



# OUR BEACH

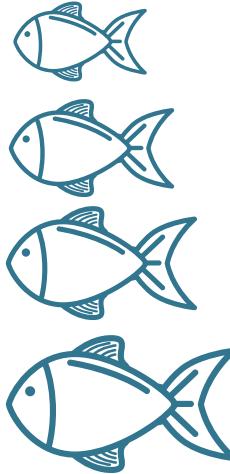
**ASK FOR THE FISH AND SEAFOOD OF THE DAY!**

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

## FISH PER KILO

### PRICE X KILO

<b>SEABASS</b>	<b>\$ 40.000</b>
<b>CABRILLA</b>	<b>\$ 40.000</b>
<b>CROAKER</b>	<b>\$ 40.000</b>
<b>BILAGAY</b>	<b>\$ 44.000</b>
<b>VIEJA</b>	<b>\$ 50.000</b>
<b>MULLET FISH</b>	<b>\$ 40.000</b>
<b>WHITE TUNNY-FISH</b>	<b>\$ 40.000</b>
<b>ROLLIZO</b>	<b>\$ 40.000</b>
<b>PEJEPERRO</b>	<b>\$ 48.000</b>
<b>GRAPE-EYE SEABASS</b>	<b>\$ 48.000</b>
<b>COJINIOVA</b>	<b>\$ 48.000</b>
<b>ALMACO FISH</b>	<b>\$ 44.000</b>
<b>SOLE FISH</b>	<b>\$ 49.000</b>



**700 GRAMS. 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.**

**LEARN MORE ABOUT ARTISANAL FISHING AND SUSTAINABLE AT: [WWW.SERNAPESCA.CL](http://WWW.SERNAPESCA.CL)**

## 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.

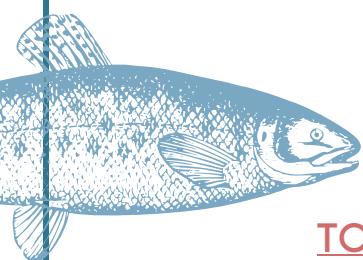
### **SUDADO STEW**

Fish concentrate, yellow pepper, pink onions and tomato.

### **CHILCANO STEW**

Fish concentrate, yellow pepper and coriander.





## TO SHARE

<b>CREOLE EMPANADA</b>	<b>\$ 3.000</b>
Meat stew, onion, annatto, coriander and raisins.	
<b>ABALONE EMPANADA</b>	<b>\$ 6.500</b>
Abalone stew, onion, yellow chili cream, coriander and seed potato.	
<b>SHRIMP BITE (1U)</b>	<b>\$ 7.000</b>
Toasted bread, avocado, shrimp and olive mayonnaise.	
<b>MIXED OF CRISPY POTATOES</b>	<b>\$ 12.000</b>
Sweet potato, yucca and crispy yellow potato, mixed with by huancaina sauce and ocopa sauce.	

## CATCH OF THE DAY

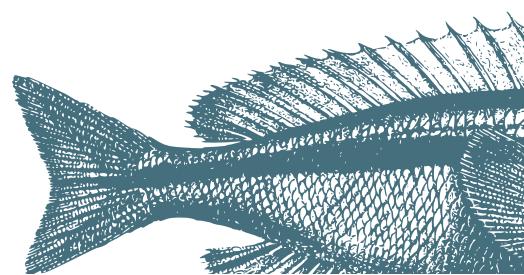
<b>CEVICHE PICANTERO</b>	<b>\$ 20.000</b>
Fish dice on a bed of pink onion, bathed in tiger milk, accompanied by sweet potato and fried fish skin.	
<b>CEVICHE NIPON</b>	<b>\$ 20.000</b>
Fish slices accompanied by soy sauce and lemon juice.	
<b>CEVICHE LOS MOCHES</b>	<b>\$ 20.000</b>
salt-cured fish, yellow chili cream, tiger milk, fried corn, fried fish skin, olive oil.	
<b>TARTAR</b>	<b>\$ 20.000</b>
Finely cut fish, accompanied by quail egg, English sauce, old-fashioned mustard seed and toasted bread.	
<b>JALEA LIMEÑA</b>	<b>\$ 20.000</b>
Fried fish fillet, fried yucca and Creole bramble.	
<b>ADOBADO Y DORADO</b>	<b>\$ 20.000</b>
Grilled fish on sweet potato and fried yucca, grape vinegar sauce, achioite, yellow pepper and Creole bramble.	
<b>GARLIC</b>	<b>\$ 20.000</b>
Grilled fish, crispy slices of chilote garlic, battered potato, butter and coriander.	
<b>CASSEROLES STEWS</b>	<b>\$ 20.000</b>
Grilled fish, on battered potato, bathed in braised sauce of tomato, bay leaf, oregano and vinegar. Accompanied by rice.	
<b>PICKLED</b>	<b>\$ 20.000</b>
Grilled fish, on sweet potato, bathed in pickled vinegar sauce, achioite, garlic, oregano, yellow pepper, pink onion and Azapa olives. Accompanied by rice.	
<b>SUDADO STEW</b>	<b>\$ 20.000</b>
Fish concentrate, yellow pepper, pink onions and tomato.	

