

## SALADS

This season, our salads celebrate our land's beautiful diversity. Its produce, its culture, its people.

**VIVA LA TIERRA:** Raw tomato, lettuce leaves, oranges and mushrooms. Grilled onions, asparagus, zucchini and green beans. Bell pepper and eggplant confit. Served with olive and basil vinaigrette.

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

**CROSSFIT:** Honey glazed sweet potato wedges, avocado, leaves, watercress, sprouts, chia, sesame seeds, quinoa and orange vinaigrette.

**CESARIN:** Romaine lettuce, tomato, chicken, croutons, parmesan cheese and Caesar's vinaigrette.

**SOLEADA:** Garden lettuce, roasted peppers, green beans, tuna, hard-boiled egg, onion, tomato, black olives, potatoes and a garlic and herbs vinaigrette.

**NIKKEI:** Crispy chicken, mixed lettuce leaves, wontons strips, 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.

**PETIT THOUARS:** Chicken, arugula, spinach, bacon, caramelized almonds, semolina chips, goat cheese, pears and blue cheese vinaigrette.

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

## SOUPS

**LA SOPA CRIOLLA DE TODA LA VIDA:** Hearty and spicy beef soup, with angel hair, ají and fried egg.

**CREMA DE ZAPALLO LOCHE:** Creamy butternut squash soup served with garlic bread for dunking.

**ANGELITA:** Chicken comfort soup. With angel hair and yellow potatoes. Served with lime, hot rocoto peppers, salty corn nuts and green onions.

**SUPER AGUADITO:** A comforting traditional Peruvian soup with chicken, cilantro and rice.



## SANDWICHES

### OUR HAMBURGERS

served with yellow potato fries and our homemade ají sauce.

**CLASSIC.** Lettuce, tomatoes, cheese, pickles and onions.

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

**CLUB ROYAL.** Crispy bacon, cheese, fried egg, lettuce, tomato and pickles.

### OUR LIMEÑO SANDWICHES

served with sweet potatoes fries and rocoto pepper sauce.

**JAMÓN LIMEÑO.** Homemade ham, lettuce and salsa criolla on classic Peruvian francés bread.

**ASADO A LA OLLA.** Pulled pot beef roast, lettuce, salsa criolla and a dash of mustard on ciabatta bread.

### OUR SPECIAL SANDWICHES

served with yellow potato fries and our homemade ají sauce.

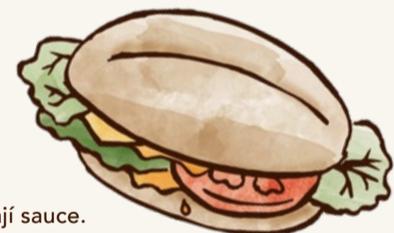
**EL LOCO BROASTER.** Crispy fried chicken breast, lettuce, tomato and special golf sauce.

**CHORIPÁN.** Gastón y Otto chorizo sausage, roasted peppers, parsley and garlic chimichurri, and mustard on ciabatta bread.

**EL DE ATÚN CASERO.** Tuna, lettuce, tomato, avocado, hard-boiled egg, mayo and chopped red onions on white toasted bread.

**VEGETARIANO.** Grilled eggplant and zucchini, caramelized onions, sautéed mushrooms, melted cheese and tomato confit on grilled panini

**CORDERO LOCO.** Roast lamb, yogurt sauce, cucumbers, lemongrass and spicy sauce on pita bread.



## APPETIZERS

**PASTEL DE CHOCLO Y CARNE.**  
Sweet large kernel corn and beef pie

**DÚO DE PAPAS A LA HUANCAÍNA.** Boiled yellow potatoes in spicy Huancaína cheese sauce and hot rocoto pepper sauce.

### LOS TAMALITOS

- Green tamalito (cilantro)
- Tamalito limeño
- Artichoke Tamalito

**TORTILLA DE PAPAS.** Spanish omelette made with free range eggs and served with grilled bread.

**WANTANES DE LANGOSTINOS.**  
Shrimp wontons with a sweet and sour Chifa sauce.

**NUESTRAS CAUSAS LIMEÑAS.**  
Cold mashed potatoes stuffed with avocado, tomatoes, hard-boiled eggs and mayo. Choose between chicken and a dash of Huancaína\* sauce, or tuna. Tuna or chicken.

