



Entre Causas

Peruvian Kitchen

We are dedicate to
bringing the original flavors and aromas
of Peru

ANTIPASTO

CHICHARRON Y PATACONE 10

Crispy pork belly and frie plantains, served with pico de gallo sauce

LECHE DE TIGRE 10

Fish concentrate sauce marinate with limes, chilli and cilantro, served with sweet potato, white corn and fish dices.

CAUSA LIMEÑA 9

Mash potato marinate with peruvian yellow chili, stuffed with chicken salad dressing with citrus mayonaise

PAPA RELLENA 8

Potato croquetes served with soute beef and huancaína sauce.

ALITAS ACEVICHADAS 7

Frie chicken wings served with citrus mayonaise.

MINI EMPANADAS DE LOMO SALTADO 8

Frie wontons stuffed with beef mix, served with huancaína sause.

TAMALES 6

Corn dough dressing with especial chilli and pork, wrapped in banana leaves.

PAPA A LA HUANCAINA 6

Creamy sauce made with peruvian yellow chili and milk served with boil potato and hard boiler egg.



CEVICHE & TIRADITOS

CEVICHE 1 4

Fish dices marinate with lime juice, chilli, cilantro and leche de tigre, served with sweet potato, white corn and red onios.

CEVICHE MIXTO 1 6

Fish dices, calamaro and shimps marinate with lime juice, chilli, cilantro, leche de tigre, served with sweet potato, white corn and red onios.

DENTICE E POLPO 1 8

White fish fillets and octopus served with clasic leche de tigre, avocado and withe corn.

PULPO AL OLIVO 1 8

Octopus marinate with black olive sauce served with avocado and cracker.

TIRADITO DE AJI AMARILLO 1 6

Fish fillet marinate with yellow chilli sauce, cilantro and lime juice, served with avocado and sweet potato.



M A R E

SALMONE A LA GRILLA 1 8
Grill salmon served with white rice and salad.

AJI DE LANGOSTINOS 1 8
Shrimps in a creamy yellow chilli sauce, served with white rice and boiled potato.

ARROZ CON MARISCOS 1 6
Peruvian style seafood rice.

JALEA 1 8
Deep fried seafood mix, fish fillet and crispy casava.

PESCADO FRITO 1 7
Deep fried fish served with white rice, crispy casava, and pico de gallo sauce.

PESCADO A LO MACHO 2 1
Deep fried fish served with a creamy seafood sauce, with rice and crispy casava.

CHAUFA DE MARISCOS 1 6
Fried rice with calamari and shrimps, soy sauce, eggs and green scallions.

TACUTACU ENTRE CAUSAS 1 8
Beans and rice Mix served with seafood sauce on top plus grill octopus.



TRIO, DUO MARINO

TRIO MARINO 20
Seafood rice, fish ceviche, deep fried calamari and shimps.

TRIO LIMEÑO 21
Fish causa, ceviche and deep fried calamari and shimps.

DUO MARINO 17
Ceviche and deep fried calamari and shimps.

CAUSA ENTRE CAUSAS 18
Causa stuffed with deep fried seafood and server with yellow ceviche.

ALLA BRACE

PARRILLA DE MARE 22
Grill shimps, calamari

PARRILLA DE CARNE 20
Carne, petto di pollo, salsiccia, cuore, e trippa marinati in salsa anticuchera accompagnati con patate fritte.

ANTICUCHOS 12
Cuore e trippa di manzo marinati in salsa anticuchera alla brace, huancaína, mais bianco.



