

WINECAINA
Cocina Peruana

COCKTAILS

· SOURS ·

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| SOUR PERUVIAN STYLE | 3.900 |
| SOUR CATEDRAL | 5.900 |
| GINGER SOUR | 4.500 |
| pisco, basil and ginger syrup, lemon juice. | |
| SOUR DEL DESIERTO | 4.500 |
| vodka, orange liqueur, prickly pear, cucumber and green apple juice. | |
| SMOKY SOUR | 4.500 |
| pisco, grapefruit and lemon juice, panca and merquen chili syrup. | |

· INTERNATIONAL COCKTAILS ·

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| CHILCANO | 3.900 |
| peruvian pisco, ginger ale, lemon juice, dash of sugar syrup. | |
| APEROL SPRITZ | 4.500 |
| sparkling brut wine, aperol liquor, soda water. | |
| MOJITO | 4.500 |
| white rum, soda water, hierba buena leaves, lemon juice, icing sugar. | |
| TEQUILA MARGARITA | 4.500 |
| tequila triple sec liquor, lemon juice. | |
| COSMOPOLITAN | 4.500 |
| vodka, triple sec liquor, cranberries and lemon juice. | |
| MARTINI DRY | 4.500 |
| martini extra dry, gin, lemon twist. | |
| RUSTY NAIL | 5.900 |
| scotch whisky, Drambuie liqueur. | |

SOFT DRINKS

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| HOMEMADE LEMONADE | 3.500 |
| mint, ginger and lemon juice. | |
| PUNCH DE VITAMINAS | 3.900 |
| beet and carrot extract with orange juice. | |
| COCTEL DE TOMATE | 3.900 |
| tomato juice, Worcestershire sauce, tabasco, salt, pepper, lemon juice. | |
| NATURAL JUICE | 2.900 |
| strawberry, cherimoya, mango, raspberry. | |
| SODA | 1.900 |
| MINERAL WATER | 1.800 |
| THOMAS HENRY TONIC WATER | 2.700 |

· SIGNATURE COCKTAILS ·

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| VIOLETA PARRA | 4.500 |
| aged pisco, carmenere and hierba buena reduction, lemon juice, drunken grape. | |
| BRISA MARINA | 5.200 |
| gin, sparkling wine, basil syrup, lemon, blue curacao drops. | |
| ROSA LIMA | 5.200 |
| gin, rose sparkling wine, homemade lime liquor, lime juice, soda water. | |
| WINECAPI | 4.500 |
| white wine, strawberries and passion fruit juice, cucumber and apple syrup. | |
| WINECAINA SOUR | 3.900 |
| light red body wine, lemon and orange juice, triple sec liquor. | |
| SANGRÍA WINECAINA 500 CC | 5.500 |
| blend of red wine, grand Marnier, cognac, fruit slices. | |
| WINECAINA SPRITZ | 5.200 |
| sparkling extra brut wine, elderflower liquor, citrics syrup, green apple and cucumber syrup. | |
| LOCURAS CON JACK | 5.100 |
| Jack Daniel's N°7, soda water, coconut and passion fruit punch. | |
| NEGRONI PATAGÓNICO | 4.500 |
| Trakal spirit, Campari, red Vermouth. | |
| MOJITO DIABLO | 4.500 |
| lime vodka, raspberry juice, soda water, lemon juice, hierba buena leaves and icing sugar. | |
| PERUVIAN PONCHE | 5.200 |
| bourbon, chicha morada, rosemary syrup, cranberry and orange juice, lemon drops. | |

BEERS

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| CUSQUEÑA PERUVIAN GOLDEN LAGER | 3.000 |
| ZIGGURAT CHILEAN BLACK IPA | 3.600 |
| ZIGGURAT CHILEAN PALE IPA | 3.300 |
| KROSS CHILEAN GOLDEN ALE | 3.300 |
| KROSS LAGER MAIBOK CHILEAN STRONG LAGER GERMAN STYLE | 3.300 |
| KROSS 5 AÑOS STRONG ALE AGED IN AMERICAN OAK BARREL | 4.400 |
| CORONA | 3.300 |
| CORONA LIGHT | 3.300 |
| GOOSE ISLAND AMERICAN IPA | 3.900 |
| BECK'S BLUE GERMAN ALCOHOL FREE PILSNER LAGER .. | 2.500 |

