

MOCHE LUNCH

MAIN SANDWICHES

Tataki de Salmon (g) (l) Ciabatta-Salmon-Cream Cheese-Avocado-Cumber-Yuzu Ponzu Dressing	16	Bao de Asado de Tira (g) (lf) Bao-Strip Roast-Jalapeño Mayo-Hoizin-Criolla Sauce	17
Triple Vegano (g) (lf) (v) Focaccia-Piquillo Pepper-Avocado-Roasted Aubergines-Olives-Smoked Soy Yogurt	14,5	Sandwich de Pollo (g) (lf) Chicken-Potato-Avocado-Rocoto Mayo-Shallots-Piquillo Pepper	15,5
Roll de Langostinos (lf) Brioche-Gambas-Cocktail Sauce-Grana Padano	15,5	Butifarra (g) (lf) Ciabatta-Bondiola Ham-Alioli-Criolla Sauce	17
Focaccia Oliva c/ Boqueron Crujiente 16 Focaccia-Crusted Anchovy-Andean Tartara-Criolla Sauce (g)(lf)			

BITES

Yuca & Queso (gf) (lf) Yuca & Gouda Cheese w/ Aji Mayo -(6 pcs)	14,5	Trio de Croquetas (g) (l) Jamon Serrano-Boletus-Gambas Trio Croquettes-Rocoto Mayo-Mayo-Mustard-(6 pcs)	14
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MAIN COURSE

Trio de Ceviches (gf) (lf) Clásico-Moche-Bravo-Trio Ceviches	25	Jamon Iberico / Burrata e Higos Jamon de Bellota-Burrata-Figs-Pistacho Toppings-Honey-Balsamic made w/Chicha Morada-Crusted Bread (l) (gf)	24
Ensalada Verde (g) (l) (v) Khale-Arugula-Panko Crumble-Grana Padano-Ceasar Dressing	15	Calabaza Asada (g) (lf)(v) Khale-Arugula-Panko Crumble-Grana Padano-Ceasar Dressing	15

DESSERT

Trufa de Chocolate (gf) (l) Chocolate Truffle-Coated w/ Peruvian Cocoa Shavings -75% Peruvian Chocolate (4 pieces)	6	Textura de Chocolate (g)(l) Crusted-Humidity-Sponge-Creamy-Different Chocolate textures in one dish	9,5
Alfajor Maicena c/ Dulce de leche Two Maicena Layers w/ dulce de leche in between dusted with powdered sugar (4 pieces) (g) (l)	6,5	Mix Trufa c/Alfajor Maicena 2 Chocolate Truffle-2 Alfajores Dulce de Leche (4 pieces)	6,5

Dessert Wine: Domaine des Hauts Perrays 8,5

(v) Vegetarian, (gf) Gluten-free, (g) Gluten (l) Lactose, (n) Contains nuts

STARTERS

Ceviche Clasico (g)(lf) 22 Fish-Tigers Milk-Fried Squid-Sweet Potato-version (gf)		Tiradito de Tuna (g)(lf) 22 Bluefin tuna-crispy Quinoa-Wasabi-Oyster sauce	
Ceviche Moche (gf)(lf) 24,5 Fish-Ají Amarillo-Tigers Milk-Prawns-Corn-Andean Cancha-Sweet Potato		Tiradito de Salmon (gf)(lf) 21,5 Salmon-Passion Fruit Tigers Milk-Ají Amarillo-Ají Limo-Crunchy Quinoa	
Ceviche de Mariscos (g)(lf) 21,5 Octopus-Prawn-Calamari-Ají limo-Avocado Tigers Milk-Pinneapple Jam-Corn-version (gf)		Tiradito Apaltado (gf)(lf) 21 Fish-Tigers Milk-Avocado-Ají Limo-Rocoto	
Causa de Cangrejo (gf)(lf) 16,5 Crab-Potato-Avocado-Mayo-Coriander-Shallots		Causa de Pollo (gf)(lf) 15 Chicken-Potato-Avocado-Rocoto Mayo-Shallots-Piquillo Pepper	

Pulpo Aji Panca (gf)(lf) 24,5 Octopus-Acevichada Mayo-Pomegranate Chimichurri		Croquetas Aji de Gallina (g)(l) (3 pcs) 14,5 Chicken Croquette-Aji Amarrillo Sauce-Botija Olive Mayo	
Choclo & Queso (gf)(l) 14,5 Corn Salad-Spiced Butter-Asparragus-Mozarella-Avocado-Andean Corn-Maldon Salt		Papa Rellena (g)(lf) 16 Panko Coated Potato Croquette-Pork Stew-Iberian Sausage-Huancaína Sauce-Chalaca Sauce	
Berenjenas a la Barbacoa (gf)(v)(n)(lf) 14,5 Glazed BBQ Aubergines-Yogurt-Padron Peppers-Peanuts		Galleta Choclo c/ Pulpo al Olivo (gf)(l) 16,5 Octopus- Corn Crackers-Olive Mayo	

MAIN COURSE

Lomo Saltado (gf)(lf) 36,5 Beef Tenderloin-Nikkei Oyster Sauce-Crispy Potatoes-Rice		Pollo al Rocoto (g)(l) 27 Boneless Chicken- Rocoto Marinated-Rocoto Wafel-Sour Cream-version (gf)(lf)	
Carrillera c/Crema de Patatas (gf) 35 Beef Cheek – Potato Cream – Crispy Capers Beer & Coriander Reduction		Arroz con Pato (gf)(lf) 29,5 Confit Canard-Green Rice-Panca Pepper Mayo-Chalaca Onion	
Orzo Cacio e Pepe (g)(l)(v) 19,5 Orzo Cacio e Pepe-Ají Amarillo Sauce-Wild Rice		Pesca Thai (gf)(lf) 28 Fish of Day-Bimi-Shitake-Sprinh Onion-Thai Sauce	
Col al Horno (g)(v) 19,5 Roasted Cabbage-Miso glaze-Soja- Sweet Potato Purée-Andean corn			

SIDES

Camote Frito (v)(gf) 6,5	Arroz (gf)(v) 6,5	Vegetales Salteados (v)(gf)(lf) 7
Yuca Queso (gf) 9 With Aji mayo	Patatas Bravas (v)(gf) 9,5 With Rocoto mayo	

DESSERT

Volcán Dulce de Leche (l)(n)(g) 17,5 Dulce de Leche Coulant-Hazelnut Crumble-Ice Cream		Choco Brownie (l)(n)(g) 14 70% Peruvian Cacao-Caramel Ice Cream-Hazelnut Crumble	
Queso & Caramelo (l)(g) 13,5 Cheesecake-Salted Caramel-Cookie Crumble		Suspiro de Maracuya (l)(gf) 13,5 Passion Fruit-Merengue-Mint Coriander Granita	

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