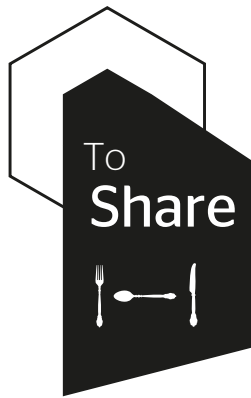


TAPAS

LET'S GO FOR
TAPAS
THEY ARE SO GOOD
**THAT THERE WON'T
BE ANY LEFT**



CORN EMPANADAS

Cheese, creamy corn.

S/ 22

“SALCHIPAPÓN”

Handcrafted sausages, crispy french fries, sauces.

S/ 32

MINI BURGERS

Caramelized onions, bacon, cheddar cheese.

S/ 28

“LOMO SALTADO” EMPANADAS

With yellow chili pepper sauce.

S/ 28

TUNA “TIRADITO”

Nikkei sauce, avocado.

S/ 28

BEEF CARPACCIO

Pesto burrata, Harry's Bar sauce, wild arugula.

S/ 36

CROQUETTES

Made of Iberian ham.

S/ 26

CAESAR SALAD	S/ 36
The classic.	
PESTO BURRATA SALAD	S/ 39
Prosciutto, tomato confit, arugula.	
LOVING TIGER'S MILK	S/ 26
Fish, octopus, prawns, fried calamari.	
TUNA TARTARE	S/ 39
Yuzu, ponzu, sesame seeds, sliced pickled ginger.	
WHEELBARROW CEVICHE	S/ 44
Fish, octopus, fried calamari.	

Prices include 18% of taxes and 10% of service charge.

Take into consideration that food and beverage prepared in the hotel, may contain food allergens or traces of these. In case of having food allergies, please inform our servers.

Main Dishes



CREAMY MUSHROOM FETTUCINE

With prosciutto.

S/ 36

"LOMO SALTADO"

The classic one perfectly served.

S/ 45

SALAR BURGER

S/ 45

Cheddar cheese,
french fries.

SMOKED PORK BELLY TACOS

Guacamole, chalaca,
pork belly juice.

S/ 36

CATCH OF THE DAY

Asparagus, pepper sauce.

S/ 52

STRACCIATELLA PIZZA

Tomato, arugula, olive oil.

S/ 32

BEEF CHEEKS STEW

Mashed potatoes,
baby carrots.

S/ 38

Side Dishes



CREAMED CORN

S/ 18

MUSHROOM RISOTTO

S/ 22

MAC & CHEESE

S/ 18

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Desserts



**CUSTARD APPLE
MERINGUE PIE**

S/ 20

LEMON PIE

S/ 20

OREO CHEESECAKE

S/ 20

**TREMBLING
CHOCOLATE CAKE**

With vanilla ice cream.

S/ 20

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Cocktail Inspiration

MANOS DEL CAMPO

14 Inkas vodka, camu-camu, bitters, hibiscus flower, craft ginger beer, Andean earth.

S/ 42

BLACK NEW YORK SOUR

Black Whiskey, sour mix, malbec, purple corn, orange perfume.

S/ 40

RECUERDOS CACAO

Gin Amazonian, Campari infused with cacao, vermouth rosso, Fever-Tree tonic water, Cacaosuyo, thyme.

S/ 38

ESENCIA AMAZÓNICA

Millonario 10 year old rum, Amazonian mix, Chunchu Bitters, turmeric syrup, soda.

S/ 39

FINO ROSÁCEO

Caña Alta Reposado, Cartavio Solera rum, Martini Fiero, Angostura Bitters, pineapple, Oleo Saccharum.

S/ 36

TRÓPICO PUNCH

Fontana Italia pisco, pineapple, turmeric syrup, tropical water, Tahiti lemon, pineapple croquette.

S/ 38

Light and Fizzy



DISTINGUIDO CAMINANTE

Johnnie Walker Black Label, apple syrup, lulo fruit, gari.

S/ 40

ABRACADABRA

Tullamore D.E.W. Irish whiskey, Flor de Caña Spresso, sour mix, lulo fruit, pineapple.

S/ 36

FRAGANTE

Martini Fiero, grapefruit, Fever-Tree tonic water, red berries syrup, basil.

S/ 34

SBAGLIATO

Campari, Cinzano Rosso 1757, prosecco, orange.

S/ 32

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Vintage

NEGRONI

Beefeater, Cinzano Rosso 1757, Campari, orange.

S/ 34

MANHATTAN

Bourbon whiskey, Carpano Antica Formula, Angostura Bitters.

S/ 34

MARTINEZ #4 LONDON DRY

Bombay Sapphire, Cinzano 1757, Cointreau, Noilly Prat, Luxardo Maraschino, bitters.

S/ 36

MARTINI DEL SUR

Barsol Green Must Italia pisco, Noilly Prat, orange bitters, lime perfume, smoked prosciutto.

S/ 34

Origin Tonics



T & T

Barsol Torontel pisco, Fever-Tree Indian Tonic, lime perfume.

S/ 38

AMAZONIAN TONIC

Amazonian Gin, Fever-Tree Indian Tonic, sacha culantro, tonka bean perfume.

S/ 44

VODKA TONIC

14 Inkas vodka, Fever-Tree Mediterranean Tonic, lemon peel.

S/ 40

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Gin & Tonic

ILUSIONISTA

The London N°1, Fever-Tree Mediterranean Tonic, cardamom, lime.

S/ 48

TINI TEN

Tanqueray N° Ten, Fever-Tree Indian Tonic, chamomile.

S/ 46

GREEN 24

Beefeater 24, Fever-Tree Indian Tonic, green tea, grapefruit.

S/ 44

BROCKMANS TONIC

Brockmans, Fever-Tree Indian Tonic, blueberries carpaccio, orange perfume.

S/ 56

INUSUAL

Hendrick's, Fever-Tree Indian Tonic, kiuri.

S/ 44

ALQUIMISTA

Citadelle, Fever-Tree Indian Tonic, orange peel, star anise.

S/ 44

SEVILLA TONIC

Tanqueray Sevilla, Fever-Tree Aromatic Tonic, orange, cinnamon.

S/ 40

MEDITERRÁNEO

Mare, Fever-Tree Mediterranean Tonic, rosemary.

S/ 46

Mocktails



GARDEN ICED-TEA

Red berries herbal infusion, grenadine syrup, Tahiti lemon, thyme.

S/ 20

FANTASÍA TROPICAL

Tropical mix, Oleo Saccharum, grapefruit, Fever-Tree tonic water.

S/ 22

PIEL SELVA

Amazonian mix, turmeric syrup, Fever-Tree tonic water, bitters, sacha culantro.

S/ 22

Prices include 18% of taxes and 10% of service charge.





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— Craft Beers



— Local / Imported

	CUSQUEÑA Ate Lima, Backus	LAGER	S/ 19
	CORONA México	LAGER	S/ 22
	PILSEN Ate Lima, Backus	LAGER	S/ 20
	ERDINGER Germany	NON-ALCOHOLIC	S/ 25

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