

# la Pachamama

## TRAGOS Y PIQUEOS PERUANOS

### Our PIQUEOS

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#### Anticuchos

10€

Exquisite skewer of veal heart well seasoned with peruvian spices. You will be surprised!

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#### Causa Limeña

10€

Delicious mashed potatoes with hot yellow pepper, stuffed with chicken salad. A classic!

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#### Trío de Causas

12,5€

Three mini causas of mashed potatoes with hot yellow pepper, with different and tasty fillings. An innovative touch!

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#### Tequeños

9,5€

Tasty rolls stuffed with authentic Peruvian flavors.

Chicken and chilli /  corn with cheese / sauteed loin

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#### Ensalada de Quinoa

14€

Rich and fresh mix quinoa salad with avocado, cherry tomatoes, and with basil and blackberry vinaigrette.

#### Yuca Frita

8€

Crispy cassava wedges accompanied by huancaína sauce. A delicious bite!

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#### Papa Rellena

9€

Potato stuffed with minced beef, and Peruvian seasoning. A very tasty entree!

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#### Papa a la Huancaína

8€

Slices of boiled potato bathed in abundant huancaína sauce. The most requested!

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#### Trío Terral

22€

Combined Anticucho, Yuca and Papa Rellena.

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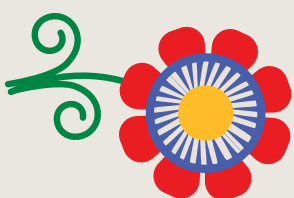
#### Salchipapas

8,5€

The sausages with their fried potatoes. I want a salchipapa!

Extra sauce 0,80€

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### authentic peruvian CEVICHE

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Emblematic Peruvian dish, which will dazzle you with its freshness and flavor. Made with lime juice, red onion and " Leche Tigre". The best

Sole 14€  
Croaker 17€  
Tuna 18€  
octopus 18€

Salmon 17€  
Mixed: fish, seafood and prawns 17€  
 Mango 10€  
Ceviche crocante 16€

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### More SABOR A MAR

#### Leche de Tigre 8€

Rich ceviche juice, with an intense and refreshing flavor.

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#### Trío de Leche de Tigre 20€

For the most daring. Three levels of spiciness and flavor: ají limo, ají amarillo and the traditional one. ¡Pure Peruvian flavor!

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#### Conchitas a la Parmesana 18€

Scallop gratin with parmesan. An exquisite mouthful of sea!

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#### Conchitas al Ají 3,5€/ud

Zamburiña seasoned with ají amarillo A spicy touch!

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#### Trío Marino 18€

Spectacular combination of classic ceviche, causa limeña and fried squid.

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#### Pulpo al olivo 19€

Perfect combination of sliced octopus with purple olive sauce. Unique!

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#### Pulpo Anticuchero 21€

Exquisite octopus marinated in an anticuchera sauce accompanied by corn and potato.

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#### Cóctel de Langostinos 15€

Fresh prawn cocktail mixed with lettuce, avocado and passion fruit sauce

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### NIKKEI Dishes

#### Tiradito

15€

Fine cuts of raw fish in three sauces: rocoto, yellow and classic chili pepper. Delicious!

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#### Tiradito de Salmón

17€

Salmon sashimi with an exquisite yellow chili sauce !!

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#### Tiradito Magma

18€

Octopus sashimi with ají limo sauce and the secret of the house. For those looking for a tasty spicy!

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#### Maki Acevichado

16€

Traditional Maki of the Peruvian-Japanese fusion, with salmon, cream cheese, avocado and panko prawn, bathed with acevichada sauce! You have not tried a Maki like it !!

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#### Maki Furai

15€

Salmon, avocado and cream cheese maki, breaded and fried. Something unique!

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#### Maki al olivo

17€

Octopus maki, avocado and purple olive sauce. You will repeat!

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#### Trío de Makis

24€

Combination of our three Makis, 5 pieces of acevichado, 5 of Furai and 5 of Olivo.

