

APPETIZERS / ENTREÉS / ENTRADAS

"Before this was a restaurant, it was a wall, built by the Inca with hands that knew no machinery — only patience, precision and respect for the stone.
We cook the same way. No shortcuts. No pretense. Just honest Peruvian ingredients, live fire, and the genuine pleasure of feeding people well.
Make yourself at home, this place has been waiting for you."

Causita 3 Regions / Causita 3 Regiones 40

Yellow potato dough marinated in lemon and olive oil, filled with chicken, Amazonian cecina, and a seafood mixture in olive oil, topped with avocado.

Masa de papa amarilla marinada con limón y aceite de oliva, relleno de pollo, cecina amazónica y mixtura de mariscos al olivo coronada con palta.

Trout Tiradito / Tiradito de Trucha 30

Delicate slices of trout marinated in lemon and salt, drizzled with a mild yellow chili sauce, served with fresh chalaquita and sweet potato mousse.

Delicadas láminas de trucha marinada en limón y sal, bañadas en suave salsa de ají amarillo, Acompañadas de chalaquita fresca y mousse de camote.

Stuffed Potatoes / Papitas Rellenas 30

Yellow mashed potatoes stuffed with beef, seasoned with cumin and ají panca, olives, and hard-boiled eggs, served with criolla sauce and huancaína sauce.

Papa amarilla amasada rellena de carne de res, sazonada con comino y ají panca, aceituna y huevo duro, acompañada de salsa criolla y huancaína.

Tequeños and Guacamole 30

Crispy tequeños stuffed with cheese, perfect for enjoying with our smooth and creamy guacamole.

Crujientes tequeños rellenos de queso, perfectos para disfrutar con nuestra suave y cremosa salsa guacamole.

Qoricancha Salad / Ensalada Qoricancha 29

A refreshing salad made with fresh vegetables from the garden, served with a delicious mango and passion fruit sauce.

Refrescante ensalada con vegetales frescos del huerto, acompañada de exquisita salsa de mango y maracuyá.

Street-Style Ceviche / Ceviche de Barrio 39

Trout fillets with chullpi corn, marinated in salt, lime, and a touch of ají limo, served with Quillabamba plantain chips and glazed sweet potatoes.

Trozos de trucha con maíz chullpi, marinado con sal, limón, y toque de ají limo, chifles de plátano de Quillabamba y camote glaseado.

Andean Maki / Maki a lo Andino 35

Quinoa and nori roll stuffed with smoked trout, avocado, and Andean cheese. Served with an aguaymanto and kiwicha emulsion. Nikkei fusion with a mountain-inspired flavor

Roll de quinua y alga nori relleno de trucha ahumada, palta y queso andino. Con emulsión de aguaymanto y kiwicha. Fusion nikkei con sabor a sierra

SOUPS AND CREAMS

Quinoa Chupe / Chupe de Quinua 32

A comforting soup with the perfect combination of fresh vegetables, quinoa, chicken, egg, and cheese.

Sopa reconfortante con una combinación perfecta de: vegetales frescos, quinua, pollo, huevo y queso.

Creole Soup / Chupe de Quinua 32

A slow-cooked beef broth with angel hair pasta, Andean ají panca, fresh tomato, evaporated milk and a poached egg. Peru's most beloved comfort in a single bowl

Caldo de res cocinado lentamente con fideos cabello de ángel, ají panca andino, tomate fresco, leche evaporada y huevo pochado. El abrazo más antiguo de la cocina peruana.

Chicken Soup Diet / Dieta de Pollo 28

Delicious pieces of chicken, carrots, celery, and cepellini pasta in a comforting, flavorful broth.

Deliciosos trozos de pollo, zanahoria, apio y pasta cepellini en un reconfortante caldo lleno de sabor.

Cream Of The Day / Crema del Dia 28

A soup prepared by our chef using fresh ingredients a flavorful cream soup.

Sopa elaborada por nuestro chef con productos frescos de la temporada, crema suave, nutritiva y llena de sabor.



MAIN COURSES / PLATOS DE FONDO

Beef or Alpaca Lomo Saltado / Lomo Saltado de Res o Alpaca 49

Traditional-style sautéed beef or alpaca tenderloin served with Andean potatoes and white rice.

Lomo de res o alpaca salteado al estilo tradicional acompañado con papitas andinas y arroz blanco.

Andean Alpaca / Alpaca Andina 52

Alpaca tenderloin marinated in herbs and Maras salt, served with an Andean mushroom sauce and four-cheese gnocchi.

Lomo de alpaca marinado en hierbas y sal de maras servidos con una salsa de hongos andinos y ñoquis cuatro quesos.

Chicken Milanese / Milanese de Pollo 40

Pesto fettuccine, served with a delicious homemade chicken milanese.

Fetuccini al pesto acompañada de una deliciosa milanese de pollo hecha en casa.

Chicken Chili / Aji de Gallina 45

Shredded chicken breast in yellow chili sauce, served with a hard-boiled egg, olives, and white rice.

