
DESAYUNOS

COMBOS

LIGHT 32

Café, jugo de estación, sándwich capresse, ensalada de frutas, granola, miel

AMERICANO 28

Café, jugo de estación, huevos al gusto, tostadas

LIMEÑO 36

Café, jugo de estación, sándwich de chicharrón, tamal, salsa criolla

CARAQUEÑO 30

Café, jugo de estación, arepas

SANDWICHES

MIXTO COMPLETO 18

Queso edam, jamón inglés, huevo frito, brioche

CLUB SÁNDWICH 38

Pollo, jamón, tocino, queso, lechuga, tomate, papas fritas

BUTIFARRA 22

Jamón de cuello, mayo de estragón, ají, salsa criolla, francés

TRIPLE 22

Tomates orgánicos, palta brasa, huevo duro, molde

CAPRESSE 22

Queso mozzarella, tomates, pesto, paninni

HUEVOS

A TU ESTILO 22

Fritos, revueltos o pasados.

OMELETTE 24

Vegetales al wok, queso fundido

BENEDICTINOS 26

Huevos escalfados, espinaca, jamón serrano, salsa holandesa

CRIOLOS 24

Huevos fritos, salteado criollo, tostón de pan campesino

LIGEROS & DULCES

BOWL DE FRUTAS 22

Frutas de estación, yogurt natural, muesli con miel de abejas

WAFFLES 24

Frutos rojos, miel de maple, nutella

HOT CAKES 24

Berries, miel, mantequilla batida

JUGOS

FRUTAS DE ESTACIÓN 14

Fresa, papaya, piña, mango, durazno, naranja, aguaymanto, granadilla, camu camu

COMBINACIONES 14

Papaya, piña, fresa
Mango, fresa, maracuyá
Piña, maracuyá, naranja
Camu camu, maracuyá, limón
Durazno, mango, aguaymanto

MILKSHAKES 21

(A base de helados artesanales)
Vainilla, canela, café, chocolate, lúcuma

DETOX

Pepino, naranja, hierba luisa 14
Kion, pepino, espinaca, manzana 14
Naranja, zanahoria, limón 14
Piña, zanahoria, apio, limón 14

BEBIDAS CALIENTES

CHOCOLATE CALIENTE 15

CAPUCCINO 10

AMERICANO 8

ESPRESSO 8

RISTRETTO 8

CORTADO 8

INFUSIONES NATURALES 6

Manzanilla, muña, cedrón, toronjil, anís estrella, hierba luisa, hierbabuena

*Canasta de panes, mantequilla y mermelada.

SNACKS (for 2 or more)

BREAD BASKET **8**

SERRANO HAM **39**
manchego cheese and tomato bread .

HUMMUS **24**
pickled vegetables, grilled pita bread.

BURRATTA **44**
tomato and arugula pesto, country bread.

CHEESE PLATTER **65**
seasonal fruits, toasts.

CEVICHE

SEA URCHIN CEVICHE **55**
catch of the day, octopus, prawns, tiger's milk , corn, grilled sweet potato, "chalaquita" salsa.

TRADITIONAL CEVICHE **46** ●
catch of the day, tiger's milk, corn and roasted sweet potato.

CEVICHE MIXTO **46**
fish and seafood of the day, tiger's milk ,corn and roasted sweet potato.

MANGO'S CEVICHE **49**
crispy fish and seafood of the day, yellow chili pepper and cilantro creams, crispy fish, grilled corn and roasted sweet potato.

NIKKEI CEVICHE **46**
tuna, mango, nikkei juices, veggies, shallots, crispy rice paper.

COLD APPETIZERS

RAW BAR - RAW & STEAMED
(seafood selection) (prices per unit)

CRAB **11**

SALMON SASHIMI **32**

SEA URCHIN **10**

TUNA SASHIMI **29**

OCTOPUS SASHIMI **33**

OYSTERS **17**

SCALLOPS **7**

SHRIMPS **4**

MUSSELS **4**

CLAMS **8**

COLD PLATTER **78**
for 2 or more - small tasting of our cold station.

MANGOS TOWER **88**
small tasting of our Raw Bar (for 2 or more)
with lobster **165**

TIRADITO **38** ●
catch of the day, yellow chili pepper and rocoto
creams, grilled corn, roasted sweet potato.

OLIVED OCTOPUS **44**
grilled octopus, olive oil vinaigrette, black olive mayo,
cherry tomatoes, watercress, half an avocado.

SHRIMP COCKTAIL **38**
pineapple, avocado, golf sauce, pecans.

STEAK TARTARE **33**
angus beef, garnishes, grilled country bread.

SCALLOPS "A LA CHALACA" **39**
raw scallops, "chalaquita" salsa, lemon.

BEEF CARPACCIO **32**
herb crusted beef tenderloin, mustard cream, fries,
arugula, parmesan cheese.

SALMON TARTARE **42** ●
avocado, apples, "acevichado" cream, watercress,
grilled country bread.

CAUSA **29**
roasted asian marinated chicken, citrus "escabeche",
black olive dust.

"POKE" **47**
tuna, crispy prawns, nikkei juices, japanese rice, snow
peas, cherry tomatoes, nori and pistachios.

HOT APPETIZERS

TAQUITOS **29** ●
wheat tortillas, roasted veggies, pickled vegetables,
guacamole, sour cream.