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FRUTOS  
SECOS



HUEVOS



LÁCTEOS



SULFITOS



APIO



MOSTAZA



CEREALES  
CON GLUTEN



SÉSAMO



PESCADO



SOJA



MOLUSCOS



CRUSTÁCEOS

Comuniqué al personal si tiene alguna alergia o intolerancia para informarle sobre los alérgenos.



# Peruvian cuisine

## PLATOS DE FONDO

Dishes of traditional Peruvian cuisine, prepared with passion and authentic Creole seasoning.

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### Jalea Mixta

18€

Exquisite fried seafood with red onions. Great!



### Arroz Chaufa

15€

Chifa cuisine star dish, fusion of Peruvian and Chinese gastronomic flavors, fried rice with pork and chicken. You'll love it!



### Arroz Chaufa Vegano

14€

Adaptation of the traditional Chaufa, sautéed rice with vegetables, and its chifa seasoning.



### Arroz con Pato

20€

In the pure northern style, green rice with duck marinated in chicha de jora, black beer and Peruvian chili peppers, accompanied by potatoes a la huancaína.



### Arroz con Mariscos

18€

One of the dishes preferred by the people of Peru, enjoy the authentic Creole flavor!



### Tacu Tacu a lo Macho

20€

Traditional Creole dish, consists of a mixture of rice with beans, bathed with seafood in sauce. For lovers of the sea!



### Tacu Tacu con Lomo Saltado

18€

Traditional Creole dish consists of a mixture of rice with beans, accompanied by sautéed loin.



### Tallarines a la Huancaína con lomo

17€

Delicious noodles with Huancaína sauce accompanied by sautéed loin. A spicy touch!



### Tallarín Saltado

16€

Chifa food classic dish, sautéed tagliatelle with beef tenderloin.



### Tallarín Saltado con Tofu

16€

Sauteed noodles with tofu, chifa-style.



### Ají de Gallina

16€

Typical dish of the Peruvian coast consists of a thick hot sauce cream with chicken breast, accompanied by rice and boiled potatoes.



### Lomo Saltado

15€

Traditional sautéed beef tenderloin with tomato and onion accompanied by rice and french fries. Delicious!



### Chupe de Camarones

19€

Exquisite seafood soup with rice and egg, with an intense sea flavor.



### Seco de Ossobuco

18€

Very juicy ossobuco stew, seasoned with aji panca, and a garnish of rice and beans.



### Pan con Chicharrón

12€

Spectacular stewed bacon sandwich with sweet potato and red onion, accompanied by french fries. You will repeat!



### Quinotto de setas

17€

Peruvian-style risotto, made with white and red quinoa, mushrooms and with or without bacon. A flavor that you will not forget!!



Try it with our spicy touch, adding yellow chili sauce and pesto (18,5€)



## And finally... POSTRES



### Torta 3 leches con Lúcumá

6€

Fluffy sponge cake soaked in three milks and Lucuma pulp. For the sweet tooth!



### Suspiro Limeño

6€

White delicacy with chantilly foam in Porto. As sweet as a Lima woman sigh!



### Mousse de Maracuyá con Aguaymanto

5€

Delicious combination of passion fruit citrus with the sweetness of Aguaymanto syrup. It will make your mouth water!



### Tarta La Pachamama

6€

Layers of dark and white chocolate mousse with sponge cake and topped with cream cheese. Soft and creamy!



### Postre de la casa

5,5€

Ask about our special dessert



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Discover new dishes and drinks!



@bar\_la\_pachamama



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Instagram



DRIED  
FRUITS

EGGS

DAIRY  
PRODUCTS

SULFITE

CELERY

MUSTARD

CEREALS  
WITH GLUTEN

SESAME

FISH

SOYBEANS

MOLLUSKS

CRUSTACEANS

Let the staff know if you have any allergies or intolerances so that they can inform you about the allergens.