**PAPAS RELLENAS CLÁSICAS.**  
Fried beef-stuffed potatoes served with Peruvian sauces.

**LAS CROQUETAS TANTA**  
Croquettes stuffed with Peruvian rotisserie chicken or ají de gallina\*, 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 choclo, pan-crisped yellow potatoes and ají amarillo and hot rocoto pepper sauces.

### LAS EMPANADAS

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

### LOS TEQUEÑOS

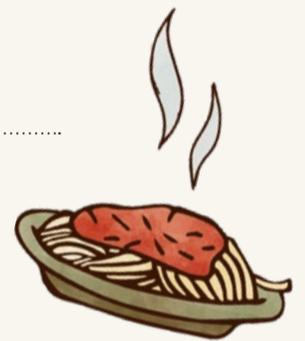
- Ají de gallina (spicy creamed chicken)
- Lomo saltado (beef stir fry)
- Mixed

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

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

**CEBICHE CLÁSICO.** Catch of the day cebiche. Always fresh, and always tasty.

**LA JARANA CRIOLLA.** To share. Green tamal, fried beef-stuffed potatoes, beef heart skewers, buttered choclo, causas, beef stir fry tequeños and yellow potatoes in Huancaína\* sauce.



## MAIN DISHES

### PASTA

 **SPAGHETTI MEDITERRÁNEO.**  
Fresh tomato, basil, garlic, olive oil. Light and tasty.

**RAVIOLES ZARAI.** Butternut squash stuffed ravioli, sage butter and Serrano ham.

 **TALLARINES CON POLLO DE MI INFANCIA.** Grandma's pasta in a chicken stew sauce. Served with potato in a Huancaína\* sauce.

 **SPAGUETTI DEL NONNO.**  
Homemade Ragù Bolognese, with mushrooms and a bit of cream.

**RAVIOLES DE ASADO.** Red wine-braised short rib ravioli in a mustard cream and parmesan cheese.

**RAVIOLES DE LA ABUELA.** Spinach, ricotta and parmesan stuffed ravioli in a beef ragú sauce.

 **TALLARINES SALTADOS CRIOLLOS AL WOK.**  
Chicken chicharrón stir-fried noodles  
Beef tenderloin stir-fried noodles

 **TALLARINES CASEROS.** Home-style noodles in a creamy spinach-basil pesto served with a breaded thinly sliced beef tenderloin cutlet.

### THE DISHES

**ARROZ RETAPADO.** Molded white rice filled with ground beef, fried egg, fried banana and salsa criolla.

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

**QUINUA AIRPORT.** Stir-fried organic quinoa with chicken and vegetables, covered in a juicy egg omelette and spicy garlic sauce.

**POLLITO NIKKEI.** Chicken fillet served with chaufa stir-fried rice, vegetables and egg omelette.

**EL SECO DE RES A LA LIMEÑA.**  
Beef and cilantro stew with beans, rice and salsa criolla.

**CHANCHITO ENCHICHADO.** Slow cooked in Chicha de Jora pork, served with lima bean purée and rice.

**MI SUPREMA DE POLLO MARYLAND.** Breaded chicken breast served with fries, banana and cheese, a fried egg and creamy large kernel corn.

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

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

**EL POLLO Y EL RISOTTO.**  
Peruvian-style sautéed chicken with mushrooms over a yellow chili and squash risotto.

**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: stir-fried beef with onions and tomatoes served with yellow potato 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.



## JUICES

### CLASSIC FRUIT JUICES

PAPAYA, PINEAPPLE, YELLOW PASSION FRUIT OR MANGO

CHIRIMOYA\*, LÚCUMA\*, CAMU CAMU\*, STRAWBERRY, ORANGE 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

### 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



## COLD BEVERAGES

ICED TEA

SOFT DRINKS/SPARKLING MINERAL WATER

CHICHA MORADA OR NARANJADA

**SODAS PERUANAS ENA**  
Maca and ginger, camu camu and starfruit or coca and andean mint

**NYMBUS, AMAZON RAIN WATER**

## LEMONADES

CLASSIC

LEMONGRASS, CAMU CAMU\* OR SPEARMINT

### MILKSHAKES

VANILLA, STRAWBERRY, CHOCOLATE OR LÚCUMA\*



## OUR COFFEE

RISTRETTO, ESPRESSO AND CORTADO

ESPRESSO AND CORTADO DOBLE

AMERICANO

LATTE

CAPPUCCINO

MOCHACCINO WITH LEMONGRASS

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.

