















# ARTESANA

Cocina Peruana

## ALLERGENS:

-  GLUTEN
-  CRUSTACEAN
-  EGGS
-  FISH
-  SOY
-  MOLLUSKS
-  MUSTARD
-  DAIRY
-  LIPINS
-  SESAME
-  CELERY
-  SULPHITES
-  PEANUTS
-  NUTS



## TO SHARE

- PAPA RELLENA**   8€  
Potato stuffed with beef, onion, egg and olives
- YUCAS FRITAS**    9€  
Fried yucca accompanied by Peruvian dips
- YUCAS ARTESANA (4 und)**    10€  
Fried yucca prepared with cheese and butter
- PAPA A LA HUANCAÍNA**    9€  
Boiled potatoes covered in yellow chili pepper cream, milk and cheese
- CHORITOS A LA CHALACA (6 und)**   9€  
Mussels covered in mixture of onion, tomato, corn, and lime
- CAUSA DE POLLO**   10€  
Yellow chili pepper and lime marinated potato, stuffed with chicken

## TIRADITOS

- TIRADITO DE AJÍ AMARILLO**    18€  
Fine cuts of Corvina marinated with yellow chili "Leche de Tigre"
- TIRADITO DE PULPO AL OLIVO**    17€  
Octopus slices covered with botija oliva sauce

## CEVICHE

- LECHE DE TIGRE**    15€  
Fish cocktail marinated with lime juice, cilantro and onion
- CEVICHE DE CORVINA**    20€  
Corvina with leche de tigre, sweet potato, Peruvian corn, and chulpi corn
- CEVICHE MIXTO**    20€  
Corvina with leche de tigre and shellfish, sweet potato, Peruvian corn, and chulpi corn
- CEVICHE CARRETILLERO**    22€  
Mix of Corvina Ceviche and batter fried squid

## RICES

- CHAUFA DE POLLO**    16€  
Wok-fried Cantonese-style fried rice with chicken pieces, soy sauce, oyster sauce and egg
- CHAUFA DE MARISCOS**    18€  
Wok-fried Cantonese-style fried rice with seafood, soy sauce, oyster sauce and egg
- CHAUFA ESPECIAL**    19€  
Wok-fried Cantonese-style fried rice with pork, shrimps, soy sauce, oyster sauce and egg
- ARROZ CON MARISCOS**    20€  
Seafood rice with chili-based sauce, onion and cilantro



## MAIN COURSES

**AJÍ DE GALLINA** 17€  
Yellow chili paste with shredded chicken, potato, egg and olive

**LOMO SALTADO** 22€  
Wolk-fried sirloin piece with soy sauce, onion, tomato, french fries, and rice

**TALLARINES A LA HUANCAÍNA CON LOMO SALTADO** 23€  
Spaghetti with huancaína sauce, accompanied with Lomo Saltado

**TALLARINES VERDES** 20€  
Spaghetti with basil and spinach pesto, accompanied with entrecot and huancaína sauce

**SECO A LA NORTEÑA** 19€  
Beef rib marinated in cilantro and panca pepper, cooked a low temperature, accompanied with rice and beans

**CHICHARRÓN DE CALAMAR** 16€  
Batter fried squid, accompanied with yucca and mayonnaise

**CHICHARRÓN MIXTO** 18€  
Batter fried mixed seafood and fish, accompanied with yucca and mayonnaise

**ANTICUCHOS** 16€  
Beef heart skewers marinated in Peruvian spices, accompanied with potatoes and Peruvian corn

## DESSERTS

**SUSPIRO A LA LIMEÑA** 7€  
**LEMON PIE** 7€  
**DESSERT OF THE DAY** 7€

## PISCO BAR

**PISCO SOUR** 8€  
**PASSION FRUIT SOUR** 9€  
**CHICHA SOUR** 9€  
**CHILCANO DE PISCO** 8€  
**PASSION FRUIT CHILCANO** 9€  
**CINNAMON CHILCANO** 9€

## BEER

**CAÑA 35 CL** 3€  
**RADLER** 3€  
**CUZQUEÑA (PERUVIAN BEER)** 3,5€  
**HEINIKEN** 3€  
**HEINIKEN 00** 3€  
**TOASTED BEER 00** 3€  
**ÁGUILA SIN FILTRAR** 3,5€  
**GLUTEN-FREE BEER** 3€

## DRINKS

**WATER** 3€  
**SPARKLING WATER** 3€  
**SOFT DRINKS** 3€  
**INKA KOLA** 3,5€  
**1/2 JUG OF CHICHA** 6€  
**JUG OF CHICHA** 11€  
**1/2 JUG OF PASSION FRUIT** 6€  
**JUG OF PASSION FRUIT** 11€

ASK ABOUT VEGETERIAN AND  
GLUTEN-FREE OPTIONS