

## SALADS

### BARRANCO

Quinoa, cherry tomatoes, cucumbers, onions, olives, Andean cheese, large kernel corn, avocado, hot rocoto peppers, beans, spearmint, lima bean hummus and pita chips.

### NIKKEI

Crispy chicken, mixed lettuce leaves, wontons, soybean sprouts, peppers, carrots, oranges, cucumbers, peanuts and sweet and sour Nikkei vinaigrette.

### TANTA

Chicken, mixed lettuce leaves, apples, hard boiled eggs, hearts of palm, raisins, avocado and curry vinaigrette.

### COBB

Chicken, blue cheese, bacon, avocado, mushrooms, tomatoes, hard boiled eggs, lettuce and Dijon vinaigrette.

### FASHION

Chicken, mixed lettuce leaves, arugula, spinach, bacon, almonds, goat cheese, seasonal fruits, balsamic and Dijon vinaigrette.

### MANTARO

Smoked trout, mixed lettuce leaves, avocado, hearts of palm, tomatoes, onions, green asparagus, yogurt and Dijon vinaigrette.

## APPETIZERS

### PASTEL DE CHOCLO Y CARNE

Sweet large kernel corn and beef pie

### TORTILLA DE PAPAS

Spanish omelette made with free range eggs and served with grilled bread.

### DÚO DE PAPAS A LA HUANCAÍNA

Boiled yellow potatoes in spicy Huancaína cheese sauce and hot rocoto pepper sauce.

### LOS TAMALITOS

(corn tamales)

- \\ Tamalito verde (cilantro)
- \\ Tamalito limeño
- \\ Artichoke Tamalito

### CAUSA LIMEÑA

Cold mashed potato pie stuffed with chicken, avocado, tomatoes, hard-boiled eggs, mayo and a bit of Huancaína\*.

### PAPAS RELLENAS CLÁSICAS

Fried beef-stuffed potatoes served with Peruvian sauces.

### CALENTAO

Rice stir-fry with beans, chorizo, beef, banana and a fried egg.

### TANTA WINGS

Asian glazed wings served with razor-thin daikon pickles in a sweet vinaigrette.

### LAS CROQUETAS TANTA

Croquettes stuffed with Peruvian rotisserie chicken or ají de gallina (spicy creamed chicken) or both.

### HUEVOS DE GASTÓN

Scrambled eggs with yuca and Peruvian-style pork sausage. Served with grilled potatoe bread.

### ANTICUCHOS TRADICIÓN

Grilled beef heart skewers served with large kernel corn, sautéed potatoes and yellow chili and hot rocoto pepper sauces.

### LAS EMPANADAS

(pasties)

- \\ Filled with choice of chicken,
- \\ ají de gallina (spicy creamed chicken), cilantro tamale, spinach and cheese, or beef rump
- \\ Lomo saltado (beef stir fry) or spicy shrimp

## SOUPS



### ANGELITA

Angel hair soup with chicken, yellow potatoes, lemon, hot rocoto peppers, salty corn nuts and green onions.

### CREMA DE ZAPALLO LOCHE

Creamy butternut squash soup served with garlic bread for dunking.

### SOPA DE CEBOLLA

Three-cheese au gratin onion soup.

### AGUADITO

A comforting traditional Peruvian soup with chicken, lime, cilantro and rice.

### LOS TEQUEÑOS

(Wonton fingers)

- \\ Filled with ají de gallina (spicy creamed chicken)
- \\ Lomo saltado (beef stir fry)
- \\ Mixed

### ROCOTO RELLENO

Traditional Arequipeño beef-stuffed hot peppers served with a potato gratin.

### CAUSUSHIS

A platter of mini cold mashed potato pies filled with a variety of fillings.

### POBRECITO

Mini beef tenderloin topped with a fried egg and served with onions, fries and a small tacu tacu (fried beans and rice pancake).

### CEBICHE CLÁSICO

Catch of the day Cebiche. Always fresh, and always tasty.