Pechuga desmenuzada en salsa de aji amarillo acompañada con huevo duro, aceituna y arroz blanco.

Shrimp Tagliatelle / Tagliatelle de Langostino 47

Sautéed homemade pasta with langoustines and mushrooms in a seafood sauce.

Pasta tagliatelle casera salteada con langostinos y champiñones en una salsa marina.

Seafood Rice / Arroz con Mariscos 43

A popular dish of sautéed rice with a mix of seafood, green peas, and carrots in sauce, served with a Creole salad.

Plato popular de arroz salteado con una mezcla de mariscos, arvejas, zanahoria en salsa y una ensalada criolla.

Crispy Guinea Pig / Cuy Crocante 100

A perfectly crispy and traditional guinea pig served with a pico de gallo salad and a capchi of broad beans (ASK FOR HALF PORTION OR WHOLE GUINEA PIG)

Tradicional Cuy con un crujiente perfecto junto a una ensalada pico de gallo y capchi de habas. (PREGUNTE POR MEDIA PORCION O CUY ENTERO)

Classic Northern Ossobuco / Seco Norteño 50

Ossobuco marinated in chili peppers and cilantro, slow-cooked for 8 hours in chicha de jora, served with Canarian beans, Creole salad, and plantain chips.

Ossobuco marinado en ajíes y culantro, cocido 8 h con chicha de jora, acompañado de frijoles canarios, ensalada criolla y chifles de platano.

Seafood rice and Ceviche / Trio Marino 52

Enjoy a tasting of classic dishes such as local trout ceviche, seafood rice, and calamari chicharrones.

Degustacion de clasicos como ceviche de trucha de la region, arroz con mariscos y chicharron de calamar.

Pork chicharrones / Chicharron de Cerdo 49

Crispy pork served with golden potatoes, a salad with mint, corn, and uchucuta sauce.

Crujiente chicharrón junto con papas doradas, ensalada con hierbabuena, choclo y salsa uchucuta.

Exquisit Lamb Shank / Canilla de Cordero Confitado 49

Lamb marinated in a three-chili sauce, served with a potato purée and a selection of sautéed vegetables.

Carne de cordero marinado en salsa de tres ajíes acompañado con pure de papa y seleccion vegetales salteados.



MAIN COURSES / PLATOS DE FONDO

Exquisite TUNA 3 peppers / Atún a las 3 pimientos 45

Pan-seared tuna medallions with three peppers and a creamy sweet-and-sour sauce, served with smooth, buttery mashed potatoes. A perfect balance between bold flavors and creaminess.

Medallones de atún sellado a la plancha a las 3 pimientos con salsa cremosa agri dulce Acompañado de puré de papa suave y mantecoso. Balance entre lo intenso y lo cremoso.

Stuffed Rocoto and Potato Cake / Rocoto Relleno con Pastel de Papas 45

Arequipa-style rocoto stuffed with spiced ground beef and peanuts, gratinated with cheese, served with baked potato cake.

Rocoto arequipeño relleno con carne especiada, mani y gratinado con queso, acompañado de pastel de papa al horno.

Peruvian style TUNA / Atún a lo macho 45

Fresh tuna slowly steamed in its own juices with tomatoes, onions, yellow bell peppers, peas, corn and cilantro, served with yuca, and chips.

Atún fresco cocido lentamente al vapor en su propio jugo con tomate, cebolla, arvejas y choclo, ají amarillo y culantro. acompañado yuca y chips.

MEAT AND FIRE / CARNE Y FUEGO

Grilled Tomahawk Steak (700 gr) / Tomahawk a la Parrilla (700 gr) 99

A tomahawk steak marinated in fresh herbs and Maras salt, served with Andean potatoes with chimichurri and a vegetable salad.

Un filete tomahawk marinado en finas hierbas y sal de maras, acompañado de papas andinas junto chimichurri y ensalada de vegetales.

National Steak / Bife Nacional (300gr) 75

A juicy grilled strip steak served with Andean potatoes, homemade chimichurri, and a fresh salad.

Jugoso bife angosto a la parrilla acompañada con papas andinas, chimichurri casero y ensalada fresca.

Grilled picanha (300 gr) / Picaña a la Parrilla 58

Picanha seasoned with fine herbs and Maras salt, served with Andean potatoes, homemade chimichurri, and a fresh salad.

Picaña sazonada con finas hierbas y sal de maras junto a papas andinas, chimichurri casero y ensalada fresca.

Extra Servings / Porciones adicionales 18

- Andean potatoes - Pasta - Chaufa rice
- Papas andinas - Pasta - Arroz chaufa



HAMBURGERS / HAMBURGUESAS

Classic BLT Burger / Hamburguesa BLT Clasica

32

With 200g of meat, lettuce, tomato, melted cheese, smoked bacon, and onion rings.

Con 200g de carne, lechuga, tomate, queso derretido, tocino ahumado y aros de cebolla.

Achorada Burger / Hamburguesa Achorada

33

With 200g of meat, smothered in pepper sauce, crispy pickles, and onion rings.

