

## COCTELERÍA DE LA CASA • HOUSE COCKTAILS

### Bitter & Sour

Bourbon - Vermut Rosso - Bitter Angostura - Cítricos - Almíbar - Bitter Orange

Bourbon - Vermouth Rosso - Angostura Bitter - Citrus - Syrup - Orange Bitter

S/.31 | \$9

### Smoke Martini

Vodka - Johnnie Walker Black - Twist de limón

Vodka - Johnnie Walker Black - Lemon Twist

S/.31 | \$9

### Collins & Toronja

Gin - Toronja Rosada - Soda - Bitter Orange

Gin - Pink Grapefruit - Soda - Orange Bitter

S/.28 | \$8

### Bloody Luz

Vodka - Jerez - Tomate - Salsa Inglesa - Tabasco Artesanal - Sal - Limón - Pimienta - Apio

Vodka - Sherry - Tomato - Worcestershire Sauce - Tabasco - Salt - Lemon - Pepper - Celery

S/.28 | \$8

### Sitges

Ron - Aperol - Mandarina - Limón - Perfume de Pastis

Rum - Aperol - Tangerine - Lemon - Pastis Perfume

S/.28 | \$8

### Julepe de Cynar

Cynar - Pisco - Toronja - Menta Serrana - Azúcar Rubia - Soda

Cynar - Pisco - Grapefruit - Andean Mint - Brown Sugar - Soda

S/.28 | \$8

### Hanky Panky "Añejo"

Gin - Vermut Rosso - Fernet - Twist de Naranja

Gin - Vermouth Rosso - Fernet - Orange Twist

S/.28 | \$8

### Gimlet botánico

Gin - Limón - Kion- Romero - Amargo de Angostura - Menta Serrana

Gin - Lime - Ginger - Rosemary - Angostura Bitter - Andean Mint

S/.28 | \$8



Precios en Nuevos Soles, impuestos y servicios incluidos. Tipo de Cambio S/. 3,35

Prices in Nuevos Soles, taxes and service included. Exchange Rate S/. 3,35

### **Peta & Scotch**

Scotch – Drambuie – Pera – Limon – Soda – Bitter Angostura  
Scotch - Drambuie - Pear - Lime - Soda - Angostura Bitter

S/.28 | \$8

### **Nippon**

HIRO sake – Vermut Extra Dry – Lima – Bitter Orange – Twist de Lima  
HIRO sake - Extra Dry Vermouth – Sweet Lime - Orange Bitters - Twist of Sweet Lime

S/.28 | \$8

### **Italo Peruano**

Aperol – Cynar – Vermut Rosso – Limon Tahiti – Soda - Twist de naranja – Clavo de olor  
Aperol - Cynar - Vermouth Rosso – Tahite Lime - Soda - Orange Twist – Clove

S/.28 | \$8

## ENTRADAS • STARTERS

### Doble tartare de atún y salmón con emulsión acevichada

Tuna 'n salmon double tartare with ceviche emulsion

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S/.44 | \$13 **L**

### Ceviche

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S/.75 | \$22 **L**

### Tiradito de cabrilla, tumbo y apio

Cabrilla "tiradito", tumbo fruit 'n celery

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S/.45 | \$13 **L**

### Ensalada de atún y citronella - juliana de verduras

Tuna 'n citronella salad - fresh veggie julienne

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S/.41 | \$12 **G L**

### Coctel de erizos

Sea urchins cocktail

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S/.42 | \$13 **L**

### Almejas a la chalaca

Clams in a onion 'n aji pepper sauce

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S/.42 | \$13 **L**

### Conchas a la parrilla, mantequilla negra y ajo crocante

Black butter grilled scallops 'n crispy garlic

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S/.43 | \$13 **L**

### Causa escabechada de atún y langostinos

Traditional Peruvian mashed potato topped with tuna 'n shrimp "Escabeche"

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S/.41 | \$12 **L**



**Pulpo anticuchero y tubérculos crocantes**

Grilled "anticuchero sauce" octopus 'n crunchy tubers


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S/.40 | \$12

**Crab cakes - Ensalada Thai**

Crab cakes - Thai salad

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S/.39 | \$12 

**Langostinos al curry rojo y piña brulée**

Shrimp with red curry 'n brulée pineapple

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S/.41 | \$12 

**Tabbouleh de quinua con calamares a la parrilla**

Quinoa tabbouleh with grilled calamari



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S/.44 | \$13   \*Opcional | Optional:  

**Carpaccio Tragaluz**

Tragaluz-style beef carpaccio

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S/.38 | \$11  \*Opcional | Optional: 

**Mollejas de ternera a la parrilla, puré de arvejas y huevo frito**

Grilled veal sweetbreads, green pea purée 'n sunny side up fried egg

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S/.38 | \$11  

**Ensalada portobellos asados y piñones**

Roasted Portobello mushrooms 'n pine nuts salad

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S/.41 | \$12   \*Opcional | Optional:  

