

AREQUIPEAN TRADITIONAL DISHES

TO START

- P** LAPAS ESCRIBANO
potatoes, *rocoto* pepper, tomatoes, *chichagre* and local olive oil.
- E** OCOPA
Arequipa's famous sauce, with *Salerillo* potatoes, browned potatoes, poultry egg and fried cheese.
- 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.
- S** CHUPE DE LACAYOTE
Arequipean pumpkin soup, local *quesillo* cheese, a tribute to Machahuay, Provincia de Castilla.
- 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** SARZA DE CERDO
a generous starter to share. Pork feet and head cooked slowly until tender.
- P** SEAFOOD SARZA PIQUEO
sea urchins and limpets in onion and tomato *sarza*.
- P** SAN JOSÉ OCOPA
tolinas and limpets served with a warm potato salad, onions, *rocoto* pepper and *llatán* sauce.



PORK CHICHARRON
fried pork ribs, baked potatoes and criolle sauce.

ATICO SEA URCHINS OMELET
with sea urchin *sarza*, served with rice.

LAMB STEW
slowly cooked lamb shank, served with pumpkin and chillies *ají de lacayote* and *sarza*.

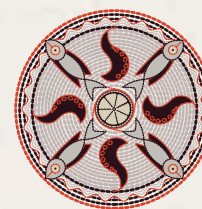
S **LAMB PEBRE**
traditional local soup, made with lab foreshank, *chuño*, chickpeas, potatoes and rice.

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

ALMOND DUCK
slowly stewed, according to an ancient recipe.

P **CUY CHACTADO**
Deep fried guinea pig, with fried potatoes and mashed corn and pepper *pepián*.

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- E** STARTER
 - P** TO SHARE
 - S** SOUP
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CAMARONES AREQUIPEÑOS

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

- E** RIVER SHRIMP CEBICHE
with choral *leche de tigre*, *rocoto* peppers and huacatay herb.
- E** CELADORES
a very old recipe, made with river shrimps, lime, vinegar, onion *sarza* and native potatoes.
- E** CAUSA COCKTAIL
Quequezana valley river shrimps over a yellow potato cold cake.
- E** RIVER SHRIMP STUFFED ROCOTO
with a side of creamy potato bake.
- S** CHUPE
Our proudest dish. River shrimp soup, with potatoes, fava beans, cabbage, *huacatay* herb and a sprinkle of milk.

PICANTE
mirasol chilly, pecan and *huacatay* are the perfect cast in this traditional stew.

RIVER SHRIMP OMELET
served over rice, with *sarza* and *llatán*.

WOOD OVEN RICE
red rice served with river shrimp. (for two. 30 minute wait).

JUMBO SHRIMP
Crispy, steamed or kebab style jumbo river shrimps, served with roasted potatoes and criolle onion sauce.



SPECIALITIES WITH AREQUIPEAN PRODUCTS

- P** WHITE CORN TAMAL
filled with pork adobo, served
with onion sarza.
- P** TRIO OF EMPANADAS
filled with Arequipean pumpkin
and cheese; shrimps, and stuffed
rocoto pepper
- P** TEQUEÑOS
filled with adobo, a traditional
juicy pork stew served up with
rocoto sauce.
- P** TROUT TIRADITO
Omate avocado, crunchy quinoa,
olive oil and *rocoto leche de
tigre*.
- E** CEBICHE MOLLENDO
octopus, limpet and catch of the
day, served with *rocoto* pepper,
andean corn *cancha* and *leche de
tigre*.
- E** CLASSIC CEBICHE
catch of the day, Arequipean
onion, corn, sweet potato and
leche de tigre.
- E** BRAISED OCTOPUS
from Ilo's port. Anticucho kebab
sauce, chimichurri and broken
potatoes salad.
- E** PEKIN GUINEA PIG
thin slices of lacquered grilled
pork, purple corn crepe, *rocoto*
hoisin sauce, pickled turnip and
carrot.
- OSSOBUCO RAVIOLI
filled with ossobuco, wine,
mustard sauce and caramelized
onions.
- CRISPY PORK ELBOW
served with old fashioned dried
potatoes carapulcra stew and
Arequipean papaya sarza.
- LOMO SALTADO
a Peruvian classic with oriental
influence; sauteed sirloin, onion
and tomato.
- GRILLED TROUT
with *rocoto* pepper butter,
quinoa *pesque* porridge, and
tuber *huatia*.
- ALPACA CURRY
Colca valley's alpaca, quinoa and
season fruits. Served with
sauteed quinoa *chaufa*.
- ALPACA STEAK
broken potatoes, wood oven
roasted onion, *solterito* and wine
sauce.



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

BEEF PAILLARDA
beef escalope with adobo butter,
rice with corn, thin crispy
potatoes, fried plantain and
eggs.

P CHICHA RICE
smoked rice with crispy guinea
pig, lamb and pork.



DEL DULCE

QUESO HELADO
Traditional Arequipean dessert.

CRÈME BRÛLLÉE
MAZAMORRERO
Classic crème brûlée on
purple corn mush.

DERRUMBADO DE CHIRIMOYA
Milk caramel, *chirimoya*,
merengue, chocolate.

STUFFED ROCOTITO
French toast, cream cheese
mousse, *papaya arequipeña*
sherbet, golden berry.

RED BERRIES PANNACOTTA
Vanilla with strawberry and
raspberry.

SUSPIRO TASTING
Traditional, chocolate
and *lucuma*.

LA IBERICA TRIO
Three mousses made with
Arequipa's beloved chocolate
brand.

SENSIBLE SPHERE
Filled with baked apples,
cinnamon foam and *loche* ice
cream.