### LA JARANITA CRIOLLA

To share. Cilantro tamale, fried beef-stuffed potatoes, beef heart skewers, buttered large kernel corn, cold mashed potato pies and yellow potatoes in spicy Huancaína cheese sauce.

## PASTAS



### SPAGHETTI MEDITERRÁNEO

Fresh tomato, basil, garlic, olive oil. Light and tasty.



### SPAGHETTI DEL NONNO

Homemade Ragù Bolognese, with mushrooms and a bit of cream.

### LASAGNA DE CARNE

Slow cooked beef Ragù lasagna with mozzarella cheese and plenty of parmesan.

### RAVIOLES DE ASADO

Red wine-braised short rib ravioli in a mustard cream and parmesan cheese.

### RAVIOLES DE ALCACHOFA

Artichoke ravioli in a creamy parmesan sauce.

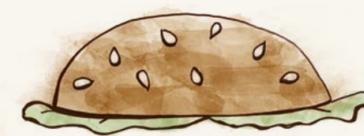
### TALLARINES SALTADOS CRIOLLOS AL WOK

Chicken stir-fried noodles  
Beef tenderloin stir-fried noodles



### TALLARINES CASEROS

Peruvian home-style noodles in a creamy spinach-basil pesto served with a breaded thinly sliced beef tenderloin cutlet.



### TRADITIONAL LIMEÑO SANDWICHES

served with fried sweet potatoes and hot rocoto pepper sauce.

### JAMÓN LIMEÑO

Home-cured ham, lettuce and red onion relish on a French roll.

### PAVO

Wood oven roasted turkey with lettuce and red onion relish.

### ASADO

Short rib stew, lettuce, red onion relish and a bit of mustard.

## MAIN DISHES

### GUISOS, SALTADOS Y ARROCES

#### QUINUA AEROPUERTO

Fried organic quinoa with chicken and vegetables, covered in a juicy egg omelette and spicy garlic sauce.

#### AJÍ DE GALLINA

Old-fashioned Peruvian spicy creamed chicken served with yellow potatoes and white rice with corn.

#### POLLITO NIKKEI

Chicken fillet served with Chaufa stir-fried rice, vegetables and egg omelette.

#### MI SUPREMA MARYLAND

Breaded chicken breast served with fries, banana with cheese, a fried egg and creamy large kernel corn.

#### EL GRAN COMBINADO

Peruvian chicken with cilantro rice, fried banana, large kernel corn with Ocopa sauce\*, and potatoes in spicy Huancaína\*.

#### TANTA MINISTRONE

Hearty beef stew soup with short pasta, vegetables and spicy Huancaína\*.

#### EL POLLO Y EL RISOTTO

Peruvian-style sautéed chicken with mushrooms over a yellow chili and squash risotto.

#### CHIJAO KAY MARINERO

Catch of the day filled with shrimps, topped with a sesame sauce and served with Chaufa stir-fried rice.

#### TACU TACU A LO POBRE

Breaded sirloin cutlet topped with a fried egg, tacu-tacu (fried beans and rice pancake), sweet and sour escabeche sauce and a fried banana.

#### LOMO SALTADO

Tanta's most popular dish: beef stir fry with onions and tomatoes served with fries and rice with corn.

#### EL ASADO DE LA ABUELA

Beef sirloin tip roast in a tomato and carrot sauce served with yellow mashed potatoes, white rice with corn and red onion relish .

#### ASADO DE TIRA DE SIEMPRE

Old-fashioned red wine-braised short rib beef stew with onions, bacon, and mushrooms, served with cream fettuccini.

#### SANCOCHADOTE

To share. A tasty array of stew meat, vegetables, sauces and broth.



## SANDWICHES

### OUR HAMBURGERS

served with French fries

#### CLASSIC

Lettuce, tomatoes, cheese, pickles, onions.

#### LIMEÑA

Lettuce, tomatoes, sautéed onions, peppers, mushrooms and cheese.