## ICONIC

<b>GRILLED OCTOPUS</b>	<b>\$ 25.000</b>
Octopus, battered potato and pebre picantero.	
<b>STONE CEVICHE</b>	<b>\$ 36.000</b>
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	
<b>CEVICHES TASTING</b>	<b>\$ 34.000</b>
100 gr ceviche Picantero, 100 gr ceviche Nipon, 100 gr ceviche de los Moches.	
<b>MIX CEVICHE</b>	<b>\$ 29.000</b>
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.	
<b>CURATIVA</b>	<b>\$ 20.000</b>
50 grs. fish, 150 grs. From seafood of the day to your choice in tiger milk.	
<b>6 UN OYSTERS A LA CHALACA</b>	<b>\$ 16.000</b>
Base of chives, tiger milk, olive oil and golden Peruvian corn	
<b>6 UN NATURAL OYSTERS</b>	<b>\$ 16.000</b>
with Leche de tigre.	
<b>6 UN PARMESAN OYSTERS</b>	<b>\$ 24.000</b>
Oysters with lemon juice, Worcestershire sauce, pepper, Parmesan cheese au gratin and butter.	

## CAUSAS

<b>CHICKEN CAUSA</b>	<b>\$ 16.000</b>
Yellow potato, yellow pepper cream, mayonnaise with oil olive, shredded chicken, avocado, pink onion, chives and lemon juice.	
<b>CRISPY OF PRAWNS CAUSA</b>	<b>\$ 23.000</b>
Yellow potato, yellow pepper cream, mayonnaise, avocado and chalaca, on it the crispy prawns.	
<b>CRISPY OF SCALLOPS CAUSA</b>	<b>\$ 23.000</b>
Yellow potato, yellow pepper cream, mayonnaise, avocado and chalaca, on it the crispy scallops.	
<b>GRILL OF OCTOPUS CAUSA</b>	<b>\$ 25.000</b>
Yellow potato, yellow pepper cream spicy pebre and grilled octopus.	
<b>HOT CAUSA WITH PRAWNS</b>	<b>\$ 25.000</b>
Sealed yellow porridge base, with 200 gr of crispy prawns, golden yucca, golden sweet potato and sauteed onion, bathed in our pickle sauce.	
<b>HOT CAUSA CATCH OF THE DAY</b>	<b>\$ 25.000</b>
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.	
<b>MIX CAUSAS, FOR TWO PEOPLE.</b>	<b>\$ 28.000</b>
Trilogy of causes; chicken, crispy prawns and acevichada (fish).	



## MEAT

### **TOMAHAWK \$ 70.000**

Prepared on the grill, with rice, grilled vegetables and fresh salad.

### **SAUTEED LOIN \$ 20.000**

sautéed steak with crispy pink onion, tomato, chives, yellow pepper, chopped coriander, soy sauce, apple vinegar, black pepper, salt. with grained 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, achioté with battered potato and white rice.

### **DUCK IN ROASTED SAUCE \$ 25.000**

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

### **DUCK ON CHAUFÀ 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**

Sautéed 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 gianduia (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.