Con 200g de carne, bañada en salsa a la pimienta, pepinillos crujientes y aros de cebolla.

LASAGNAS

Meat Lasagna / Lasagna de Carne

44

Layers of fresh pasta with sautéed eggplant, zucchini, and spinach, homemade tomato sauce, and béchamel sauce. Topped with cheese and baked.

Capas de pasta fresca con berenjena, zucchini y espinaca salteados, salsa pomodoro casera y bechamel. Gratinada con queso.

Veggie Lasagna / Lasagna vegetariana

44

Layers of fresh pasta with sautéed eggplant, zucchini, and spinach, seasoned with tomato sauce and homemade béchamel. Baked au-gratin with cheese.

Capas de pasta fresca con berenjena, zucchini y espinacas salteados, sazonadas con salsa pomodoro y bechamel casera. Gratinado con queso al horno.



VEGETARIANS / PLATOS VEGETARIANOS



Vegetable Lasagna / Lasagna de Vegetales

45

Layers of fresh pasta with sautéed eggplant, zucchini, and spinach, homemade tomato sauce, and béchamel sauce. Topped with cheese and baked.

Capas de pasta fresca con berenjena, zucchini y espinaca salteados, salsa pomodoro casera y bechamel. Gratinada con queso.



Sautéed Vegetables / Saltado de Verduras

35

Sautéed vegetables with a touch of soy sauce, golden Andean potatoes, and white rice.

Vegetales salteados con un toque de soya, papas andinas doradas y arroz blanco.



Mango Ceviche / Ceviche de Mango

42

Diced mango and mushrooms marinated in lemon juice, served on a bed of soy-based tiger's milk.

Cubos de mango y setas marinadas en limón, sobre una base de leche de tigre de soya.



Quinoto with Eggplant Milanese / Quinoto con Milaneza de Berenjena

45

A creamy quinoa dish made with Andean quinoa, seasoned with aromatic spices and served with a golden, crispy eggplant schnitzel.

Cremoso quinoto preparado con quinua andina, sazonado con especias aromaticas y acompañado de una milanesa de berenjena dorada y crujiente.



Quinoa Burger / Hamburguesa de Quinoa

33

Cusco-style quinoa burger with lettuce, tomato, and caramelized onions.

Hamburguesa de quinua estilo cusqueño, lechuga, tomate y cebollas caramelizadas.

GLUTEN-FREE / SIN GLUTEN



Spaghetti to Pomodoro / Espaguetti al Pomodoro

35

Homemade spaghetti with a homemade sauce made from fresh tomatoes, basil, and garlic.

Espaguetis hechos en casa con salsa artesanal de tomates frescos, albahaca y ajo.



Vegetable Soup / Sopa de Vegetales

29

Vegetable broth made with a variety of fresh, seasonal vegetables.

Caldo vegetal con variedad de verduras frescas de la estacion.



Quinoto with Grilled Vegetables / Quinoto de Vegetales al Grill

45

Creamy quinoa risotto-style, with grilled seasonal vegetables: zucchini, bell pepper, and eggplant, topped with Parmesan cheese and a drizzle of olive oil.

Quinua cremosa como risotto, con vegetales de estacion grillados: zucchini, pimiento y berenjena con queso parmesano y toque de aceite de oliva.



Quinoa Soup / Sopa de Quinua

33

A hearty, nutritious Andean soup made with quinoa and fresh vegetables

Sopa representativa andina y nutritiva de quinua y vegetales frescos



DESSERTS / POSTRES

Black Pearl / Perla Negra

30

Homemade brownie made with local cacao with three scoops of ice cream (vanilla, chocolate, and strawberry) served in cocoa pod, our especial recomendation.

Brownie casero hecho a base de cacao local acompañado de bolas de helado (vainilla, chocolate y fresa) presentado en baina de cacao. Nuestra recomendación especial.

Limeña-Style Suspiro / Suspiro a la Limeña

28

A white dessert made with milk and sugar, featuring a smooth texture and topped with a light meringue flavored with port wine.

Manjar blanco elaborado a base de leche y azucar, de textura suave, coronado con un merengue ligero aromatizado con vino de Oporto.

Purple Corn Cheesecake / Cheesecake de Chicha Morada

25

Creamy cheesecake with a hint of lemon, infused with chicha morada, and topped with a layer of sour meringue.

Cremoso cheesecake con toque de limon, infusionado con chicha morada y coronado con una capa de merengue sour.

Wine-Soaked Pear / Pera al Vino 🌾

28

A pear slowly poached in spiced red wine with notes of cinnamon, cloves, and citrus. Served chilled and accompanied by its syrup and cream cheese.

Pera cocida lentamente en vino tinto especiado con notas de canela, clavo de olor y citricos. Servida fria y acompañada de su almibar y queso crema.

Three Milks / Tres Leches

29

A fluffy sponge cake soaked in a three-milk mixture, served cold and moist. Topped with light meringue and ground cinnamon.

Bizcochuelo esponjoso bañado en mezcla de tres leches, frio y humedo. Coronado con merengue suave y canela en polvo.

