



Entre Causas

Peruvian Kitchen

We are dedicated to bringing a Little
of our flavors and traditions every bite.

STARTERS

CHICHARRON Y PATAZONE

10

Marinated and fried pork cubes whit fried plantains served whit pico de gallo.

LECHE DE TIGRE

10

Fish concentrate, sweet potatoes, white corn, julienned red onion, and toasted corn.

CAUSA LIMEÑA

9

Potatoes whit yellow chili pepper, chicken, peas and carrots, homemade mayonnaise, hard boiled egg, olives and coriander.

CAUSA DE LANGOSTINOS

12

Potatoes marinated whit yellow chili pepper, stuffed whit shrimps, avocado and salsa golf

ALITAS ACEVICHADAS

7

Fried chicken wings whit crispy breadding, acevichada sauce and spring onion.

EMPANADAS DE LOMO SALTADO

8

Puff pastry filled whit wok-fried meat whit tomato and homrmade sauce

TAMALES

6

Pork, hard-boiled eggs, olives, cornmeal, wrapped in banana leaves

PAPA A LA HUANCAINA

6

Boiled potatoes covered in yellow chili pepper cream, whit egg and black olive powder.

PALTA RELLENA

8

Chicken, peas and carrots, homemade mayonaise, olive and coriander.

CEVICHE & TIRADITOS

CEVICHE

15

White fish, sweet potato, white corn, toasted corn, and red onion marinated in lime and leche de tigre.

CEVICHE MIXTO

18

White fish, seafood, sweet potato, white corn, toasted corn, and red onion marinated in lime and leche de tigre.

DENTICE E POLPO

18

Octopus and snapper tiradito, served in a traditional leche de tigre glaze, avocado and coriander oil.

PULPO AL OLIVO

18

Octopus slices marinated in lime and covered in black olive sauce, served with crackers.

TIRADITO DE AJI AMARILLO

18

Snapper served in aji amarillo sauce with avocado, white corn, and sweet potatoes.

COKTAIL DE CAMARONES

15

Cooked prawns served with cocktail sauce, avocado, tomato, cilantro.

SEEFOOD

SALMONE A LA PLANCHA

17

Grilled salmon whit white rice and mixed salad from the house

AJI DE LANGOSTINOS

18

Shrimps in a creamy yellow pepper sauce, served whit white rice and boiled potatoes

ARROZ CON MARISCOS

17

Mixed seafood sauteed in a wok whit rice and mother sauce entre causas and parmesan

JALEA

18

Fried fish and seafood white cassava and topped whit sarza criolla

PESCADO FRITO

18

Fried catch of te day, white rice, fried cassava and sarza criolla.

PESCADO A LO MACHO

21

Fried fish in yellow chili sauce whit seafood mix and white rice

CHAUFA DE MARISCOS

17

A mixture seefood and rice, stir-fried in a wok whit soy sauce, sesamo oil, spring onion, fried egg

TACUTACU ENTRE CAUSAS

19

A mix of white rice and bean puree, all fried, served whit grilled octopus and covered in seafood sauce.

TRIO MARINOS

TRIO MARINO

20

Rice whit mixed seafood, ceviche and fried seafood

TRIO LIMEÑO

22

Marinated fish, ceviche and fried seafood

DUO MARINO

17

Ceviche and fried seafood

CAUSA ENTRE CAUSAS

18

Causa stuffed with fried seafood, topped with ceviche in yellow pepper sauce

GRILLED

PARRILLA DE MAR

23

Shrimps, squid, octopus, tuna in anticuchera sauce, accompanied with french fries

PARRILLA DE CARNE

20

Meat, chicken breast, sausage, beef heart, tripe marinated in anticuchera sauce accompanied with french fries

ANTICUCHOS

13

Beef heart and tripe marinated in grilled anticuchera sauce, huancaína, white corn

MEAT

CHAUFA DE CARNE

Rice, meat, soy sauce, spring onion and egg stir-fried in a wok.

16

TALLARIN SALTADO

Spaghetti, meat, red onion, tomato and oriental vegetables stir-fried in a wok with saoy sauce

16

LOMO SALTADO

Beef fillet, oriental sauce, red onion, tomato, wok-fried onion, served with white rice and french fries

18

LOMO SALTADO A LO POBRE

Beef fillet, oriental sauce, onion, tomato, wok-fried, served with white rice and french fries with egg and plantain

19

LINGUINE A LA HUANCAINA C/LOMO

Fettuccine in huancaina cream with beef fillet, red onion, tomato, coriander wok-fries and oriental sauce

18

HABLA PE CAUSA

Causa limeña crowned with lomo saltado in an oriental sauce

18

BISTEK A LO POBRE

Grilled steak 250g, white rice, french fries, fried egg, plantain fries and mixed salad

21

TACUTACU C/LOMO

White rice with bean cream, all fried, topped with wok-fried beef fillet in onion sauce, accompanied by cream a la huancaina

18

TACUTACU SECO DE CARNE

250g of meat cooked for 10 hours with coreandolo, dark beers and pumpkin, served with tacutacu, boiled cassava, white rice and sarza criolla.

16

CHIKEN

POLLO BROASTER 10

Crispy fried chicken, salad and french fries
with its sauce

MOSTRITO 12

Crispy fried chicken, rice white soy sauce
and wok-fried chicken and french fries

PECHUGA A LA PLANCHA 14

Marinated chicken breast, white rice, french
fries and salad.

CHAUFA CLASICO 13

Rice, chicken, spring onion, egg, soy sauce,
sesame oil stir-fried in a wok

TALLARINES VERDES 15

Linguine in a green sauce made with spinach
basilico and cheese, accompanied with chicken
milanese and cream huancaína

VEGETERIAN

CEVICHE DE QUINOA 15

Black and red quinoa with onion, avocado,
tomato, cilantro, lime and tiger milk.

CHAUFA VEG 14

White rice, sesame oil, egg, plantain, wok-fried
vegetables of the day

TALLARIN ORIENTAL 13

Spaghetti, vegetables of the day, sautéed with
salt and pepper and teriyaki sauce

SOUP

SUDADO DE PESCADO

18

Whole fish soup of the day, cooked in its own water with homemade seafood sauce, cassava and white rice.

PARIHUELA

19

Fish fillet soup, mixed seafood, red chili pepper, yellow chili pepper, cassava.

CHUPE DE CAMARONES

18

Shrimp soup, red and yellow chili pepper, mint, cassava, rice, peas, potatoes, evaporated milk and whipped egg.

SOPA A LA MINUTA

13

Soup with minced meat, peas, carrots, a touch of evaporated milk and eggs with linguine

SWEETS

3 MILK CAKE

6

CHOCOLATE CAKE

5

CREMA VOLTEADA

5

CHURROS DULCE DE LECHE

6

DRINKS

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/ 7
Limonada	1lt/0.5lt	8 / 5
Chicha morada	1lt/0.5lt	10/6
Agua natural	75cl	3
Agua frizzante	75cl	3

BEERS

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

COCKTAIL

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

PISCOS SOUR

Limon	10
Maracuya	12
Chicha morada	10
Canela	11
Zenzero	11

SANGRIAS

Red 1lt	15
White 1lt	15

BUBBLES

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

RED WINES

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

WHITE WINES

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



Cup of wine