



OUR BEACH

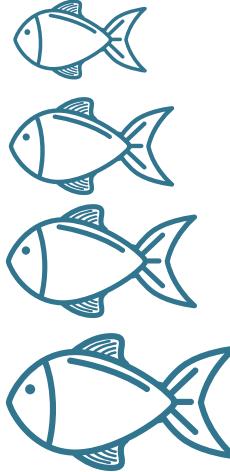
ASK FOR THE FISH AND SEAFOOD OF THE DAY!

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
COJINIOVA	\$ 48.000
ALMACO FISH	\$ 44.000
SOLE FISH	\$ 49.000



**700 GRAMS. A 1KG.
1 PREPARATION.**

**1.1 KG. A 2 KG.
2 PREPARATION**

**2.1 KG A 2.5 KG.
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

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

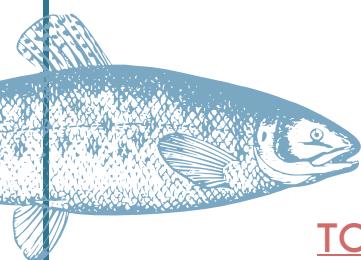
Grilled fish, on sweet potato, bathed in pickled vinegar sauce, achiote, garlic, oregano, yellow pepper, pink onion and Azapa olives. Accompanied by rice.

SUDADO STEW

Fish concentrate, yellow pepper, pink onions and tomato.

CHILCANO STEW

Fish concentrate, yellow pepper and coriander.



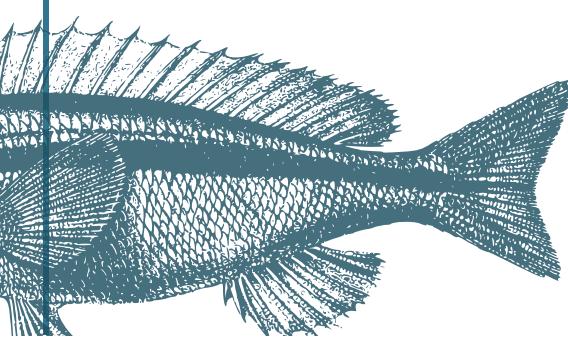
TO SHARE

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.	
OYSTERS BITE (1U)	\$ 12.000
Toasted bread, avocado, shrimp and olive mayonnaise.	
SEA URCHIN BITE (1U)	\$ 11.000
Toasted bread, avocado, sea urchin and olive mayonnaise.	
MIXED OF CRISPY POTATOES	\$ 12.000
Sweet potato, yucca and crispy yellow potato, mixed with by huancaina sauce and ocopa sauce.	

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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.	
SEA URCHIN A LA CHALACA	\$ 12.000
Base of chives, tiger milk, olive oil and golden Peruvian corn	
NATURAL SEA URCHIN	\$ 12.000
with Leche de tigre.	

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

SAUTED 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, achioite with battered potato and white rice.

DUCK IN ROASTED SAUCE \$ 25.000

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

DUCK IN CECIPE \$ 25.000

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

DUCK ON CHAUF A 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 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.