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APPETIZERS

PIQUEO CALIENTE

Traditional peruvian tamales filled with pork, sirloin skewers with anticuchera sauce (yellow and panca chili, vinegar, salt and heavy cream). Causa de rocoto (peruvian layered potato with red chili base) filled with creamy chicken and avocado topped with crispy panko shrimp in huancaína sauce (soda crackers, evaporated milk, yellow chili, cheese, onion and garlic). 16.900

CHARCUTERIE

Pastrami and serrano ham, crispy camembert cheese, mixed chesses, mixed jams, nuts and fruits of the season. 22.900

TRILOGÍA DE CAUSAS

Trilogy of peruvian potato dish mixed with squid ink, rocoto chili and yellow chili, topped with black olives octopus tartare, creamy chicken and shrimps in huancaína sauce (soda crackers, evaporated milk, yellow chili, cheese, onion and garlic). 15.900

TRILOGÍA DE CEBICHES

Trilogy of fresh market cebiche, salmon cebiche marinated in "leche de tigre" (fish base, evaporated milk, garlic, ginger, celery, lemon, coriander, salt and pepper base) ending with tuna cebiche Nikkei style (Japanese sauce made of sesame oil, soy sauce, salt and pepper). 15.900

FRESH STARTERS

CEBICHE CLÁSICO

Fresh market cebiche cubes marinated with leche de tigre (fish base, evaporated milk, garlic, ginger, celery, lemon, coriander, salt and pepper). Served with glazed sweet potato, purple onion and peruvian corn. 9.900

CEBICHE MIXTO

Fresh market cebiche cubes, crab claws and mixed shellfish. 11.900

CEBICHE NIKKEI

Tuna cubes marinated in leche de tigre Nikkei (fish base, soy sauce, sesame oil, garlic, ginger, salt, pepper and sesame seeds). 10.900

CARPACCIO DE SALMÓN Y ATÚN

thin fish slices in an emulsion of peruvian corn, onion, coriander, tomato and yellow chili. 10.900

CAUSA DE PULPO

Peruvian potato dish mixed with squid ink, filled with octopus and topped with crispy squid rings. 8.900

TIRADITO DE ATÚN

tuna carpaccio in smoked yellow chili cream, parmesan cheese and fried capers. 9.900

LECHE DE TIGRE

authentic peruvian recipe of citric juice, fresh market fish and shellfish in an emulsion of ginger, peppers and evaporated milk. Served with Amazonian banana chips and shrimps. 7.900

TARTAR DE FILETE

thin diced lean meat with fried capers and Dijon mustard cream, on a bed of avocado, dressed with coriander, lemon, and olive oil. 9.900

PULPO AL OLIVO

tender octopus slices marinated in a black olives cream, flavored with olive oil and spices. 10.900

HOT STARTERS

CEBICHE WINECAINA

fresh market cebiche cubes marinated with leche de tigre (fish base, evaporated milk, garlic, ginger, celery, lemon, coriander, salt and pepper) all wrapped in crispy panko. 9.900

MIHAO DE CAMARONES

fried shrimps covered in panko and sesame seeds on top of mihao (mashed potato base, yellow chili, lemon drops and orange sauce). 9.900

CEBICHE DE CAMARONES GRILLÉ

sautéed Ecuadorian shrimp in a garlic, red and yellow chili sauce. Served with fried sweet potato and peruvian corn. 10.900

OSTIONES A LA PARMESANA

scallops in parmesan gratin with white wine and butter (6 units). 9.900

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MAIN COURSES

JABALÍ BRASEADO

wild boar braised and topinambur (Chilean tuber), served with creamy mashed potatoes and gorgonzola cheese. 17.900

PATO LIMEÑO

duck magret in panca chili and honey sauce, served with pumpkin risotto, mushrooms powder and vegetables. 16.900

ALBÓNDIGAS DE COLA DE BUEY

oxtail meatballs served with gnocchi in pesto campestre sauce (tomato, basil, parsley, onion, garlic, salt and pepper) and parmesan cheese. 15.900

