LA PICANTERÍA
~ SANTIAGO ~

OUR BEACH

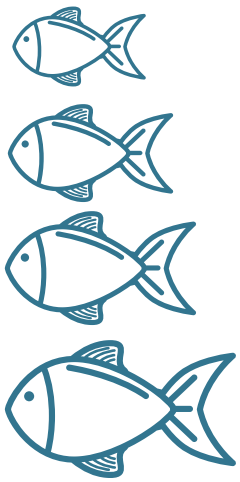
ASK FOR THE FISH AND SEAFOOD OF THE DAY!

OUR FISH ARRIVED FROM CALETA DE HORNOS AND PUNTA DE CHOROS, VARY DAILY.

FISH PER KILO

	PRICE X KILO
SEABASS	$ 40.000
CABRILLA	$ 40.000
CROAKER	$ 40.000
BILAGAY	$ 44.000
VIEJA	$ 50.000
MULLET FISH	$ 40.000
WHITE TUNNY-FISH	$ 40.000
ROLLIZO	$ 40.000
PEJEPERRO	$ 48.000
GRAPE-EYE SEABASS	$ 48.000
COJINOVA	$ 48.000
ALMACO FISH	$ 44.000
SOLE FISH	$ 49.000

LEARN MORE ABOUT ARTISANAL FISHING AND SUSTAINABLE AT: WWW.SERNAPESCA.CL



700GRS. A 1KG.
1 PREPARATION.

1.1KG. A 2KG.
2 PREPARATION

2.1KG A 2,5KG.
3 PREPARATION.

MÁS DE 2,5 KG
4 PREPARATION.

EACH FISH INCLUDES: CHILCANO OR SUDADO.

PREPARATION FOR YOUR PRODUCTS

CEVICHE PICANTERO
Fish dice on a bed of pink onion, bathed in tiger milk, accompanied by sweet potato and fried fish skin.

CEVICHE NIPON
Fish slices accompanied by soy sauce and lemon juice.

CEVICHE LOS MOCHES
salt-cured fish, yellow chili cream, tiger milk, fried corn, fried fish skin, olive oil.

JALEA LIMEÑA
Fried fish fillet, fried yucca and Creole bramble.

ADOBADO Y DORADO
Grilled fish on sweet potato and fried yucca, grape vinegar sauce, achiote, yellow pepper and Creole bramble.

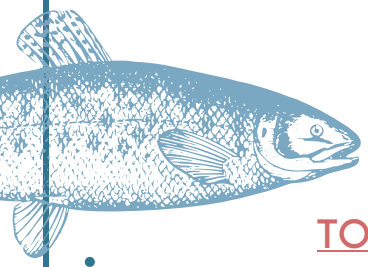
GARLIC
Grilled fish, crispy slices of chilote garlic, battered potato, butter and coriander.

CASSEROLES STEWS
Grilled fish, on battered potato, bathed in braised sauce of tomato, bay leaf, oregano and vinegar. Accompanied by rice.

PICKLED
Grilled fish, on sweet potato, bathed in pickled vinegar sauce, achiote, garlic, oregano, yellow pepper, pink onion and Azapa olives. Accompanied by rice.

SUDADO STEW
Fish concentrate, yellow pepper, pink onions and tomato.

CHILCANO STEW
Fish concentrate, yellow pepper and coriander.



TO SHARE

CREOLE EMPANADA $ 3.000
Meat stew, onion, annatto, coriander and raisins.

ABALONE EMPANADA $ 6.500
Abalone stew, onion, yellow chili cream, coriander and seed potato.

SHRIMP BITE (1U) $ 7.000
Toasted bread, avocado, shrimp and olive mayonnaise.

MIXED OF CRISPY POTATOES $ 12.000
Sweet potato, yucca and crispy yellow potato, mixed with by huancaína sauce and ocopa sauce.

CATCH OF THE DAY

CEVICHE PICANTERO $ 20.000
Fish dice on a bed of pink onion, bathed in tiger milk, accompanied by sweet potato and fried fish skin.

CEVICHE NIPON $ 20.000
Fish slices accompanied by soy sauce and lemon juice.

CEVICHE LOS MOCHES $ 20.000
salt-cured fish, yellow chili cream, tiger milk, fried corn, fried fish skin, olive oil.