#### ROYAL

Lettuce, tomatoes, cheese, pickles, onions, bacon and a fried egg.

### OUR SPECIAL SANDWICHES

served with French fries

#### VEGETARIAN

Eggplant, zucchini, onions, mushrooms, cheese and caramelized tomatoes on grilled bread.

#### PAVO FICHO

Turkey breast, sautéed onions, mushrooms, cheese and sweet mustard on panini bread.

#### APANADO

Breaded beef rump, lettuce, tomatoes, fried egg, Andean cheese and red onion salsa.

#### PORTEÑO

Beef tenderloin, avocado, melted cheese and spicy chimichurri (parsley and garlic sauce) on ciabatta bread.

#### CRIOLLO

Wok-sautéed beef tenderloin and melted cheese on baguettini bread.

\* Huancaína: creamy and spicy cheese and chili sauce. - Ocopa: creamy cheese and black mint sauce.



## OUR JUICES

### CLASSIC FRUIT JUICES

PAPAYA, PINEAPPLE, YELLOW PASSION FRUIT OR MANGO

CHIRIMOYA\*, LÚCUMA\*, CAMU CAMU\*, STRAWBERRY, ORANGE, MANDARIN OR MIXED FRUIT

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DOÑA LUISA  
Pineapple, lemongrass and orange

TOY PIÑA  
Pineapple, orange and grapes

MANGO HUARANGO  
Mango, orange and banana

AGILITO  
Pineapple, orange and lime

FOGOSO  
Banana, mango and yellow passion fruit

NORTEÑO  
Mango, pineapple and orange

PINTONA  
Orange, banana, passionfruit and mandarin

TÍA CAMU  
Camu camu\*, orange and lime

TRAVIESO  
Strawberry, passion fruit and lime

CASANOVA  
Camu camu\*, orange, mandarin and pineapple

MUCHACHITA  
Chirimoya\*, pineapple and yellow passion fruit

PIEL DE SEDA  
Chirimoya\*, banana and orange

CARIÑOSO  
Strawberry, chirimoya\* and mandarin

CONQUISTADOR  
Sweet passion fruit and mandarin

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### FRUIT JUICE AND MILK

LA INDECISA  
Strawberry, black carob syrup, eggs and vanilla essence

MELOSA  
Papaya, black carob syrup and vanilla essence

EL MOROCHO  
Lúcuma, condensed milk and chocolate

## COCKTAILS

### CLASSIC COCKTAILS

PISCO SOUR CLÁSICO  
Pisco, Angostura bitters, egg white, lime juice, sugar syrup

PISCO SOUR CATEDRAL  
Large Pisco Sour

CAPITÁN  
Pisco, vermouth rosso, Angostura bitters

ALGARROBINA  
Pisco, chocolate liqueur, milk, black carob tree syrup, egg white

SOL Y SOMBRA  
Pisco, lime juice, ginger ale, cherry liqueur, orange slices

PIÑA COLADA  
Rum, coconut milk, and pineapple juice

NEGRONI  
Gin, Campari and Vermouth rosso

PISCO PUNCH  
Pisco, pineapple syrup, lime

### CHILCANOS

with Pisco macerated in:

STRAWBERRIES AND LEMONGRASS

ANDEAN MUÑA PLANT, MANDARIN AND PINEAPPLE

CARDAMOM, GINGER AND LIMA\*

### PISCO, TEQUILA, GIN, VODKA, RUM... AND MORE PISCO!

PASIÓN RONERA  
Rum, strawberries, spearmint and tonic water

PISCOPOLITAN  
Pisco, pineapple syrup, cranberry and yellow passion fruit

TREMENDA  
Pisco Sour with banana passionfruit, mandarin, yellow passion fruit and hibiscus flower powder