## PLATOS DE FONDO • MAIN DISHES

### **Pesca del día, lentejas y agua de tomate, cotequino**

Catch of the day, lentils 'n tomato water, cotequino

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Precio del mercado | Market Price **L**

### **Atún, linguini al curry thai & vegetales salteados**

Tuna, Thai curry linguini 'n sautéed vegetables

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S/.62 | \$19

### **Salmón a la parrilla, cous cous verde y yogurt**

Gilled Salmon, green cous cous 'n yogurt

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S/.58 | \$17

### **Paiche asado, chorizo regional, platano biscocho y ensalada de chonta**

Paiche fish (Amazon river fish), regional chorizo, banana 'n palm salad

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S/.58 | \$17 **G L**

### **Arroz con mariscos - conchas, langostinos, pulpo, almejas, calamar**

Rice & Sea food - scallops, shrimps, octopus, clams 'n squid

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S/.55 | \$16 **G**

### **Locro de camarones, arroz con choclo y huevo de codorniz**

Crawfish pumpkin "locro", white rice 'n corn topped with a fried quail's egg - sunny side up

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S/.58 | \$17 **G**

### **Spaghetti al limón con cangrejo y langostinos**

Crab 'n shrimps lime spaghetti

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S/.56 | \$17 **L**

### **Tagliatelle y ragout de conejo, portobellos, cebolla perla**

Rabbit ragout tagliatelle, portobello mushroom 'n pearl onion

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S/.56 | \$17



### Cacio e pepe

Cacio e pepe pasta (cheese 'n black pepper)

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S/.51 | \$15 **V**

### Gnocchis rellenos de queso cuartirolo, salsa de tomate y trozos de feta

Cuartirolo stuffed gnocchis, tomato sauce 'n feta chunks

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S/.55 | \$16 **V**

### Magret de pato, higos y risotto de hongos trufados

Duck magret, truffled mushroom 'n figs risotto

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S/.61 | \$18 **L**

### Arroz con pato - pierna confit

Duck 'n cilantro rice - duck confit

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S/.69 | \$21 \*Opcional | Optional: **L**

### Lechon confitado, pure de berenjenas y espuma de ajo

Suckling pig confit, aubergine purée 'n garlic foam

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S/.80 | \$24 **G** \*Opcional | Optional: **L**

### Pollo al cilindro - Salsa anticuchera, tubérculos peruanos

Barbecued chicken in a barrel – Anticuchera sauce 'n Peruvian tubers

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S/.51 | \$15 **G**

### Cilindro de cola de buey al Pedro Ximenez, puré de papas y foie gras sellado

Pedro Ximenez braised oxtail cylinder, mash potatoes 'n seared foie gras

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S/.86 | \$26 \*Opcional | Optional: **L**

### Seco de asado de tira y pure de frejol fresco

Braised roast in a "seco" sauce 'n fresh bean purée


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S/.71 | \$21 **G**

### Saltado Tragaluz

Tragaluz traditional stir-fried flank steak


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S/.72 | \$21  

### Hamburguesa Tragaluz

Tragaluz-style Hamburger

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S/.49 | \$15  \*Opcional | Optional: 

### Entrecôte 500 gr - Angus Pride, USA

Ribeye steak 500 gr - Angus Pride, USA

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S/.125 | \$37  

## POSTRES • DESSERTS

### Frutas de la estación y sabayón de maracuyá, sorbet de uva borgoña

Seasonal fruit with passion fruit sabayon, burgundy grape sorbet

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S/.32 | \$10 **V**

### Coulis de moras y frambuesas, queso de cabra y macarron

Blackberry 'n raspberry coulis, goat cheese 'n macaron

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S/.35 | \$10 **V**

### Crème Brûlée de pistacho

Pistachio crème brûlée

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S/.31 | \$9 **G V**

### Suspiro de Chirimoya

Traditional Peruvian dessert with custard apple

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S/.28 | \$8 **V**

### Canoli relleno de lúcuma, helado casero de crema y aire de maracuyá

Lucuma Canoli, homemade panna ice cream 'n passion fruit air

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S/.32 | \$10 **V**

### Mousse de chocolate especiado

Spiced chocolate mousse

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S/.31 | \$9 **V**

### Esfera de Peanut butter pie

Esfera de Peanut butter pie

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S/.30 | \$9 **V**





### Mini churros rellenos de manjar blanco

Mini churros stuffed with "manjar blanco" (dulce de leche)

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S/.28 | \$8 **V**

### Crumble de manzanas y arándanos, butterscotch y helado de leche

Apple 'n blueberries crumble, butterscotch sauce 'n milk ice cream

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S/.28 | \$8 **V** \*Opcional **L** Opcional: **L**

### Pie de limón Tragaluz

Tragaluz-style key lime pie

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S/.29 | \$9 **V**

### Tarta de semillas de girasol y helado de canela

Sunflower seed tart and cinnamon ice cream

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S/.29 | \$9 **V** \*Opcional **L** Opcional: **L**

### Sorbetes & helados de la casa

Homemade Ice creams 'n sorbets

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S/.31 | \$9 **V** **L**