

QUISPE

Group Menu

starters

to share

TIRADITO DE CORVINA & AGUACATE

Wild sea bass slices marinated with lemon emulsion and extra virgin olive oil, salmon eggs and chili pepper.

MAKI ACEBICHADO

Shrimp panko, avocado, red tuna, cebiche style sauce and togarashi.

CAUSA DE LANGOSTINOS

Mashed yellow potato marinated with lime and yellow pepper, served with shrimp, avocado and quail egg.

main dishes

to share

PASTEL DE CHOCLO

Creamy corn and yellow pepper, asado, beefs, stew juices and parmesan foam.

LOMO SALTADO

Sirloin stir-fried in a wok, red onion, cherry tomato, Creole potatoes and rice with corn.

ARROZ CON PATO A LA NORTEÑA

Mellow coriander and loche squash with smoked duck magret, rocoto cream and quail egg.

Desserts

to share

SUSPIRO A LA LIMEÑA

Homemade dulce de leche, meringue, and red berries.

CHOCOLÚCUMA

Creamy lucuma and chocolate textures.

Drinks

RED WINE / WHITE WINE

1 bottle every 4 people

WATER, SOFT DRINK OR BEER

1 per person

50.00€
per person

QUISPE

Group Menu

starters

to share

CEBICHE CLÁSICO

Wild sea bass marinated with our classic tiger's milk.

TIRADITO DE CORVINA & AGUACATE

Wild sea bass slices marinated with lemon emulsion and extra virgin olive oil, salmon eggs and chili pepper.

MAKI ACEBICHADO

Shrimp panko, avocado, red tuna, cebiche style sauce and togarashi.

CAUSA DE PULPO EN DOS TEXTURAS

Mashed yellow potato marinated with lime and yellow pepper, served with two texture octopus.

main dishes

to share

PASTEL DE CHOCLO

Creamy corn and yellow pepper (cochinita), beetroot, stew juices and parmesan foam.

ARROZ CON PATO A LA NORTEÑA

Mellow coriander and loche squash with smoked duck magret, rocoto cream and quail egg.

LOMO SALTADO

Sirloin stir-fried in a wok, red onion, cherry tomato, Creole potatoes and rice with corn.

Desserts

to share

SUSPIRO A LA LIMEÑA

Homemade dulce de leche, meringue, and red berries.

CHOCOLÚCUMA

Creamy lucuma and chocolate textures.

Drinks

RED WHINE / WHITE WHINE

1 bottle every 4 people

WATER, SOFT DRINK OR BEER

1 per person

60,00€

per person

QUISPE

Group Menu

starters

to share

CEBICHE CLÁSICO

Wild sea bass marinated with our classic tiger's milk.

CEBICHE VERDE DE CORVINA

Wild seabass marinated with coriander tiger's milk and coriander textures.

TIRADITO DE CORVINA & AGUACATE

Wild sea bass slices marinated with lemon emulsion and extra virgin olive oil, salmon eggs and chili pepper.

MAKI ACEBICHADO

Shrimp panko, avocado, red tuna, cebiche style sauce and togarashi.

CAUSA DE PULPO EN DOS TEXTURAS

Mashed yellow potato marinated with lime and yellow pepper, served with two texture octopus.

main dishes

to share

PAPA RELLENA

Sirloin ragout, rocoto emulsion, yellow chili pepper and free-range egg.

PASTEL DE CHOCLO

Creamy corn and yellow pepper, ossobuco, toletus, stew juices and parmesan foam.

ARROZ CHAUFA DE MARISCOS

Sauteed in a wok with octopus, prawns and squid, chiffera sauce, farinada, fried worton strips and nori seaweed.

LOMO SALTADO

Sirloin stir-fried in a wok, red onion, cherry tomato, Creole potatoes and rice with corn.

Desserts

to share

SUSPIRO A LA LIMEÑA

Homemade dulce de leche, meringue and red berries.

CHOCOLÚCUMA

Creamy lucuma and chocolate textures.

Drinks

RED WHINE / WHITE WHINE

1 bottle every 4 people

WATER, SOFT DRINK OR BEER

1 per person

70,00€

per person