



By Carlos Altamirano

Bar Menu

Roasted Beet Salad

Onions, tomatoes, potato, choclo, Feta cheese, and
Lime-aji Amarillo vinaigrette

Toasted Quinoa Salad

Mixed baby greens, cucumber, apples, tomatoes,
Feta cheese, mint & Passionfruit vinaigrette

Cebiche Pescado

Fresh fish of the day, aji rocoto leche de tigre

Cebiche Chino - Peruano

Sushi grade Ahi tuna, rocoto-sweet chili leche de tigre,
Toasted nori And wontons

Cebiche Mixto

Fresh fish, calamari, mussels, camarones,
aji rocoto leche de tigre

Chicharrones

Choice of: Chicken Calamari Mushrooms

Yucca Croquettes

Crispy yucca croquettes stuffed with chorizo & raisins,
With aji amarillo-curry sauce

BBQ Ribs

Grilled Duroc pork spareribs, housemade
BBQ-Inca Kola sauce & coleslaw

Tequeños de Camarones

Crispy wontons filled with shrimp & Oaxaca cheese,
with guacamole & tamarindo-rocoto dipping sauce

Langostinos Crocantes

Mexican shrimp, quinoa encrusted,
house made BBQ-Inca Kola sauce,
Japanese sweet potato & chicha reduction

French fries
Papas al ajo
Sweet potato fries
Yucca chips
Plantano Frito