BORGOÑITA  
Pisco Sour with burgundy grapes, mandarin and lemongrass powder

COCONITA PUNCH  
Pisco, cocona syrup (tropical citrus fruit), orange and lime

EL CHAPAO  
Pisco, aguaymanto (Peruvian goldenberry) and pineapple

MORADITA  
Pisco, chicha morada (purple corn drink), pineapple syrup, yellow passion fruit and red wine

PECOSA  
Vodka, Peruvian pink peppercorns, jungle cilantro, orange, lima\* and honey

PON PIN  
Pisco macerated in cucumber, lime juice and tonic water

SERIÓN  
Pisco, Aperol, Cynar, yellow passion fruit and ginger ale

AHUMADITO  
Tequila, triple sec, lime, sage and a smoky perfume

MARGARACHA DE MARACUYÁ  
Tequila, yellow passion fruit, basil leaves, black pepper and a dash of sparkling water

PRETENCIOSO  
Vodka, lime juice, elderberry jam and tonic water

GIN TONIC  
Gin, cinnamon, lima\* peel and tonic water

PEPITA COLLINS  
Gin, black pepper syrup, lemon juice, chamomile flower and sparkling water



## COLD BEVERAGES

SOFT DRINKS/SPARKLING MINERAL WATER

CHICHA MORADA (PURPLE CORN DRINK), ORANGEADE AND ICED TEA

NYMBUS, AMAZON RAIN WATER

MILKSHAKE  
Vanilla, strawberry, chocolate or lúcuma\*

## LEMONADES

CLASSIC

LEMONGRASS

SPEARMINT

CAMU CAMU\*



## BEERS

### CRAFT BEERS

BARBARIAN  
La Nena Hoppy Wheat, IPA 174, Chasky Porter

SIERRA ANDINA  
Pachacutec Imperial Ale, Shaman Ipa

MADDOK  
Volcano Red Ale, Ceres Chocolate Ale

INVICTUS  
Santos Ambrée, Alquimista Dubbel

NUEVO MUNDO  
Barihuait Barley Wine, Pampa brown porter

MAGDALENA  
India Red Ale, Muertecita Doble Ipa

CANDELARIA  
Jora Ale Peruana, Premium Lager

RAGNAROK  
Hidromiel

CUSQUEÑA

CUSQUEÑA MALTA

CRISTAL

PILSEN

CUSQUEÑA RED LAGER

CUSQUEÑA TRIGO

PERONI

CORONA

## OUR COFFEE

RISTRETTO , ESPRESSO AND CORTADO

ESPRESSO AND CORTADO DOBLE

AMERICANO

CAFÉ LATTE

CAPUCCINO

MOCHACCINO WITH LEMONGRASS

CEDRON CHINO (LEMON VERBENA)

HOT CHOCOLATE



MOCHA CHOLO



## TEA AND HERBAL TEA



### CLASSIC SELECTION

Chamomile, anise, lemongrass, black tea

### DIGESTIVE HERBAL TEAS

a blend of herbs and spices

### MUÑA CELESTIAL

Andean muña herb with orange peel, spearmint and marjoram

### ARMONÍA DEL CIELO

Lemon balm and yarrow

### CEDRÓN DEL MONTE

Lemon verbena with rose petals

### COCA DE ALTAR

Coca leaves and rose petals

### AURORA DE MENTA

Mint leaves and rose petals

### FRUIT & HERBAL TEAS

a blend of herbs and fruits

### SELVA SAGRADA

Green tea and quince

### ESPÍRITU DE LA NOCHE

Black tea and Peruvian goldenberry

### DULZURA DE LÚCUMA

Anise tea with pieces of lúcuma\*

### TENTACIÓN DE LOS ANDES

Peruvian red fruits tea

### TEMPLO DEL SOL

Peruvian green tea

### CHAI DE LOS APUS

Peruvian Earl Grey tea



\* Chirimoya: creamy custard apple-like from the Andes - Camu Camu: Amazon cherry-like fruit - Lúcuma: Peruvian caramel-flavored fruit (Egg Fruit) - Lima: Peruvian citrus fruit