

SAPIENS

ENTRÉES

Pan a la brasa

Greek yogurt, parmesan, eggplant butter S/. 19

Lechugas rostizadas

Caesar dressing, herbs, bacon, parmesan, grapes S/. 42

Beterragas

Beet cooked in the embers, tonnato sauce, capers S/. 43

Tartare de tomates

Roasted tomato, egg yolk, pickles, pepper, herbs,
mustard S/. 41

Berenjena asada

Eggplant ragout, mushrooms, rustic pesto, tomato sauce S/. 42

Cebolla tostada

Romesco, yogurt dressing, peppermint S/. 39

Coliflor rostizada

Herbs vinaigrette, goat cheese S/. 44

Choclos al fuego

Satay sauce, coriander, limo chili, peanut S/. 42

Duraznos & pato

Grilled peaches salad, duck ham, burrata, crispy quinoa,
greens, peach salad dressing S/. 44

Langostinos a la brasa

Marinated sauces of roasted chilies, coriander S/. 79

Pulpo a la leña

Roasted bananas pureé, spicy peanut sauce,
roasted chili chimichurri S/. 66

Carpaccio

Loin, capers, grana padano, asian salad dressing S/. 46

Empanada angus

Skirt steak, loin, roasted tomato sauce S/. 34

Tabla de embutidos

Coppa, duck prosciutto S/. 54

Tuétano

Green mojo, pangratatto, chalaquita, focaccia toasts S/. 46

* Prices include legal taxes and consumption surcharge.



GRILL

Pork chorizo (un)	S/. 25
Creole chorizo (un)	S/. 27
Duck chorizo (un)	S/. 39
Chistorra (un)	S/. 33
Blood chorizo (un)	S/. 29
Provolone	S/. 49
Sweetbreads	S/. 47
Lomo al trapo (1kg / 4 pax)	S/. 279

PREMIUM MEAT

American

Skirt (350gr)	S/. 175
Rib-eye (400gr)	S/. 175
Short rib (300gr)	S/. 169
Tomahawk (per kg)	S/. 349

Argentinean

Rib-eye (400gr)	S/. 149
Chorizo beef (400gr)	S/. 139

SIDES

Palta planchada

Succulents, tomatoes, tomato gazpacho	S/. 24
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Espinacas a la crema

Spinach, parmesan cream, gruyere cheese	S/. 29
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Platanitos asados

With cinnamon butter	S/. 21
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Ensalada parrillera

Tomatoes, avocado, watercress, radishes, limoneta	S/. 24
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Pastel de choclo

Parmesan, mozzarella	S/. 24
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Potato purée	S/. 18
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Crispy potatoes	S/. 17
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Corn rice	S/. 12
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SPECIAL COURSES

Gnocchi

Potato & roasted loche, 3 cheeses sauce, porcon, asparagus S/. 55

Rigatoni funghi

Strogonoff, grana padano, grilled mushrooms S/. 54

Pappardelle al ragú

Chorizo and beef ragout, rose sauce, porcini mushrooms S/. 59

Arroz del bosque

Mushrooms, portobello, wanyi, mushrooms, snow peas,
truffled aioli S/. 79

Arroz con pato

Smoked magret, loche, corn, beer, coriander, fried egg S/. 98

Fideuá

Shrimps, scallops, squid, octopus, citrus alioli S/. 89

Pesca a la brasa

Pil pil, grilled pak choi, lemon S/. 79

La burger

180 gr of american blend, XO sauce, candied onions,
glazed bacon, provolone, pickles, crispy potatoes S/. 51

Lomo rostizado

Pepper sauce, potato pie, roasted pepper S/. 69

Milanesa

Loin beef, poached egg, roasted mashed potatoes,
parmesan cheese S/. 74

Lomo saltado

Grilled tenderloin, saltado sauce, cherry tomatoes,
scallions, crispy potatoes. corn rice S/. 68

Asado de tira de cerdo duroc

Beurre blanc, potato and glazed apples S/. 69



DESSERTS

Creme brulée

Vanilla cream, caramel glass S/. 37

Chirimoya a la brasa

Orange reduction, grated chocolate, chirimoya sorbet S/. 38

Naranja manzanilla

Grilled orange, triple sec foam, chamomile

granita, orange caramel S/. 37

Tarta de quesos

Cream cheese, brie S/. 41

Puro chocolate

Chocolate icecream, chocolate crisp, brownie,

chocolate mousse S/. 41

Crepes

Dulce de leche, citrus whipped cream S/. 39