CRAB CAKE **39**
crunchy crab cakes, tartar sauce, arugula.

"OINK OINK" BUN **26**
slowly cooked pancetta, nikkei glaze, pickled turnip,
cole slaw .

SPRING ROLLS **44**
crispy crab rolls, rocoto aioli.

PRAWNS & GARLIC **42**
crispy prawns "ajillo" style, baguette bread .

GRILLED SCALLOPS **39**
spicy butter, lemon, mango.

PARMESAN SCALLOPS **46**
tiger's milk.

ANTICUCHOS **34**
grilled marinated beef heart, roasted corn, fried
cheese, crispy potatoes.

OCTOPUS MEUNIÈRE **49**
meunière sauce, rocoto aioli, togarashi, crispy
smashed yellow potatoes.

HOT PLATTER **55**
for 2 or more people - small tasting of our Hot
Station.

SANDWICHES & SALADS

SLIDERS **39**
grilled angus beef, cheddar cheese, roasted onions,
baconnaise, lettuce, tomatoes, french fries.

CLUB SANDWICH **38**
roasted chicken, ham, bacon, egg, cheese, lettuce,
tomato, french fries.

BBQ BURGER **39**
grilled angus beef, caramelized onions, cheddar
cheese, lettuce, tomato, BBQ sauce, mayonnaise,
onion rings.

SALMÓN SALAD **46** ●
cashew crusted salmon, baby spinach, strawberries,
feta cheese, balsamic vinaigrette.

CEASAR'S SALAD **28**
romaine lettuce, parmesan croutons, pistachios,
caesar's dressing.
with panko shrimp **42**
with grilled chicken **36**

ENSALADA DI PARMA **36** ●
prosciutto di parma, grilled peach, goat cheese,
honey mustard.

OCTOPUS "SOLTERITO" **49**
grilled octopus, solterito salad (broad beans, fresh
cheese, avocado, rocoto, onions).

QUINOA TABUOLE **36** ●
quinoa, feta cheese, olives, roasted baby veggies,
mustard vinaigrette, yogurt.

RICE & PASTA

SEAFOOD RICE **48**
rocoto aioli.

"CHAUFA" **36**
chicken fried rice, omelet, "pachikay", gari, sesame
seeds, nikkei glaze.

DUCK RICE **59**
confit duck leg, cilantro creamy rice, fried egg,
cucumber and radish creole sauce.

SPAGHETTI ALLE VONGOLE **42**
charcoal grilled scallops, stewed vongoles, white
wine, toasted garlic, parsley.

SPAGHETTI BOLOGNESE **33**
extra virgin olive oil, parmesan cheese.

SPINACH RAVIOLI & MASCARPONE **34**
soft pomodoro cream, organic tomatoes, pistachios.

SHRIMP RISOTTO **46**
grilled praws, bisque, parmesan cheese.

GRILLED, CHARCOAL GRILLED AND MORE

SALMÓN CURRY **57**
grilled salmon, wok veggies, coconut and curry
cream, fried rice

MANGO'S TUNA **54**
pepper crusted tuna, orange butter, spinach mashed
potatoes, crispy leek, mango – limo chili chutney.

SAUTEED TUNA & PRAWNS **54**
white chaufa, crispy potatoes.

PESCA ENCHUPETADA **66**
grilled catch of the day, sticky rice with chupe flavors,
poached egg, crab tartare.

GRILLED LOBSTER **Market Price**
capers butter, sauteed veggies, roasted potatoes.

SURF & TURF **120**
grilled steak and lobster, bearnaise sauce.

BABY CHICKEN **44**
half baby chicken roasted in butter and herbs, demi
glace, french fries, salad.

LOMO SALTADO **48**
sautéed beef tenderloin, crispy potatoes, fried egg,
rice with corn .

PEPER STEAK **49**
tomatoes risotto, grana padano cheese.

STEAK FRITES
steak & fries, compound butter
with filet mignon **48**
with Angus Beef **110**

KIDS MENU

KIDS BURGER **23**
grilled angus beef, cheddar cheese, lettuce, tomato,
french fries.

NUGGETS **19**
crispy chicken fingers, french fries, dips.

PASTAS **23**
to choose: Bolognese, Napolitana, Alfredo, Pesto,
Pomodoro.

BREADED CHICKEN **25**
french fries or mashed potatoes or rice.

DESSERTS

CHEESECAKE **28**
berries, almond crumble, strawberry macaroon,
mango sorbet.

CHOCOLATE MOUSSE **24**
hazelnuts sponge cake & praliné.

"DRUNKEN" CHIRIMOYA **24**
chirimoya marinated in orange and cointreau, dulce
de leche, brownie, citrus meringue, mango sorbet.

SUSPIRO **22**
egg yolks caramel, oporto meringue, cinnamon

LUCUMA SPHERE **29**
lucuma mousse, chocolate ganache.

TIRAMISU **26**
cocoa and coffee sponge cake, cream cheese, berries
ice cream, chocolate crisp and amaretto.

CREME BRULÉE **24**
orange and vanilla, macaroon of grapes and cava.

MACAROON **22**
pleasure of the day.

ICE CREAM & SORBETS **20**
ask for the different flavors.

● vegetariano
● los más saludables



