



THIS SUMMER, WE OFFER
SOME OF OUR MOST
TRADITIONAL DISHES

Chancay sea silverside Tiradito

With ají amarillo, lime and bitter orange.

Shrimp cocktail causa

With avocado, egg and cocktail sauce.

Corvina drum chupe a la limeña

With ají amarillo, potato, egg, cheese, beans and corn.

Classic sole cebiche

In its simplest version, with red onions and ají limo.

Arroz con pato on a skillet

Duck leg and breast with cilantro rice, and avocado and onions salsa criolla

Lomo de novillo al jugo

Steer tenderloin with onions, tomatoes, ajíes and huamantanga potatoes.

Rice and scallops a la criolla

With parmesan cheese.

Lamb shank seco

Beans and rice with corn

Corvina drum a la Chorrillana

With lima beans tacu tacu, fried banana and egg.

Sudado de robalo de anzuelo

Robalo stewed in rick ají amarillo broth, with tomatoes and onions.



Astrid & Gastón

Summer 2019

Peruvian cuisine is the fruit of a long embrace that combines people from all over the World.

The embrace must continue.

Starters to share

ROASTED DUCK TACOS - one piece
Corn pancakes, avocado and mamey

MARCONA SEA URCHINS - one piece
With pea pannacota

SHRIMP TAMALE
Made with tender corn and cilantro,
with spicy shrimp stew

PEKING CUY - two pieces
Purple corn pancakes and peanut-hoisin sauce

BLACK HEN SIU MAI - three pieces
With corn cream and Korean ají limo

ANGUS SHORT RIBS AND CHEDDAR
"PLANCHADOS" - two pieces
In steamed and slightly toasted buns

NIKKEI DUMPLINGS - three pieces
Filled with beef and cilantro, creamy
corn pepián and spicy broth

CRISPY PIG FEET
Lentils solterito salad and rocoto gribiche

LA FLOR DE PAPA "DIEGO OKA"
Shrimp, trout caviar, avocado and beet causa

SUMMER TOMATOES "BACHICHE" TIRADITO
Basil and parmesan in textures

BEEF TONGUE ANTICUCHOS - three pieces
Caramelized arracachas, creamy ají sauces

TUNA TARTARE WITH "RICARDO SANZ"
HUAYRO POTATOES
Nikkei sauce and broken fried eggs

SICHUAN TIRADITO
With scallops and mapo tofu leche de tigre

GRILLED OCTOPUS
Crushed potatoes, ají panca and basil pesto,
olives sauce

THREE CENTURIES OF CEBICHE
XIX With bitter orange
XX Five ingredients
XXI Of all bloods

Astrid & Gastón

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Summer 2019

Main Dishes

Seafood

SCALLOPS RAVIOLI

In parmesan and lime sauce

PASTA WITH SEA URCHIN AND ROCOTO

With lemon zest and dried aji

ROBALO FROM PIURA

Seco sauce, loche tortellini

TUNA LOIN LIMA-BERMEO

Marmitako and parihuela sauce, saffron potatoes, beaten olluco, summer escabeche

PEZ DIABLO AND SQUID

Caballero beans with pork jawl, green chimichurri and black sauce

CORVINA BASS ENCEBICHADA AL AJI AMARILLO

Wheat berries and peas stew with norteño flavors

SOLE LOIN AND LUCUMA GNOCCHI

Amazonian sauce, limeño pesto and Brazil nuts

DEPTH GROUPER

Quinoa tabulé, lima bean hummus and aji mirasol juice

ROCK GROUPER

Black sopa seca, parihuela sauce and alioli

LOBSTER, A TRIBUTE TO CHUCUITO

Peruvian minestrone emulsion, cioppino sauce, lima beans in two ways.

Meat and poultry

WHOLE HEART SWEETBREADS

Creamy rice with corn and peas.

CRISPY PORK BELLY

Potato, beet and peanut stew, cheese kapchi and spearmint sarza

LAMB SHANK IN SOURSOP GREEN CURRY

Jazmin quinoa, soursop and herbs from our garden

CRUNCHY CUY AND CORN GNOCCHI

With sacred valley's mushrooms juice.

SUCKLING PIG CONFIT

With green corn pepián and bitter orange escabeche

OUR LIFELONG SUCKLING GOAT

With seco norteño juice, watercress, crushed potatoes and caramelized onions

ANGUS HANGER STEAK

In Limeña Bearnaise sauce, creamy potato pie with paria cheese and rocoto

STEWED NIKKEI-CHIFA ANGUS SHORT RIBS

With wok sauteed rice and bacon char siu

VISA

DESSERTS

EL PLAYERITO

Chocolate, black carob syrup ice cream, salted caramel and Pisco.

ANDEAN DRUNK

Giant white corn from Cusco, Pisco sorbet, huacatay and soursop.

LÚCUMA

Smoked cacao, lúcuma, black carob syrup and spiced chocolate.

THE EDEN

Lime, manjar blanco, basil, quinoa and Pisco.

THE ROUTE OF CACAO

Different Peruvian cacaos to discover.

SACHA INCHI BAKLAVA

Figs, red wine, mascarpone, sacha inchi nuts and lychees.

ICED MACARONS

Chocolate from Tumbes, lúcuma, lime-praline, suspiro limeño, piña colada and soursop.

TARTA GRANNY

Baked slowly with love and patience. Puff pastry, apple, cinnamon and vanilla ice cream.

MIRACLE BOMB

Turrón ice cream, golden berry, purple corn and smoked chocolate with palo santo.

POSTRES

EL PLAYERITO

Cacao, helado de algarrobina, toffee salado y Pisco.

EL ANDINO BORRACHO

Maíz gigante del Cusco, sorbete de Pisco, guanábana y huacatay.

LÚCUMA

Cacao ahumado, lúcuma, algarrobina y chocolate con especias.

EL EDÉN

Limón, manjar blanco, albahaca, quinua y Pisco.

LA RUTA DEL CACAO

Cacaos de diferentes regiones del Perú para descubrir.

BAKLAVA DE SACHA INCHI

Higos, vino tinto, mascarpone, sacha inchi y lychees.

MACARRONES HELADOS

De chocolate Tumbes, lúcuma, praliné-limón, suspiro limeño, piña colada y guanábana.

TARTA GRANNY

Horneada con gentil paciencia. Masa hojaldre, manzanas, canela y helado de vainilla.

SANTA BOMBA

Helado de turrón, aguaymanto, maíz morado y chocolate ahumado con palo santo.