

# Astrid & Gastón



## Winter

### Starters to share

Homemade bread

#### ROASTED DUCK TACOS

Choclo corn pancakes, avocado and mamey

#### PIG FEET AND PEANUTS GYOZA

With carapulera sauce and criolla

#### ANDEAN MUSHROOMS CEBICHE

With Porcón leche de tigre and fire roasted ajíes

#### ROASTED CABBAGE WITH BLACK TUCUPÍ

With lima beans puree and ajíes

#### PEKING CUY

Purple corn pancakes and peanut-hoisin sauce

#### ANTICUCHERA POULTRY SIU MAI

With rocoto chili uchucuta and chicha de jora

#### TENDER CORN PASTELILLO

Filled with short ribs and mozzarella cheese

#### TENDER CORN PASTELILLO

Filled with Andean mushrooms and mozzarella cheese

#### SHORT RIB TOASTED DUMPLING

Arracacha, rocoto chili-hoisin and Andean cheese min pao

#### CRUNCHY PIG FEET

Lentil solterito and rocoto chili gribiche

#### DIEGO OKA'S POTATO FLOWER

With shrimp, trout caviar, avocado and beet causa

#### PERCEBES A LA CHALACA

With ají cerezo leche de tigre and chalaquita

#### SEASONAL TOMATOES TIRADITO BACHICHE 4:

With basil and parmesan in textures

#### MUSSELS IN CLASSIC ESCABECHE

With mashed ajíes and grilled bread

#### SHRIMP COCKTAIL CAUSA

With avocado, egg and cocktail sauce

#### LOCHE SQUASH RAVIOLI

Bitter orange sauce and masato

#### NIKKEI TIRADITO

Catch of the day and umeboshi leche de tigre

#### GRILLED SCALLOPS

With warm yellow chili escabeche

#### RIVER SHRIMP TAMALE

Tender corn and cilantro tamale served with a spicy river shrimp stew on top

#### TUNA TARTARE WITH HUAYRO POTATO

With nikkei sauce and fried-broken eggs

#### BEEF TONGUE ANTICUCHOS

With arracacha and ají chili sauces

#### GRILLED OCTOPUS

With mashed potatoes, parsley chimichurri and olives sauce

#### CATCH OF THE DAY CLASSIC CEBICHE

Fish, ají and red onions

#### CEVICHE TASTERS

Rocoto

Loche squash

Sachatomate

#### GRILLED RIVER SHRIMP

With spicy stew and ají panca escabeche

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### Main Dishes

#### Seafood

##### SEAFOOD SPAGHETTI A LA DIABLA

With lime zest and ají

##### SCALOP RAVIOLI

In lime and parmesan cheese sauce

##### LIMA-BERMEO TUNA

With marmitaco sauce and azafrán potatoes

##### CRIOLLA STYLE RICE WITH SCALOPS

With parmesan chesse

##### GRILLED DIABLO FISH

With beans, criolla, chimichurri and squid

##### RIVER SHRIMP CHUPE

Hearty soup with milk, in the style of aunt Magaly

##### CORVINA BASS WITH HOT LECHE DE TIGRE

And rice with zarandaja beans

##### HOOK CABRILLA FISH STEW 119

With chicha de jora and loche squash

##### FRIED TRAMBOYO

With zarandaja beans and rice with peas

#### Meat and poultry

##### CHICKEN GIZZARD STEW

Rice and peas concolón, juicy omelette and pickled ajíes

##### DON JAIME'S PAN RICE WITH DUCK

With avocado criolla and panamito beans

##### CRISPY PORK BELLY

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

##### JUICY VEAL TENDERLOIN

With onions, tomatoes, ajíes and native potatoes

##### LAMB SHANK SECO STEW

With beans stew and rice with corn

##### LA FIESTA DEL CUY

With native potatoes, sauces from our coast, mountains and jungle, and pickles

##### SUCKLING PIG CONFIT

With green corn pepián and bitter orange escabech

##### OUR LIFELONG SUCKLING GOAT

With seco norteño juice, watercress, crushed potatoes and onion confit

##### ANGUS HANGER STEAK

In limeña Bearnaise sauce, served with a creamy potato pie with paria cheese and rocoto.

