

## OF THE TRADITIONAL AREQUIPA CUISINE

### TO START

- E** SOLTERITO DE QUESO  
Paria cheese, *rocoto* pepper, olives, fava beans and onion. A very fresh starter.
- P** TORREJITAS  
Fried vegetable dough and a variety of typical Arequipean sauces on the side.
- E** OCOPA  
Arequipa's famous sauce, with *Salerillo* potatoes, browned potatoes, poultry egg and fried cheese.
- E** STUFFED ROCOTO  
Made with roughly chopped meat, served with potato bake. 36
- P** PIQUEO DE PICANterÍA  
Ocopa sauce and potatoes, soltero salad and escribano. Tradition at its best.
- E** TONGUE SARZA  
Beef tongue cooked slowly until tender, onions, broad beans, corn, potato and rocoto peppers.
- E** ATICO SEA URCHINS CEBICHE  
Lime, onions, mote corn, *cancha* and sweet potato.



**ADOBO TRADICIONAL**  
Typical Arequipean stew, with cummin, oregano, onion, garlic and chicha. Made with three different cuts and its ancient flavor.

**S** CHUPE  
Broad beans and lacayote pumpkin from Castillo, tenderloin, potato, egg, milk and black mint herb.

**SUCKLING PIG IN A WODDEN OWEN**  
Accompanied by warm potatoes with escribano and compote of Arequipean papayita and rocoto pepper.

**ARROZ CON CHANCHO**  
Suckling pig in the oven, wok sautéed rice finished in our wooden oven and accompanied with salsa criolla.

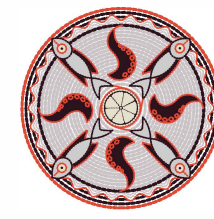
**LINGUINI**  
Atico's sea urchin, garlic, rocoto pepper, white wine and parsley.

**P** CUY CHACTADO  
The classic, with browned potatoes, sarza from the orchard and llatán sauce.

**E** STARTERS

**P** TO SHARE

**S** SOUP



## AREQUIPA SHRIMPS

**FROM APRIL TO DECEMBER, AREQUIPA OFFERS PERU AND THE WORLD, ONE OF THE FINEST CRUSTACEANS.**

- E** RIVER SHRIMP CEBICHE  
With coral leche de tigre, rocoto peppers and *choclo*.
- E** CELADORES  
With lime, vinegar, onion sarza and native potatoes.
- E** CAUSA COCKTAIL  
Quequezana valley's river shrimps over cold and spicy mashed yellow potatoes.
- S** SUPER CHUPE  
Our proudest dish. River shrimp soup, with potatoes, fava beans, cabbage, black mint and a sprinkle of milk.
- PICANTE DE CAMARÓN**  
Mirasol pepper, pecan and black mint are the perfect cast in this traditional chili stew.
- AREQUIPEAN TRIGOTTO**  
Creamy wheat stew, with panca pepper, river shrimp and Arequipa's cheeses.
- AEROPUERTO**  
River shrimp omelet served over quinoa *chaufa* and llatán.
- FETUCCINI**  
Quequezana valley's river shrimps, with Arequipean garlic and olive oil.



## CHICHA'S SPECIALITIES WITH AREQUIPEAN PRODUCTS

P

### TAMALES DUO

White corn tamale with Arequipean adobo, green tamale with Paria cheese from the Colca valley.

E

### ENSALADA CHICHA

Vegetables from the countryside, asparagus, green beans, avocado, cherry tomatoes, almond praline, pickled papaya, goat cheese, pita chips, and house vinaigrette.

E

### GRILLED OCTOPUS

From Ilo's port. Anticucho sauce, chimichurri and broken potatoes salad.

### PEKIN GUINEA PIG

Thin slices of lacquered grilled guinea pig, purple corn crepe, *rocoto* hoisin sauce, pickled turnip and carrot.

E

### LUXURIOUS CEBICHE

Corvina drum, lime, onions, corn and sweet potato.

E

### TIRADITO MAR Y RÍO

Trout and sea bass with black mint and *licchas leche de tigre*, *chalaca* sauce, avocado and fried quinoa.



### ALPACA AL CURRY

Colca valley's alpaca, quinoa and season fruits. Served with sautéed quinoa *chaufa*.

### BIFE DE ALPACA

With broken potatoes, wood oven roasted onion, potato, tomato and rocoto pepper, black mint Bernese and wine sauce.

### CRISPY PORK ELBOW

roasted quinces, potato cake, *panca* honey sauce.

### ACHOCAMA TROUT

Grilled with creamy fava beans and peas, served with quinoa tabbouleh.

### CORVINA FROM MATARANI

With peas risotto and parihuela sauce.

### AREQUIPEAN CANELONIS

Filled with spinach, liccha and ricotta. Covered with Andean and Chuquibamba cheese.

### OSSOBUCO RAVIOLI

Filled with ossobuco, wine, mustard sauce and caramelized onions.

### AREQUIPEAN FETUCCINI

Lamb cooked with white wine and guiñapo chicha. Finished with cream, parmesan, mushrooms and olive oil. Not to be missed.

### LOMO SALTADO

A Peruvian classic with oriental influence: sautéed sirloin, onion and tomato.

### OSSOBUCO DE TERNERA

Guiñapo chicha and *rocoto* pepper served with browned tacu tacu - a beans and rice fried mix.



## SWEETS

### QUESO HELADO

Arequipean traditional dessert.

### CHIRIMOYA CRUMBLE

Milk caramel, chirimoya, meringue and chocolate.

### LITTLE STUFFED ROCOTO

French toast, cream cheese mousse, papayita sorbet and goldenberry.

### SENSIBLE SPHERE

filled with *lucuma* ice cream, kiwicha crunch, candied quinoa, crème brulee foam and cocoa sauce.

### THE MILK MAID

Three vanilla milks, vanilla cream, pieces of *tocino del cielo* and coffee ice cream.

### RAVIOLI

Stuffed with *arroz con leche*, cardamom ice cream and almond tulip.

### STRAWBERRY AND TUMBO

Quillabamba tumbo mousse, crunchy kiwicha, *arroz con leche* foam, strawberry compote and *manjar blanco* icecream.

### SANCAYO CRÈME BRÛLÉE

classic Crème brûlée on sancayo *mazamorra*.

### CHICHA DESSERTS TASTING

Queso helado, tumbo and strawberry mousse, the milkmaid and chirimoya crumble.