MAIN COURSES

CLASSIC CEVICHE — CHF 38.-

Fish with onions, coriander and lime juice.
Served with potatoes, sweet potatoes,
canchita and chifles.

CARAPULCRA (ALSO VEGAN) — CHF 30.-

Fermented potatoes with chicken or pork
or vegetables in a fresh sauce and rice.

+ VEGETABLES (Eggplant + Zucchini) **+ 4**
+ CHICKEN or PORK **+ 6**

CHICHARRON A LA CHINCHANA — CHF 32.-

A plate with crispy bacon pieces, sweet
potatoes, salsa criolla (onion salad) and
corn.

AJI DE GALLINA (ALSO VEGAN) — CHF 34.-

Chicken or jackfruit in a creamy yellow
sauce, served with potatoes and rice.

SECO A LA NORTEÑA — CHF 34.-

Tenderly braised beef in a spicy coriander
sauce with rice and frijoles on side.

+ YUCAS **+ 5**

PATASCA — CHF 23.-

Traditional Peruvian soup with peeled corn
(mote), fresh herbs, and vegetables.

FROM 5:00 PM AT THE TABLES OF THE SPLENDID BAR

APPETIZERS

PAPA A LA HUANCAINA CHF 15.-

Potatoes with yellow sauce.

CAUSA ALEGRIA CHF 17.-

Mashed potatoes with chicken.

SMALL DISHES

PERUVIAN BITES (TAPAS) CHF 5.-

Tapa of corn bread with Peruvian bacon or chicken or fried shrimp.

SMALL EMPANADA (3 PIECES) CHF 18.-

Small Empanada veggie or chicken: onions, tomatoes, capers, peppers and chili.

BIG EMPANADA BEEF CHF 13.-

Empanada with beef, corn, pepperoni, carrots, onions and peas.

TAMALES (ALSO VEGAN) CHF 18.-

Corn dumplings in a banana leaf with chicken, pork or mushroom ragout. Served with salad.

INKA POKE BOWL (ALSO VEGAN) CHF 15.90

Fresh bowls with chicken or tofu.

PERU SANDWINCH

PERU PAN SANDWICH VEGAN CHF 13.90

Eggplant, zucchini, tomatoes, cucumber, ají panca on soft bread.

PERU PAN CHICKEN SANDWICH CHF 14.90

Shredded chicken, tomatoes, cucumber, ají rojo, verde sauce, ají panca on soft bread.

PERU PAN CON CHICHARRON CHF 15.90

Crispy pork belly, sweet potato and salsa criolla on fresh bread.

PERU PAN GAMBAS SANDWICH CHF 16.90

Shrimp in garlic sauce, tomatoes, cucumber, aji rojo, verde sauce on soft bread.

DESSERTS:

ALFAJORES CHF 5.-

Sweet double cookie with dulce de leche. We make the dough from gluten-free quinoa flour.

TRES LECHES CHF 10.-

We bake the fluffy cake with gluten-free quinoa flour and soak it in three different kinds of milk: sweetened condensed milk, milk, and coconut milk.

MARACUYA DESSERT CHF 15.-

Our passion fruit cheesecake is made with passion fruit, cream cheese, sugar, eggs, gluten-free quinoa flour, cream, butter, and optional gelatin.