

SAPIENS

CHEF'S SPECIALS

Jaime Pesaque

Beterragas ahumadas / 45

Beet cooked in the embers, tonnato sauce,
capers

Tartare de tomates / 44

Roasted tomato, egg yolk, pickles, pepper,
herbs, mustard

Berenjena asada / 44

Eggplant ragout, mushrooms, rustic pesto,
tomato sauce

Cebolla tostada / 41

Romesco, yogurt dressing, peppermint

Pimientos rellenos / 46

Smoked peppers, criolla blood sausage,
huacatay, white garlic sauce

Asado de tira de cerdo duroc / 75

Beurre blanc, potato and glazed apples

Lomo al trapo / 298

Tenderloin, Dijon mustard, salt crust,
demi-glace sauce. Choice of 3 sides
(1kg / serves 4 people)





APPETIZERS

Pan a la brasa / 19

Greek yogurt, parmesan, eggplant butter

Lechugas rostizadas / 42

Caesar dressing, herbs, bacon, parmesan, grapes

Coliflor rostizada / 44

Herbs vinaigrette, goat cheese

Duraznos & pato / 45

Grilled peaches salad, duck ham, burrata, crispy quinoa, greens, peach salad dressing

Pulpo a la leña / 67

Roasted bananas pureé, spicy peanut sauce, roasted chili chimichurri

Carpaccio / 46

Loin, capers, grana padano, asian salad dressing

Empanada angus / 39

Skirt steak, loin, roasted tomato sauce

Tuétano / 47

Green mojo, pangratatto, chalaquita, focaccia toasts

Choclos al fuego / 45

Satay sauce, coriander, limo chili, peanut

Huevos fritos achupados / 56

Free-range fried eggs, grilled shrimp, chupe sauce, caviar, shoestring potatoes





OPEN FIRE

Pork chorizo / 29

(un)

Creole chorizo / 29

(un)

Angus chorizo / 32

(un)

Mollejas a la parrilla / 47

Demiglace sauce, lemon

Anticuchos de guanciale / 44

Hoisin sauce, smoked chillies,
citrus (3 un)

Blood chorizo / 29

(un)

Chistorra / 34

(un)

Provolone / 49

Conchas braseadas / 65

Ají panca, sesame butter,
orange reduction

Langostinos a la brasa / 89

Roasted chili escabeche
juices, cilantro

PREMIUM CUTS

American

Skirt / 176

(350gr)

Rib-eye / 176

(400gr)

Argentinas

Rib-eye / 149

(400gr)

Chorizo beef / 145

(400gr)



* Prices are listed in soles, include legal taxes and consumption surcharge.



MAIN COURSES

Gnocchis tostados / 56

Potato & roasted loche,
3 cheeses sauce, porcon,
asparagus

Arroz del bosque / 92

Mushrooms, portobello, wanyi,
champignons, snow peas, truffled
aioli

Arroz con pato / 119

Smoked magret, loche, corn,
beer, coriander, fried egg

Fideuá / 99

Shrimps, scallops, squid,
octopus, citrus alioli

Pesca a la brasa / 79

Pil pil, grilled pak choi,
lemon

La burger / 58

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

Lomo rostizado / 69

Pepper sauce, potato pie,
roasted pepper

Milanesa / 75

Loin beef, poached egg,
roasted mashed potatoes,
parmesan cheese

Lomo saltado / 72

Grilled tenderloin, saltado
sauce, cherry tomatoes,
scallions, crispy potatoes,
corn rice





SIDES

Palta planchada / 24

Arugula, tomatoes, tomato gazpacho

Espinacas a la crema / 29

Spinach, parmesan cream, gruyere cheese

Ensalada parrillera / 24

Tomatoes, avocado, watercress, radishes, limoneta

Platanitos asados / 21

Grilled plantains with cinnamon butter

Pastel de choclo / 24

Parmesan cheese, mozzarella

Potato purée / 18

Crispy potatoes / 17

Arroz con choclo / 12

DESSERTS

Chirimoya a la brasa / 39

Orange reduction, grated chocolate, chirimoya sorbet

Puro chocolate / 44

Chocolate icecream, chocolate crisp, brownie, chocolate mousse

Naranja citrus / 38

Grilled orange, triple sec foam, chamomile granita, orange caramel

Creme brulée / 39

Vanilla cream, caramel glass

Tarta de quesos / 42

Cream cheese, brie

Crepes rellenos / 41

Dulce de leche, citrus whipped cream

Crema volteada / 41

Coffee, cinnamon caramel