TARTAR $ 20.000
Finely cut fish, accompanied by quail egg, English sauce, old-fashioned mustard seed and toasted bread.

JALEA LIMEÑA $ 20.000
Fried fish fillet, fried yucca and Creole bramble.

ADOBADO Y DORADO $ 20.000
Grilled fish on sweet potato and fried yucca, grape vinegar sauce, achiote, yellow pepper and Creole bramble.

GARLIC $ 20.000
Grilled fish, crispy slices of chilote garlic, battered potato, butter and coriander.

CASSEROLES STEWS $ 20.000
Grilled fish, on battered potato, bathed in braised sauce of tomato, bay leaf, oregano and vinegar. Accompanied by rice.

PICKLED $ 20.000
Grilled fish, on sweet potato, bathed in pickled vinegar sauce, achiote, garlic, oregano, yellow pepper, pink onion and Azapa olives. Accompanied by rice.

SUDADO STEW $ 20.000
Fish concentrate, yellow pepper, pink onions and tomato.

ICONIC

GRILLED OCTOPUS $ 25.000
Octopus, battered potato and pebre picantero.

STONE CEVICHE $ 36.000
200grs. of catch of the day, 200grs. of prawns, pink onion, yellow chili cream, tiger milk and coriander. Ancestral preparation of northern Peru, cooked with stones

CEVICHES TASTING $ 34.000
100 gr ceviche Picantero, 100 gr ceviche Nipon, 100 gr ceviche de los Moches.

MIX CEVICHE $ 29.000
100grs. of fishing of the day, 200grs. of seafood of the day to your choice, pink onion in feather, lettuce, coriander, chili, tiger milk, glazed sweet potato and yuyo seaweed.

CURATIVA $ 20.000
50 grs. fish, 150 grs. From seafood of the day to your choice in tiger milk.

6 UN OYSTERS A LA CHALACA $ 16.000
Base of chives, tiger milk, olive oil and golden Peruvian corn

6 UN NATURAL OYSTERS $ 16.000
with Leche de tigre.

6 UN PARMESAN OYSTERS $ 24.000
Oysters with lemon juice, Worcestershire sauce, pepper, Parmesan cheese au gratin and butter.

CAUSAS

CHICKEN CAUSA $ 16.000
Yellow potato, yellow pepper cream, mayonnaise with oil olive, shredded chicken, avocado, pink onion, chives and lemon juice.

CRISPY OF PRAWNS CAUSA $ 23.000
Yellow potato, yellow pepper cream, mayonnaise, avocado and chalaca, on it the crispy prawns.

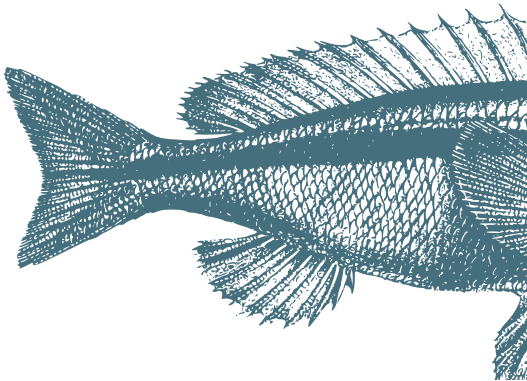
CRISPY OF SCALLOPS CAUSA $ 23.000
Yellow potato, yellow pepper cream, mayonnaise, avocado and chalaca, on it the crispy scallops.

GRILL OF OCTOPUS CAUSA $ 25.000
Yellow potato, yellow pepper cream spicy pebre and grilled octopus.

HOT CAUSA WITH PRAWNS $ 25.000
Sealed yellow porridge base, with 200 gr of crispy prawns, golden yucca, golden sweet potato and sauteed onion, bathed in our pickle sauce.

HOT CAUSA CATCH OF THE DAY $ 25.000
Sealed yellow porridge base, with 200 gr of crispy catch of the day (fish), golden yucca, golden sweet potato and sauteed onion, bathed in our pickle sauce.

MIX CAUSAS, FOR TWO PEOPLE. $ 28.000
Trilogy of causes; chicken, crispy prawns and acevichada (fish).



