fried calamari accompanied with sarsa criolla and a delicious dipping sauce		

MAIN

Lomo Saltado 🌶️🌶️	23.00
Soft pieces of stir-fry tenderloin strips sautéed with soy and oyster sauce, red onions, bright tomatoes in a fiery wok. Served with crunchy french fries and delicious white rice	
Tallarín Saltado con Lomo 🌶️🌶️	22.00
Soft pieces of stir-fry tenderloin strips sautéed with soy and oyster sauce, red onions, bright tomatoes and Spaguetti in a fiery wok	
Camarón Saltado 🍷🌶️🌶️	24.95
Fresh local shrimps sautéed with soy and oyster sauce, red onions, bright tomatoes in a fiery wok. Served with crunchy french fries and delicious white rice	
Tallarín Saltado con Camarón 🍷🌶️🌶️	23.95
Fresh local shrimps sautéed with soy and oyster sauce, red onions, bright tomatoes and Spaguetti in a fiery wok	
Champiñón Saltado 🍷🌶️	17.95
Champignons sautéed with soy and oyster sauce, red onions, bright tomatoes in a fiery wok. Served with crunchy french fries and delicious white rice	
Anticuchos 🌶️🌶️	18.50
Soft pieces of veal heart in a secret Panca pepper marinated mix, sautéed in a fiery wok. Served with Peruvian choclo (white corn) and golden potatoes	
Seco de Cabrito 🌶️🌶️	25.50
Lamb shank marinated in dark beer, stewed with vegetables, cilantro sauce and served with rice, white beans and sarsa criolla	
Sudado de Pescado con Mariscos 🍷🌶️	26.95
Fresh sea bass and local seafood poached with white wine, garlic, onions, fresh coriander and tomatoes, served with cassava	
Pescado a lo Macho 🍷🌶️🌶️🌶️	26.95
Fried sea bass filet covered with seafood sauce, served with delicious white rice	
Arroz con Pato 🌶️🌶️	23.00
Duck served with rice. Lightly fried duck legs cooked with broth, coriander and dark beer. This all along with the rice a very unique taste, accompanied with sarsa criolla	

SIDE DISHES

Yuca Frita 🌶️🌶️🌶️	6.75
Fried cassava incl. dipping sauce	
Papas Fritas 🌶️🌶️🌶️	5.50
French fries incl. dipping sauce	
Canchita 🌶️🌶️🌶️	4.50
Toasted peruvian corn	
Arroz 🌶️🌶️🌶️	2.95
White rice	
Sarsa Criolla 🌶️🌶️	2.00
Fresh mix of julienned red onions, tomatoes, coriander and lemon juice	
Rocoto 🌶️🌶️🌶️	2.50
Homemade spicy cream sauce made of peruvian red pepper	
Ají Entero 🌶️🌶️	1.50
Habanero, a fiery chilli pepper with a high level of heat	
Mayo / ketchup	1.25

COMBOS 2 pers. or more

Trio Somos Perú	55.00
Juicy Trio of traditional Anticuchos, Lomo Saltado and Chicharron served with crunchy fried cassava, golden potatoes, white corn, accompanied with sarsa criolla and a dip sauce	
Con-Bocados	45.00
Five classic entrees in one. The traditional Ceviche, Papa a la Huancaína, Causa Limeña, Tiradito and a mix of Chicharron de Calamares y Pescado	
Trio Frio	35.00
Good combination of coast, sea and land. Causa Limeña, Ceviche tradicional and Papa a la Huancaína	
Mar y Tierra	38.50
Surf & turf, a combination of the classic Lomo Saltado and the Camarón Saltado	

DESSERTS

Crema Volteada	9.00	Cheesecake	8.25
Homemade caramel flan Peruvian style		Exquisite cheesecake topped with fruit sauce (the sauce is selected by the chef)	
Suspiro a la Limeña	9.00	Dessert of the day	8.75
Homemade scrumptious dessert with manjar blanco (which main flavor is selected by the chef) and is topped with a Port flavored meringue and sprinkled with a touch of cinnamon		Dessert selected by the chef	
		Copa de Helado	8.75
		Ice cream sundae (4 ice balls)	



SOMOS PERÚ

VEGETARIAN 🌿

VEGAN 🌿

MILD SPICY 🌶️

FISH 🐟

CRUSTACEANS 🦀

MEAT 🍖

CHICKEN 🐔

EGG 🥚

PEANUT 🥜

GLUTEN 🌾