



LA PISCANERÍA  
~ 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	\$ 44.000
BILAGAY	\$ 44.000
VIEJA	\$ 48.000
MULLET FISH	\$ 40.000
WHITE TUNNY-FISH	\$ 40.000
ROLLIZO	\$ 40.000
PEJEPERRO	\$ 45.000
GRAPE-EYE SEABASS	\$ 47.000
COJINOVA	\$ 47.000
ALMACO FISH	\$ 44.000
SOLE FISH	\$ 49.000



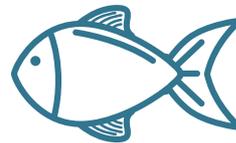
700GRS. A 1KG.  
1 PREPARATION.



1.1KG. A 2KG.  
2 PREPARATION



2.1KG A 2.5KG.  
3 PREPARATION.



MÁS DE 2,5 KG  
4 PREPARATION.

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

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.

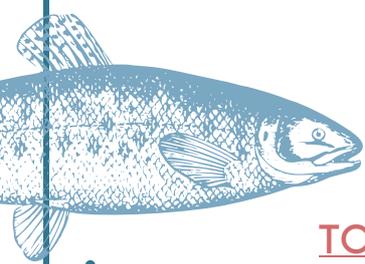
### SUDADO STEW

Fish concentrate, yellow pepper, pink onions and tomato.

### CHILCANO STEW

Fish concentrate, yellow pepper and coriander.





## TO SHARE

- **CREOLE EMPANADA** \$ 2.500  
Meat stew, onion, annatto, coriander and raisins.
- **FISH CROQUETTES (2U)** \$ 11.500  
Crispy spheres with creamy stuffed with fish, chives, coriander and tiger milk, overflowing with panko. Accompanied by tartar sauce.
- **SHRIMP BITE (1U)** \$ 6.000  
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

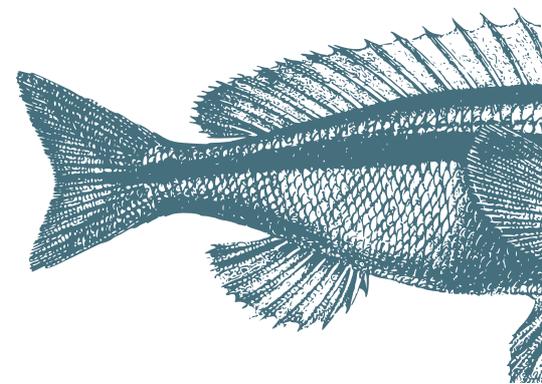
- **CEVICHE PICANTERO** \$ 20.000  
Fish dice on a bed of pink onion, bathed in tiger milk, accompanied by sweet potato and fried fish skin.
- **CEVICHE NIPON** \$ 20.000  
Fish slices accompanied by soy sauce and lemon juice.
- **CEVICHE LOS MOCHES** \$ 20.000  
salt-cured fish, yellow chili cream, 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** \$ 23.000  
Octopus, battered potato and pebre picantero.
- **MARINE SKEWER** \$ 26.000  
200 gr (fish) of catch of the day, 100 gr of grilled octopus, sauce chives and chimichurri sauce, with grilled vegetable.
- **CEVICHE 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** \$ 16.900  
50 grs. fish, 150 grs. From seafood of the day to your choice in tiger milk.
- **6 OYSTERS A LA CHALACA** \$ 15.000  
Base of chives, tiger milk, olive oil and golden Peruvian corn
- **6 NATURAL OYSTERS** \$ 15.000  
with Leche de tigre.

## CAUSAS

- **CHICKEN CAUSA** \$ 16.000  
Yellow potato, yellow pepper cream, mayonnaise with olive, shredded chicken, avocado, pink onion, chives and lemon juice.
- **CRISPY OF PRAWNS CAUSA** \$ 20.000  
Yellow potato, yellow pepper cream, mayonnaise, avocado and chalaca, on it the crispy prawns.
- **CRISPY OF SCALLOPS CAUSA** \$ 20.000  
Yellow potato, yellow pepper cream, mayonnaise, avocado and chalaca, on it the crispy scallops.
- **GRILL OF OCTOPUS CAUSA** \$ 23.000  
Yellow potato, yellow pepper cream spicy pebre and grilled octopus.
- **HOT CAUSA WITH PRAWNS** \$ 20.000  
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** \$ 20.000  
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.** \$ 24.000  
Trilogy of causes; chicken, crispy prawns and acevichada (fish).



## MEAT

### **TENDERLOIN IN SECO SOUCE \$ 19.000 WITH BEANS STEW OR RICE OR TACU TACU.**

Grilled steak, purple onion stew, golden garlic, coriander, white wine, black peper.

### **SAUTEED LOIN \$ 19.000**

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

### **MEAT BROCHETTE \$ 17.000**

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 CHAUFARICE \$ 25.000**

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

## VEGETARIAN

### **CAUSA WITH VEGETABLES \$ 9.500**

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 \$ 10.000**

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 \$ 9.000**

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 \$ 20.000**

### **SCALLOPS \$ 20.000**

### **1/4 DUCK \$ 25.000**

## RICE TO SHARE

### **MOJADITO PICANTERO RICE \$ 32.000**

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.

### **CHAUFARICE PICANTERO RICE \$ 32.000**

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.

### **RICE WITH SEAFOOD \$ 32.000**

Creamy rice based on red onion, garlic, achiote, oregano, Accompanied by 100 gr of Oysters, 100 gr of Prawns and 100 gr of Octopus.

## ACCOMPANIMENTS

### **YUCCA \$ 5.000**

### **POTATO \$ 5.000**

### **RICE \$ 5.000**

### **EGG \$ 1.000**

### **BEANS STEW \$ 5.000**

### **SMALL FRESH SALAD \$ 4.000**

## DESERTS

### **VOLADORES \$ 6.000**

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

### **LEMON PIE \$ 6.000**

Soft biscuit base, covered with a creamy mixture of condensed milk, evaporated milk, lemon juice and meringue.

### **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.

### **MOIST CHOCOLATE CAKE \$ 6.000**

Chocolate sponge cake, hydrated with orange syrup, stuffed with delicacies and covered with fudge and bits of chocolate.

### **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.