MEAT

SAUTEDD LOIN **$ 20.000**

sauteed steak with crispy pink onion, tomato, chives, yellow pepper, chopped coriander, soy sauce, apple vinegar, black pepper, salt. with graned white rice and goldeb potato.

MEAT BROCHETTE **$ 19.000**

200 gr grilled steak with anticuchera sauce, served with crispy potatoes and chive sauce.

DUCK IN STEWES SAUCE **$ 25.000**

Tomato stew, purple onion, golden garlic, oregano, yellow chili, achiote with battered potato and white rice.

DUCK IN ROASTED SAUCE **$ 25.000**

Light sauce of golden garlic, achiote, black pepper, apple cider vinegar, white wine, dark soy sauce with battered potato and white rice.

DUCK IN CEVICHE **$ 25.000**

Light golden garlic sauce, achiote, black pepper, cumin, apple cider vinegar, white wine, leche de tigre, flambéed onion with battered potato and white rice.

DUCK ON CHAUFA RICE **$ 27.000**

Chaufa-style grained rice, golden garlic, ginger, light soy sauce, chives, finely chopped cabbage, red paprika.

VEGETARIAN

CAUSA WITH VEGETABLES **$ 10.500**

Yellow potato, yellow pepper cream, olive mayonnaise and sautéed vegetables.

SAUTEED MUSHROOM **$ 7.500**

Sauteed mushroom with crispy pink onion, tomato, chives, yellow pepper, chopped coriander, soy sauce, pink vinegar, black pepper, salt. Accompanied with grained white rice and golden seed potatoes.

RICE WITH VEGETABLES **$ 12.000**

Chaufa-style sautéed rice, with cabbage, soybean sprouts, chives, egg, sesame oil, light soy sauce, ginger and sautéed vegetables.

FRESH SALAD **$ 8.000**

Lettuce, avocado, tomato, corn with picantera vinaigrette.

SOLTERITO AREQUIPEÑO **$ 12.500**

Fresh broad bean salad, Peruvian corn, cherry tomato, purple onion, paprika, buttery cheese. Seasoned with Italian grape vinegar, salt and olive oil.

OMELETTE WITH VEGETABLES **$ 12.000**

Well beaten free-range eggs, with chives and yellow chili sauce, chopped coriander, soy sauce, sesame oil and sautéed vegetables.

PICANTERO OMELETTE

well-beaten free-range eggs, with chive and chili sauce yellow, chopped coriander, Black tiger milk,

CATCH OF THE DAY	**$ 20.000**
PRAWNS	**$ 23.000**
SCALLOPS	**$ 23.000**
1/4 DUCK	**$ 25.000**

RICE

TO SHARE

MOJADITO PICANTERO RICE **$ 34.000**

Creamy rice with yellow chili cream, pink onion and sweet potato squash. 100 grs. Catch of the day, 200 grams. Seafood of the day of your choice.

CHAUFA PICANTERO RICE **$ 34.000**

Chaufa-style sautéed rice, with cabbage, soybean sprouts, chives, egg, sesame oil, light soy sauce and ginger. 100 gr. Catch of the day, 200 grams. Seafood of the day of your choice.

ACCOMPANIMENTS

YUCCA	**$ 7.500**
POTATO	**$ 5.000**
RICE	**$ 5.000**
EGG	**$ 1.000**
SMALL FRESH SALAD	**$ 4.000**

DESERTS

VOLADORES **$ 7.000**

Sheets of crispy dough, stuffed with homemade delicacies, cinnamon and a delicate touch of powdered sugar.

RASPBERRY MERINGUE **$ 6.000**

Iced meringue cake, filled with raspberry cream.

CHOCOLATE BROWNIE **$ 6.000**

Brownie covered with chocolate, nuts and sauce toffe, with a center of gianduja (homemade nutella). Accompanied by homemade vanilla ice cream.

SUSPIRO DE LIMEÑA WITH CUSTARD APPLE **$ 6.000**

Traditional Peruvian dessert, with the variation of the custard apple. Cream based on condensed milk, evaporated milk and custard apple pulp. Decorated with Port Wine Meringue.

CHOCOLATE BAR **$ 7.500**

Soft wet chocolate cake with cocoa nips, filled with toffee sauce, covered with chocolate and hazelnuts.