CARNI

CHAUFA DE CARNE Riso, carne, salsa di soia, cipollotto e uovo saltati al wok	1 6
TALLARIN SALTADO Spaghetti, carne, cipolla, pomodoro e verdure orientali saltate al wok con salsa di soia	1 5
LOMO SALTADO Filetto di carne, salsa orientale, cipolla, pomodoro, coreandolo al wok, accompagnato con riso in bianco e patate fritte	1 7
LOMO SALTADO A LO POBRE Filetto di carne, salsa orientale, cipolla, pomodoro, coreandolo al wok con riso in bianco, patate fritte, platano, uovo fritto.	1 9
LINGUINE A LA HUANCAINA C/LOMO Fettuccine in crema alla huancaína con filetto di carne, cipolla, pomodoro, coriandolo al wok in salsa orientale	1 8
HABLA PE CAUSA Causa limeña coronato con lomo saltado in salsa orientale	1 8
BISTEK A LO POBRE Fetta di carne alla brace, riso bianco, platano, insalta condita, uovo fritto e patate fritte.	2 0
TACUTACU C/LOMO JUGOSO Riso bianco con crema di fagioli il tutto fritto, coronati con filetto di carne al wok in salsa de lomo accompagnati con crema a la huancaína	1 8



POLLO

POLLO BROASTHER 1 0
Deep fry chicken thighs, fries and green salad.

MOSTRITO 1 2
Deep fry chicken thighs, served with frie rice amd fries.

PECHUGA A LA PLANCH A 1 3
Chicken breast on the grill served with qith rice fries and green salad.

CHAUFA CLASICO 1 3
Frie rice with chicken dices, egg, scalions and soy sauce.

TALLARINES VERDES 1 5
Linguine in creamy green sauce and oarmesan cheese, served with home made chicken cordon blue.

VEGETARIANO

CEVICHE DE QUINOA 1 5
Red and black quinoa marinate with leche de tigre, mix with avocado, sweet potato, with the corn and red onios.

CHAUFA VEG 1 4
Fried rice with vegetables of the day, egli and soy sauce.

TALLARIN ORIENTAL 1 2
Saute spaghetti with vegetables of the day, soy sauce and sesame oil.



ZUPPE

SUDADO DE PESCADO 18

Whole fish boiled into in a fumetti, thickened with the house's special sauce, served with cassava, red onions and tomato.

PARIHUELA 19

Made with fumet, fish filed and sea food mix, thickened with the house's special souce.

CHUPE DE CAMARONES 18

Creamy shimps soup, made with rice, potatoes milk and poached eggs.

SOPA A LA MINUTA 13

Creamy beef soup, boiled with potatoes, pasta, dash of heavy milk and served with fry egg on top.

DOLCI

TORTA 3 LECHES 6

TORTA DE CHOCOLATE 5

CREMA VOLTEADA 5

CHURROS DULCE DE LECHE 6



BEBIDAS

Coca cola	33cl	2.5
Fanta	33cl	2.5
Inca kola	30cl	3.5
Coca cola zero	33cl	2.5
Jugo maracuya	1lt / 0.5lt	12/ 6
Limonada	1lt / 0.5lt	8 / 4
Chicha morada	1lt / 0.5lt	10/5
Agua natural	75cl	3
Agua frizzante	75cl	3

CERVEZAS

Cusqueña negra	33cl	4
Cusqueña dorada	33cl	4
Cusqueña de trigo	33cl	4
Corona	33cl	3.5
Heiniken	33cl	2.5

C O C K T A I L

Aperol spritz	8
Campari spritz	8
Aperol Inca	8
Piña colada	10
Cuba Libre	10
Mojito	10
Aperol Margarita	9

P I S C O S S O U R

Limon	10
Maracuya	12
Chicha morada	10
Canela	11
Zenzero	11

S A N G R I A S

Rossa	15
Bianca	15

BOLLICINE

Moet	75cl	90	
Ca del bosco prestige	75cl	80	
Prosecco	75cl	25	 6

VINI ROSSI

Primitivo	75cl	20	
Nero d' avola	75cl	20	 6
Cabernet	75cl	25	

VINI BIANCHI

Blangé	75cl	40	
Sauvignon	75cl	30	
Gewurztraminer	75cl	30	
Chardonnay	75cl	25	
Greco	75cl	22	 6



Calice di vino