

Astrid & Gastón

Summer

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

Starters to share

Bread

Llactán, olives with cheese, house butter, chili oil and olive oil

Cold starters

CORN TORTITAS

Corn fried cake, tuna, scallops emulsion and Andean mint

MUSHROOM CEBICHE

Porcón mushroom leche de tigre and browned ajíes

BEETS TIRADITO

Greek yogurt, lime, red wine vinegar vinaigrette, beets baked with honey, and nasturtium oil

SCALLOPS TIRADITO

With seasonal leche de tigre, scallops emulsion and sweet potato mash

NIKKEI TIRADITO

Catch of the day and umeboshi leche de tigre

MAKI CAUSA

Sea urchin, avocado and chalaca

SHRIMP COCKTAIL CAUSA

Avocado, egg, cherry tomato and cocktail sauce

TUNA TATAKI

Nikkei marinade, fruit teriyaki

CATCH OF THE DAY CLASSIC CEBICHE

Catch of the day, ají limo, corn and sweet potato.

CEBICHE TASTING PLATTER

Giant squid with rocoto From the North Amazonian

CLAMS FROM THE SOUTH

Ají amarillo water and cilantro oil

STRIPED CLAMS WITH ACEBICHADO STEW

With toast

Hot starters

PORK TROTTERS AND PEANUTS GYOZA

With carapulcra and salsa criolla

STEWED CABBAGE WITH BLACK TUCUPÍ SAUCE

Mashed lima beans with ají

ANTICUCHERO POULTRY SIU MAI

With rocoto uchucuta sauce

MUSHROOMS AND CASHEW GYOZA DUMPLINGS

Loche squash and sesame seed sauce

VEGETARIAN SWEET CORN PIE

Stuffed with mushrooms and mozzarella cheese

SWEET CORN PIE WITH BEEF

Stuffed with brisket stew, sauteed peppers and mozzarella cheese

DUCK TAMALE

Made of sweet corn and cilantro, with duck stew

GRILLED SCALLOPS

Warm ají amarillo escabeche, ají limo, cilantro oil

GOATLING AND CILANTRO SECO STEW 'PLANCHADOS'

Min pao, roasted goatling and cheese

PEKING GUINEA PIG

Purple corn crepes, peanut-hoisin and pickled ajíes

LOCHE SQUASH RAVIOLI

Sour orange and masato sauce

TONGUE ANTICUCHO SKEWERS

Arracacha, ají sauce and ocopa

GRILLED OCTOPUS

Mashed potatoes, parsley chimichurri, garlic chips and olive sauce

Astrid & Gastón

Summer

Main dishes

Fish & seafood

'A LA DIABLA' SEAFOOD PASTA With lime zest and ají	49
SCALLOPS RAVIOLI Lime and Parmesan cheese sauce	79
RICE WITH SCALLOPS A LA CRIOLLA With a touch of Parmesan cheese	79
FISH CILANTRO STEW Sea bass medallion and lima bean stew	98
FISH CHUPE SOUP Tía Magali's style	98
CATCH OF THE DAY IN HOT LECHE DE TIGRE With rice and zarandaja	98
CATCH OF THE DAY SUDADO With loche squash and chicha de jora	119
FRIED TRAMBOYO With zarandaja stew and rice with peas	119

Meat & poultry

GRILLED SWEETBREAD Roasted loche squash puree, brasa sauce and mushroom salad	69
DON JAIME RICE WITH DUCK PAN With avocado and ají amarillo salsa criolla	69
CRISPY PANCETTA WITH BLACK TUCUPÍ SAUCE Green lima bean cream, apple and rocoto chalaca	79
STEER LOIN FILLET IN ITS JUICE With onions, tomatoes, ajíes and native potatoes	79
LAMB SHANK CILANTRO STEW With beans and rice with corn	79
THE GUINEA PIG'S PARTY Native potatoes and sauces from the coast, highlands and jungle, served with pickled onion and ají amarillo	88
OUR CONFITED PIGLET With green corn pepián and sour orange sauce	99
A LIFELONG CLASSIC: OUR SUCKLING GOAT Northern cilantro stew juice, mashed potatoes, caramelized onions and watercress	109
ANGUS HANGER STEAK Potato pie with cheese and rocoto served with Lima-bearnese sauce	129

VISA

MENÚ DEGUSTACIÓN REENCUENTRO

CAPITÁN

MUCHAME AND BOTARGA

CATCH OF THE DAY CHILCANO

SEASONAL TOMATOES

ALVEAR - MARQUES DE LA SIERRA 2016
D.O. MONTILLA DE MORILES - ANDALUCÍA
- ESPAÑA

NORTH SHORE CLAMS IN
ESCABECHE SAUCE AND PICKLE
SHALLOTS

CHALACA CLAMS AND CILANTRO

ALCON HOME BEER - ASTRID&GASTÓN -
WITBIER
SAN BORJA - LIMA - PERÚ

WHITE ASPARAGUS WITH
BOTARGA AND MASATO

KOYLE COSTA SAUVIGNON BLANC 2015
PAREDONES VALLE DE COLCHAGUA - CHILE

POTA FLOWER

FOSIL CHARDONNAY 2017
SAN PABLO VALLE DE UCO MENDOZA -
ARGENTINA

CEBICHE FROM THE NORTH

CASA MARIN CARTAGENA RIESLING 2017
D.O. LO ABARCA VALLE DE SAN ANTONIO
- CHILE

STEWED POTATO WITH
VONGOLE

DOMAINE CHEYSSON LA PRÉCIEUSE 2017
CHIROUBLES A.O.C.BEAUJOLAIS
BOURGOGNE FRANCIA

STEWED DUCK TAPADITO

PIANO DE CASTELLI - FOLLIA - 2014
FOLLIA IGT - LAZIO - ITALIA

CHACRA QUAIL WITH BLACK
AJÍ AND LIMA BEANS

CALCAREO COLUVIO DE ALTAMIRA MALBEC
2015
PARAJE ALTAMIRA VALLE DE UCO
MENDOZA - ARGENTINA

SUDADO

ALTAR UCO EDAD MEDIA 2018
GUALTALLARY VALLE DE UCO MENDOZA
ARGENTINA

FIESTA DEL CUY

CANTINA POVERO CABANE 2014
LANGHE DOC - PIEMONTE - ITALIA

GRAPE SNOW CONE

ODE TO THE FIG

ANTIGUAS FAMILIAS MISTELA DE
QUEBRANTA 2015
QUILLOAY - ICA - PERÚ

COPOAZU VS. CACAO

PLANTATIONS XO RUM - 20 YEARS
BARBADOS

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