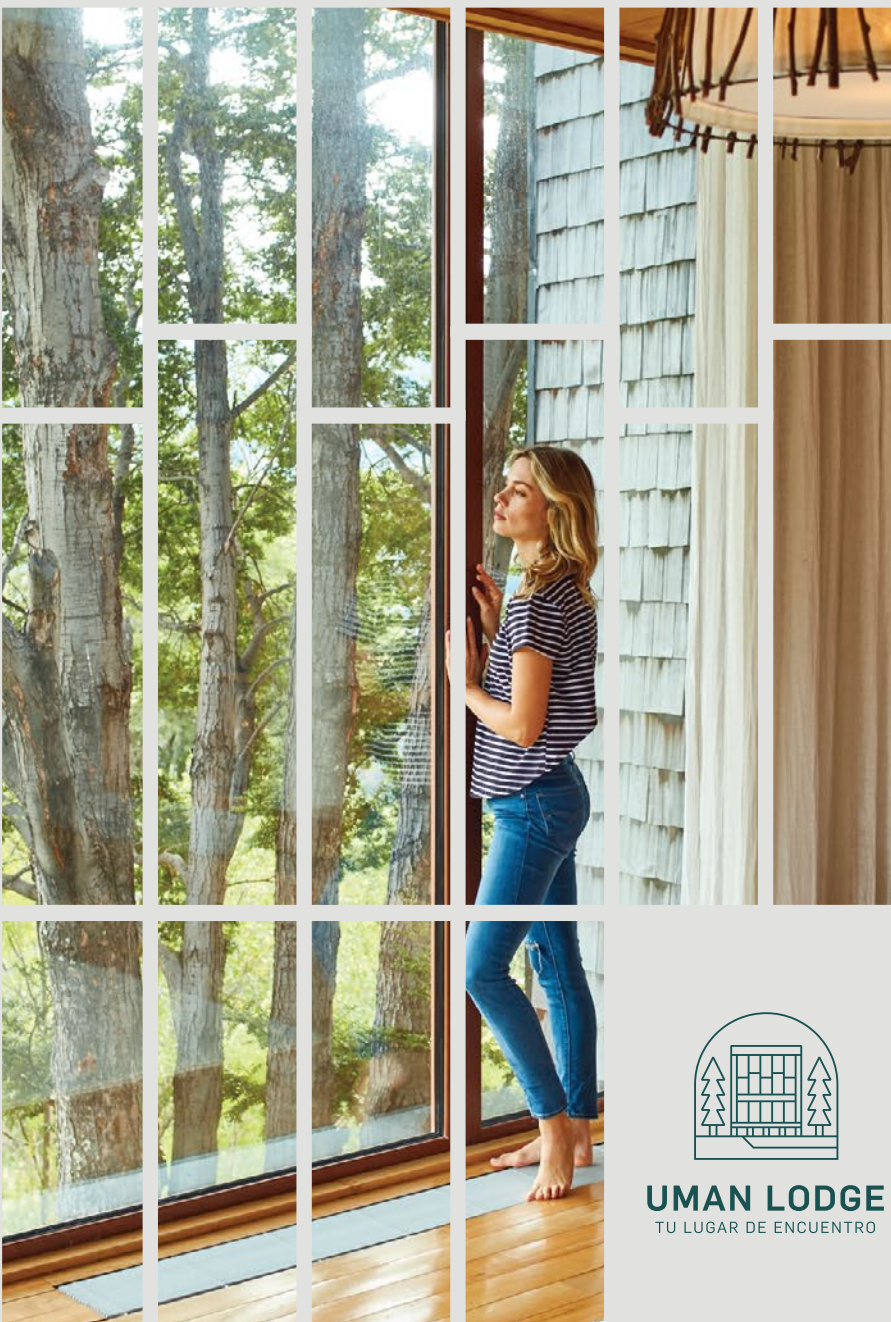




MENÚ DEL DÍA

Snacks

Snack dulce

\$15

Bocado dulce a elección (blondie, coco y dulce de leche, marquise) con 2 bombones

Fiambre (para dos personas)

\$46

Tabla de crudo, lomito de cerdo, Brie/Camembert, Azul, olivas, salamines, tostada, 2 dips

Tiradito de locos

\$24

Locos con salsa huancaína, cebolla en plumas y morrones en brunoise

Tiradito de Pulpo o Sandia

\$22

Pulpo o sandia grillada con mayonesa de olivas negras y reducción de chancaca

Croquetas de Centolla

\$19

Con Sweet Chilli casero

Croquetas de Hongos

\$18

Con salsa holandesa

Tacos de cerdo o ternera

\$20

Con mayo sriracha, pico de gallo y pickles de cebolla

Fish and chips

\$19

Pejerrey frito en tempura con chips de papa acompañado de picante de rocoto y alioli de perejil

Papas Bravas

\$18

Papas rústicas fritas con salsa brava y alioli de palta



MENU

Snacks

Sweet Snack

\$15

Choice of sweet bite (blondie, coconut and dulce de leche, marquise) with 2 chocolates

Charcuterie (for two people)

\$46

Board of cured meats, pork tenderloin, Brie/Camembert, blue cheese, olives, salami, toast, 2 dips

Tiradito of Locos

\$24

Locos with huancaína sauce, onions in feather cut, and bell peppers in brunoise

Tiradito of Octopus or Watermelon

\$22

Grilled octopus or watermelon with black olive mayonnaise and chancaca reduction

King Crab Croquettes

\$19

With homemade sweet chili

Mushroom Croquettes

\$18

With hollandaise sauce

Pork or Beef Tacos

\$20

With sriracha mayo, pico de gallo, and onion pickles

Fish and chips

\$19

Pejerrey fried in tempura with potato chips, accompanied by rocoto picante and parsley aioli

Patatas Bravas

\$18

Rustic fried potatoes with brava sauce and avocado aioli