



Every morning, the best organic produce from the Arequipa valleys are delivered to Chicha by small farmers for whom we always ensure a fair price, in accordance to the great quality that they, as we, most value.

Therefore, here in Chicha we get the best products every day, which is why we aspire to create a cuisine that is not just generous and tasty, as Arequipa's cuisine certainly is, but also respectful of its history, land and people.



## 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.
- P** PIQUEO DE PICANterÍA  
Ocopa sauce and potatoes, soltero salad and escribano. Tradition at its best.
- P** TONGUE SARZA  
Beef tongue cooked slowly until tender, onions, broad beans, corn, potato and rocoto peppers.
- E** SARZA DE LAPAS Y TOLINAS  
Traditional limpet and loco abalone with an onions salad, Andean corn, fava beans, Rocoto red pepper, corn beer vinegar and garlic.
- 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.

TIMPUSCA DE PERAS  
Pear soupy stew with parboiled and fried flank steak, dried lamb meat, squash, potato, fava beans and Andean corn.

MALAYA DE RES  
Parboiled, fried and marinated flank steak served with Arequipeño beans, rice, onion salad and gravy.

WOODEN OVEN BAKED  
SUCKLING PIG  
Accompanied by warm potatoes with escribano and compote of Arequipean papayita and rocoto pepper.

ARROZ CON CHANCHO  
Oven baked suckling pig, wok sautéed rice finished in our wooden oven and accompanied with salsa criolla.

**E** STARTERS

**P** TO SHARE

**S** SOUP



## AREQUIPA SHRIMPS

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

ARROZ CON ALPACA  
Alpaca neck slowly stewed in black corn beer, turmeric, dried yellow chili and later baked in a wood-fired oven.

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



## 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** CAUSA ESCABECHE  
Catch of the day fish with an onion and tomato stir-fry, over a cold mashed potato pie.
- E** CEBICHE AREQUIPA  
Catch of the day ceviche with limpets, calamari, loco abalone in a hot Rocoto pepper citrus-based marinade.
- E** GRILLED OCTOPUS  
From Ilo's port. Anticucho sauce, chimichurri and broken potatoes salad.
- E** 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 *lichas leche de tigre*, *chalaca* sauce, avocado and fried quinoa.
- E** 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.
- RAVIOLES DE PATO  
Ravioli filled with duck cooked in an almond, Panca and dried yellow chili, white wine, black raisins and olive oil sauce.
- S** CHUPE DE VERANO  
Catch of the day fish stew with crab, mussels and shellfish broth.
- ASADO DE TIRA  
Red wine-braised short rib served with spinach ravioli and an olive and avocado salad.
- 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.



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

**CANILLA DE ALPACA**  
Alpaca stewed in black corn beer with Panca chili, served with an artichoke and cheese purée and a quinoa tabbouleh of fava beans, fresh farmer's cheese and Andean corn.

**CRISPY PORK ELBOW**  
roasted quinces, potato cake, *panca* honey sauce.

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

**CORVINA DE MATARANI**  
With peas risotto and parihuela sauce.

**ARROZ DE ERIZOS**  
Creamy rice with sea urchins baked in a wood-fired oven.

**AEROPUERTO MAR Y TIERRA**  
Stir fried quinoas from the Colca Valley, covered with an omelet and deep fried seafood.



## 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.