



CEVICHE

MEAT & WINE CO.

COLD DRINKS

(NON ALCOHOLIC)

LEMONADES S/ 15

Classic
Hierba Buena (Mint)
Hierba Luisa (Lemongrass)

NATURAL JUICES S/ 15

Passionfruit
Starfruit & Passionfruit
Chicha Morada (Spiced Peruvian
purple corn)

HOMEMADE SODAS S/ 15

Orange
Lemon Grass
Mango

SOFT DRINKS

Coca Cola S/ 9
Inca Kola S/ 9
Water:
Agua Munay (Still) S/ 12
Agua Munay (Sparkling) S/ 12

BEERS

CUSQUEÑA (370 ml) S/ 14
Golden, Wheat

CRAFT BEER SPECIALS S/ 18
Ask to our staff

BAR

PISCO CLASSICS S/ 28

Classic PISCO SOUR
Passion fruit PISCO SOUR
Purple corn PISCO SOUR

Classic CHILCANO
Passion fruit CHILCANO
Berries CHILCANO

PISCO MOJITO
(Pisco acholado, mint, lime)

SPIKED PUNCH S/ 32

PISCO PUNCH
(Pisco acholado, pineapple, orange, lime,
house syrup)

CHICHA PUNCH
(Pisco quebranta, purple corn, pineapple,
orange, lime, house syrup)

TROPICAL PUNCH
(Appleton rum, starfruit, passionfruit,
lime, house syrup)

WATERMELON STRAWBERRY PUNCH
(Amazonian gin, watermelon, strawberry,
star anise, lime, house syrup)

STARTERS

LETTUCE TAQUITOS WITH SWEET & SPICY PRAWNS

S/ 38

Crispy panko fried prawns, sweet and spicy sauce, caramelized nuts, ají limo, coriander leaves, lime.

GUACAMOLE CEVICHE

S/ 32

Fresh smashed avocado, lime, onion, garlic, chili, coriander, Andean cheese, Andean grain crackers.

Vegetarian

GARLIC AND CHILI PRAWNS

S/ 38

Sauteed garlic and chili prawns, artisanal chorizo, roasted chili chimichurri, white wine, olive oil, grilled house bread.

CAUSITA LIMEÑA

S/ 38

Andean potato causa, shredded chicken, aioli, avocado, tomato, capsicum, olives.

TIRADITO AL ESTILO JOSÉ

S/ 42

Highland trout slices, yellow leche de tigre, avocado, sweet potato, chalaquita, quinoa.

CEVICHE ANDINO

S/ 42

Fresh local trout, rocoto chili leche de tigre, onion, glazed sweet potato, lime, Andean corn.

CLASSIC CEVICHE

S/ 43

Cubes of fresh market fish, leche de tigre, local chili, onion, served with andean corn and glazed sweet potato.

CEVICHE BARRIO

S/ 46

Cubes of fresh market fish, topped with golden fried calamari, leche de tigre, local chili, onion, served with andean corn and glazed sweet potato.

CHICKEN NOODLES SOUP

S/ 28

Homemade fresh chicken noodle and vegetable soup, ginger, oregano, served with artisanal bread.
(Perfect for altitude sickness)

MAIN COURSES

MAR Y TIERRA	S/ 58	
Stir-fried noodles criolla style, sauteed pieces of beef and prawns, onion, Peruvian peppers, tomato.		
ARROZ CON MARISCOS	S/ 54	
Mix of fresh seafood, rice tossed in a Peruvian-spiced cream sauce, topped with parmesan cheese, served with salsa criolla.		
GRILLED TROUT	S/ 52	
220gm barbequed local trout fillet, marinated in Peruvian herbs and spices, rosemary and garlic native golden potatoes, fresh garden salad		
PORK BELLY	S/ 50	
Crispy pork belly, caramelized sweet potato puree, red wine and rosemary sauce, green salad.		
RIBEYE FILLET	S/ 78	
250gm grassfed Andean beef, roasted farm vegetables, Andean potato puree, creamy four pepper sauce.		
GRILLED CAESAR SALAD	S/ 48	
Barbecued Romaine lettuce, grilled chicken breast, artisanal bacon, Caesar vinaigrette, croutons, parmesan cheese.		
POLLO CROCANTE	S/ 48	
Fresh pan-fried chicken breast coated in aromatic herbs and artisanal bread crumbs, sacred valley cauliflower puree mix of green leaves, tomatoes, avocado, house vinaigrette.		
EL TRÍO	S/ 64	
Classic Ceviche, Arroz con Mariscos, Jalea (golden fried calamari).		
PESTO GNOCCHIS	S/ 48	
Housemade fresh Andean potato gnocchis, rustic Peruvian style pesto, fresh herbs and leaves, grilled cherry tomatoes, caramelized nuts, parmesan cheese.		
		Vegetarian
DEL HUERTO A LA PARRILLA	S/ 47	
Roasted sacred valley coliflour, grilled baby vegetables, pumpkin and carrot puree, fresh herbs, cashews.		
		Vegetarian, Gluten free, Vegan

HOT DRINKS

COFFEE

Espresso	S/ 9
Americano	S/ 9
Cappuccino	S/ 11
Latte	S/ 11

INFUSIONS S/ 15

Chamomile
Andean Mint
Lemongrass
Coca

DESSERTS

PANNACOTTA S/ 24

Coconut pannacotta served with fresh mango, passionfruit and biscotti.

TEXTURES OF PERUVIAN CHOCOLATE S/ 27

Chocolate dipped brownie bar filled with layers of chocolate mousse, served with chocolate icecream, candied orange and hazelnuts.

CHEESECAKE S/ 25

Andean cheesecake served with roasted strawberries and crispy pistachio.