LOMO SALTADO

stir fried sirloin steak served with rice, vegetables, French fries, and a fried egg on top. 14.900

CERDITO CROCANTE

slow roasted pork belly served with traditional carapulcra (dried potatoes stewed with peruvian spices). 16.900

CARRÉ DE CORDERO

grilled rack of lamb with calichera sauce (sundried tomatoes, Dijon mustard, onion, red and yellow chili, red wine, dried mushrooms), served with quinoa, basil and huacatay (peruvian black mint) risotto. 17.900

TIRA WINECAINA

angus short ribs of beef braised and stewed for four hours, served with fettuccini pasta in huancaína sauce (soda crackers, evaporated milk, yellow chili, cheese, onion and garlic). 16.900

LENGUADO

sole fish crusted with native sundried potatoes served with panzotti filled with spinach and nuts with cheese sauce (gruyere, Philadelphia and blue cheese). 15.900

ATÚN

white and black sesame seared tuna served with mashed sweet potatoes in a reduction of balsamic vinegar and chicha morada (peruvian purple corn infusion). 10.900

PULPO ANTICUCHERO

grilled octopus with anticuchera sauce (yellow and red chili, vinegar, salt, pepper and heavy cream), served with rustic potatoes and criolla sauce (onions, coriander and peruvian corn). 13.900

BACALAO ATLÁNTICO

butter grilled atlantic cod fish served with shrimp risotto. 15.900

STRUDEL DE SALMÓN

wrapped in filo pastry served with blue cheese, quinoa and potato croquettes in a sauce of yellow chili white wine and cream cheese. 15.900

TRUCHA AL AJILLO

grilled with garlic trout served with grilled vegetables (eggplant, carrot, asparagus, zucchini) aromatized with huacatay oil (peruvian black mint). 15.900

PESCADO A LO MACHO

grilled fish in a shellfish (octopus, baby clams, scallops and shrimps) beurre blanc and a light touch of yellow chili served with native potato croquettes. 14.900

CANNELLONI

pasta filled with traditional aji de gallina (peruvian creamed chicken) with nuts and parmesan gratin. 13.900

EL VEGETARIANO

mashed corn base filled with cheese, palmetto, peppers and chives in chutney sauce (pear, mango and Andean tomato). 9.900

LASAGNA DE LOMO SALTADO

pasta filled with traditional lomo saltado and huancaína sauce (soda crackers, evaporated milk, yellow chili, cheese, onion and garlic) in béchamel and parmesan gratin. 13.900

CHUPE DE AJÍ GALLINA

mixing the best of two worlds, aji de gallina (peruvian creamed chicken) and chupe chileno (Chilean seafood casserole with corn). 10.900

SALADS

ATÚN

slices of seared sesame tuna served with mixed greens, asparagus, palmetto, cucumber and mango, served with dressing. 10.900

SALMÓN AHUMADO

smoked salmon rolls with mixed greens, quinoa, fried cappers and cherry tomato, served with dressing. 11.900

CROQUETAS DE LENTEJAS

homemade recipe of lentils croquettes with mixed greens, couscous and avocado, served with dressing. 11.900

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KIDS MENU

Grilled chicken fillets or beef homemade burger served with your
choice of: french fries, rice or salad. 6.900

DESSERTS

VOLCÁN DE CHOCOLATE 5.500
(chocolate volcano.)

ICE CREAM 4.500

PERAS AL VINO 4.500
(red wine poached pears.)

QUEQUITOS DE ZANAHORIA 5.500
(carrot and green tea little cakes with pears compote, orange syrup and a mascarpone cheese topping.)

SUSPIRO A LA LIMEÑA 4.500
(meringue with manjar and vanilla.)

TORTA DE MERENGUE 4.500
(meringue layered cake filled with lucuma whipped cream.)

CREMA VOLTEADA 4.500
(flipped cream.)

COFFEE & TEA

AMERICANO 2.500

CAPPUCCINO 2.900

DECAFFEINATED 2.200

EXPRESSO 1.900

RESTRETO 1.900

TEA / INFUSION 1.900