#### TENTACIÓN DE LOS ANDES

Peruvian red fruits tea.

#### TEMPLO DEL SOL

Peruvian green tea.

#### CHAI DE LOS APUS

Peruvian Earl Grey tea



## CLASSIC COCKTAILS

### THE CLASSICS

#### CLASSIC PISCO SOUR

Pisco, angostura bitters, egg white, lime juice, sugar syrup.

#### PISCO SOUR CATEDRAL

Large Pisco sour.

#### CAPITÁN

Pisco, vermouth rosso, angostura bitters.

#### PIÑA COLADA

Rum, coconut milk, and pineapple juice.

#### NEGRONI

Gin, Campari and vermouth rosso.

#### ALGARROBINA

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



### THE PUNCHES

#### PISCOPOLITAN

Pisco, pineapple syrup, cranberry and yellow passion fruit.

#### PISCO PUNCH

Pisco, pineapple syrup, lime.

#### MORADITA

Pisco, chicha morada, pineapple syrup, orange and red wine.

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

#### PASIÓN RONERA

Rum, strawberries, spearmint and tonic water.

#### BORGOÑITA

Pisco sour with burgundy grapes and mandarin.

#### TREMENDA

Pisco with banana passion-fruit, mandarin, pineapple and ginger foam, and hibiscus flower powder.

#### PERITA LOCA

Tequila, triple sec, pear syrup and orange juice.

#### EL CHAPAO

Pisco, aguaymanto (Peruvian goldenberry) and pineapple.

### OUR SANGRIAS

**BLANCA.** Lima honey, tonic water, pisco, white wine and fruit ice cubes.

Liter.

Half liter.

**TINTA.** Strawberry Aperol, bourbon, orange juice, red wine, and fruit ice cubes.

Liter.

Half liter.

#### PECOSA

Vodka, Peruvian pink peppercorns, jungle cilantro, lima honey and orange.

#### PASSION FRUIT MARGARACHA

Tequila, yellow passion fruit, basil leaves, black pepper and a dash of sparkling water.

#### GIN TONIC

Gin, cinnamon, lima\* peel and tonic water.

#### NEGRONI CASUAL

Gin, Vermouth and strawberry infused Campari.

#### OLD CHUSCO

Whisky, orange and honey syrup, housemade bitters and almond powder.

### CHILCANOS

#### EL CHILCANAZO.

**MACERATED IN** strawberries and lemongrass.

**MACERATED IN** Andean Muña plant, mandarin and pineapple.

**MACERATED IN** cardamom, ginger and lima\*.



#### LA CUBANITA

Aged rum, spearmint, Cynar and lime juice.

#### GRAN MULE

Vodka, bourbon, ginger syrup, ginger ale and mint.

#### LA TROPICANA

Gin, Crème de Cassis, strawberry shrub syrup and ginger and pineapple foam.

#### SPRITZ

White wine, Aperol, orange and tonic water.

#### DOS TIEMPOS

Strawberry Campari, Cynar, Aperol and lime oil.

## BEERS

#### CUSQUEÑA DORADA

100% barley malt and the finest aromatic hops.

#### CUSQUEÑA TRIGO

Perfect balance between wheat and malted barley.

#### CUSQUEÑA ROJA

It combines two varieties of malted barley and fine bitter and aromatic hops.

#### CUSQUEÑA NEGRA

Toasted malts and caramel provide an energizing sweet touch, a toffee aroma and a creamy foam.

#### CRISTAL PILSEN CALLAO

#### BUDWEISER

#### CORONA STELLA ARTOIS

### CRAFT BEERS

#### BARBARIAN

La Nena Hoppy Wheat 21 IBU, 6.1% and IPA 174 80 IBU, 8%

#### NUEVO MUNDO

Pampa Brown Porter 25 IBU, 6.1% and Barihuait Barley Wine 60 IBU, 9.5%

#### MADDOK

Volcano Red Ale 30 IBU, 6.5%

#### MAGDALENA

India Red Ale 41 IBU, 6.3%

#### CANDELARIA

Jora Ale Peruana 15 IBU, 6.1% and Premium Lager 15 IBU, 6.1%

#### RANAROCK

Hidromiel, 8%