

TABERNA

PUEBLO LIBRE

PERUANA

STARTERS

CEVICHE LIMEÑO 19€

Sea bass marinated in traditional tiger's milk.

CEVICHE DE AJÍ AMARILLO 19€

Sea bass and prawns marinated in yellow chilli tiger's milk.

CEVICHE DE CORVINA CON CHICHARRÓN DE POTA 19€

Sea bass marinated in tiger's milk with fried squid.

CAUSA LIMEÑA 13€

Cold mashed potato stuffed with chicken, avocado and tomatoes.

PAPA RELLENA 9€

Stuffed potato with veal stew.

ANTICUCHO DE CORAZÓN 15€

Marinated veal heart in Peruvian chillies.

PAPA A LA HUANCAÍNA 7€

Boiled potatoes served with yellow chilli cream and cheese.

CHICHARRÓN DE CERDO 14€

Fried pork with sweet potato.

CROQUETAS DE AJÍ DE GALLINA 8.5€

Four croquettes stuffed with chicken and yellow chilli stew.

MAIN COURSES

AJÍ DE GALLINA 18€

Chicken stew made with yellow chilli, milk and bread.

ARROZ CON PATO 18€

Duck stewed with coriander and black beer.

SECO DE TERNERA 18€

Coriander stewed beef served over rice and scrambled beans.

CARAPULCRA CON SOPA SECA 17€

Dehydrated and stewed potato with pork.

ARROZ NORTEÑO 18€

Sea bass and seafood cooked in its own juice with coriander.

LOMO SALTADO 19€

Beef chunks wok-fried in soy sauce reduction.

ALBONDIGAS ESTOFADAS AL JUGO 17€

Veal meatballs cooked in a Peruvian stew accompanied with rice.

TACU LOMO SALTADO 20€

Chunks of beef stir-fried in a wok in a soy sauce reduction over rice and scrambled beans.

ESTOFADO DE OSOBUCO CON PURÉ 18€

Veal cooked at low temperature with mashed potatoes.

POLLO AL HORNO 17€

Baked chicken with Peruvian style pesto.

CHAUFA POWER 17€

Wok stir-fried pork, prawns, chicken and rice with soy sauce.

DESSERTS

TORTA DE CHOCOLATE 7€

Chocolate cake with fudge.

TORTA DE TRES LECHE 7€

Moist cake based on 3 types of milk.

CREMA VOLTEADA 7€

Caramel custard made out of eggs and milk.

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