

# Astrid & Gastón

## Spring

Peruvian cuisin is the result of all different cultures around the world embracing each other.

The embrace must go on.

### Starters

Homemade bread

#### AREPA DE COCHINILLO

Roast suckling pig-stuffed arepas, Andean cheese, quince, black mint Ocopa sauce.

#### ARRACACHITAS RELLENAS 2 pieces

Arracachas stuffed with lamb cooked in Arab-Andean aromas.

#### TAMALITO VERDE DE CHOCLO TIERNO

Fresh corn tamale and spicy shrimp stew.

#### TACOS DE CHICHARRÓN LIMEÑO - 2 pieces

Limeño chicharrón tacos with quinoa tortillas, beans, sweet potato and ají pepper.

#### JUANE DE CABRITO LECHAL

Roast suckling kid-filled juane in a cilantro stew served with beans.

#### CUY PEKINÉS - 2 pieces

Peking guinea pig on purple corn pancakes, peanut Hoisin sauce, sweet and sour Chifa salsa criolla.

#### DIM SUM CUY - 2 pieces

Guinea pig dim sum in beetroot bun, Chinese mushroom salsa criolla, sweet and sour Chifa vinaigrette.

#### EL HUEVO DE LA RABONA LOCA

Poached eggs, spinach cream soup, toasted bread with ají chalaca, red wine-braised short rib juice.

#### EMPANADAS DE LA TÍA VENENO - 3 pieces

Savory pastry filled with vongole stew.

#### MIN PAOS PLANCHAOS - 2 pieces

Grilled Baozi buns filled with Shangai short ribs.

#### SANCOCHAOS - 3 pieces

A tasty array of stew meat, vegetables, sauces and broth.

#### ANTICUCHOS DE LENGUA - 2 pieces

Beef tongue skewer, caramelized arracacha, picantería sauces.

#### TARTAR DE ATÚN BONITO NIKKEI ÁRABE

Arab-Nikkei bonito tuna tartare, garbanzo bean hummus, avocado and wasabi ice cream, rice crackers.

#### LOS ERIZOS A SU GUSTO

Sea urchins over toasts; natural or tiradito style.

#### TIRADITO SICHUÁN

Scallops in mapo tofu leche de tigre, Sichuan chalaca, hibiscus flowers.

#### PULPO A LA BRASA

Grilled octopus with four pseudo cereals and a creamy adobo potato soup.

#### AUTUMN CEBICHES

Antiguo: Pacific bonito and orange

Criollo: Catch of the day

Clásico: Sea bass

#### THREE-CEBICHE TASTING

XIX Century with sour orange

XX Century with lemon and limo chili

XXI Century street food style

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### Main Dishes

#### Pasta

##### TORTELLINIS DE ARRACACHA

Arracacha-filled tortellini, pecans, sage and Andean cheese emulsion.

##### RAVIOLES RELLENOS DE CONCHITAS

Scallop-filled ravioli in a lemon sauce.

##### FETUCCINIS DE LOCHE CON RAGÚ DE CABRITO

Loche butternut squash fettuccini in roast suckling kid ragù sauce.

##### PASTA CON ERIZOS, Y LIMÓN

Nikkei style pasta with sea urchin, cured fish roe and lime.

#### Fish and Seafood

##### ARROZ CON CONCHAS EL SILENCIO

Rice and scallops, served with leche de tigre, ají and 24-month old parmesan cheese.

##### ATÚN BONITO LIMA-BELÉN

Bonito tuna, quinoa taboule, lima bean hummus, sun-dried ají harissa paste.

##### CONCHAS DE PARACAS Y ÑOQUIS

Paracas scallops and lúcuma gnocchi in an Amazonian sauce, basil-spinach pesto and chestnuts.

##### CORVINA, HOMENAJE A CHUCUITO

Sea bass in a Peruvian minestrone emulsion, cioppino sauce, lima bean salad and lima bean cream soup.

##### MERO ANGELITO

Grouper with angel hair cooked in a fish and shellfish soup and Limeño aioli.

##### CHIPIRONES ENCEBOLLADOS Y SU ARROZ NEGRO

CON GARBANZOS  
Cuttlefish with sautéed onions served with squid ink rice and garbanzo beans and a garlic and green rocoto pepper sauce.

##### PESCA DEL DÍA ARVEJADA

Norteño style catch of the day served with wheat and peas and a cebiche-ají amarillo emulsion.

##### PEZ DE PROFUNDIDAD LIMA D.F.

Deep-sea fish served with mole corn stew, tamarillo and cilantro tortillas.

#### Meat

##### RABO DE TORO EN CURRY VERDE A LA GUANÁBANA

Oxtail, jazmin quinoa, soursop and orchad herbs.

##### MOLLEJA DE CORAZÓN ENTERA, SALSA CHUPÍN DE HONGOS

Heart sweetbreads, mushroom cioppino served with creamy pea and choclo rice.

##### EL CUY CROCANTE Y LA ARRACACHA

Crispy guinea pig and arracacha served with corn tamale, mashua cream and slow-cooked beef with herbs huatia juice.

##### NUESTRO CABRITO LECHAL DE TODA LA VIDA

Roast suckling goat in a norteño style stew sauce, watercress, potatoes mashed in a mortar and pestle, caramelized onions.

##### ASADO DE TIRA ANGUS DE CHIFA NIKKEI ESTOFADO

Angus beef short ribs in a Chifa-Nikkei marinade served with sticky wok fried rice with Char Siu bacon.

##### NUESTRO COCHINILLO CONFITADO

Roast suckling pig confit served with green corn stew and sautéed ají, onion and bitter orange escabeche.

##### CHURRASCO DE ENTRAÑA ANGUS

Angus hanger steak in a parsley and garlic cream, sautéed ají, tomato and onions served with an Andean cheese, rocoto pepper and potato casserole.

#### Skillets to share

between 2 people

##### SARTÉN DE LOMITO AL JUGO

for two

Beef tenderloin au jus for two, served with triple-cooked potatoes and summer rice.

##### SARTÉN DE ARROZ CON PATO

for two

Duck leg and breast with coriander rice, egg, salsa criolla and banana for two.

**VISA**

# lima love

Tasting Menu  
Spring 2018

## **The indecent bed, the forbidden love**

Fishermen *empanada*, stuffed blue potato  
with lamb, sea urchin toast

## **From the Andes' rivers**

River shrimp and apple

## **From the city that carries cebiche on its heart**

*Cebiche* of all bloods

## **From this Lima that falls in love with everyone**

*Tiradito* Lima - Sichuan



## **From our Cantonese heritage, the *chifa***

Cuy pekin

## **From our Okinawan heritage, the *nikkei* cuisine**

*Sancochao* dumpling and *pepián*

## **Catch of the day, a tribute to Chucuito**

River shrimp, *menestrón* emulsion  
chupin sauce, lima beans

## **From this Lima with no walls that welcomes all with affection**

Rabbit in Lima curry, quinoa jasmine

## **Anticucho de lengua**

Beef tongue skewer, caramelized  
arracacha, picantería sauces

## **From that Lima cuisine of all bloods, all corners, all flavors**

Roast short rib stew  
and his faithful companion:  
*chaufa* rice



## **Chicherito**

*Chicha* de jora sorbet, coca, quinoa and  
tamarillo.

## **La Papa**

Potato, saffron, Kumquat, honey, *huacatay*,  
*manjar blanco* y Porcón Mushrooms

## **El cajacho**

Cajamarca chocolate mousse, nougat,  
cacao nibs, yuzu and lemon.