

Astrid & Gastón

Winter

PETROSSIAN CAVIAR DAURENKI (30 gramos) 680

For caviar lovers, large, firm, slightly golden grains with native potatoe chips, corn blinis, sour cream, chive, egg and capers

Small Bites

GOAT FRITTERS (unit) filled with loche pumpkin.	19	CHUPE HAKAOS filled with shrimps, Sichuan seafood sauce.	59
LOVE RAZOR CLAMS (unit) creamy pear tiger milk.	26	HEN DUMPLINGS hen broth in a parmigiana butter style.	59
LIMA STYLE CROQUETTES (unit) with crab causa.	26	ARTICHOKE TIGER MILK with sole, octopus and artichoke chips.	59
SUCKLING PIG TACO (unit) with cocona pineapple chili.	26	DUCK TARTARE amazonian style, cocona, palm heart and patacones (fried crushed bananas).	68
KAUPI CRAB CLAW (unit) glazed in an amazonian chifa style sauce.	28	CHOCOLATE HARE CANELLONI yellow chili foam and pecan nuts.	89
CANTUARIAS SCALLOP (unit) leak tiger milk, crispy leak and trout caviar.	29	SOLE TIRADITO basil tiger milk.	94
THE OKA STYLE SCALLOP (unit) with an aged parmesan foam, garlic and lime.	32	OUR DAILY CEBICHES sole	98
EGG TEMPURA grilled green humita (corn tamal), smoky red wine sauce	39	mixed	98
		sea urchin	89
THE SENATOR CREAM pumpkin cream, mushrooms, sealed sole with puff pastry.	39	WAGYU TONGUE potatoe millefeuille, anticucho style juice, corn meuniere.	98
SEA URCHIN BRIOCHE (unit) asparragus tiger milk and trout caviar.	39	THE SEA ON THE GRILL giant scallop (unit)	29
		giant shrimp (unit)	39
OUR EMBLEMATIC PEKIN STYLE GUINEA PIG (unit)	39	octopus (one tentacle)	58
purple corn crêpe, homemade Hoisin sauce.			

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Main Courses

Filled Pasta

PERUVIAN TORTELLINIS	79
with colour full peruvian tubers, pachamanca beurre blanc.	
ARTICHOKE AND RICOTTA RAVIOLIS	79
with grilled shrimps and a seafood sauce.	
GIANT GOAT RAVIOLIS	89
rosemary butter and northern style cilantro juice.	
LUCUMA TORTELLINIS	89
scallop meunière and cappuccino foam.	

Fish and Seafood

TUNA PEPPER STEAK	98
with red pepper corns, potatoe gratin, winter greens.	
RED SNAPPER PACHAMANCA	98
roasted ocas, porcon mushroom cream, quinoa chimichurri.	
DEEP SEA FISH	98
amazonian Vizcaina sauce, chickpea cream, chestnuts and chard.	
SEA WELLINGTON	98
catch of the day in millefeuille, red wine sauce, cauliflower sauce.	
ORIENTAL, LIMA STYLE SEASONAL FISH	98
oriental seafood and shrimp sauce, chinese vegetable canelloni.	
PINK ANDEAN TROUT	98
artichoke sauce, trout caviar, wok style black quinoa.	
SEABAS IN POTATOES SCALES	128
yellow chili beurre blanc with vongole, filled olluco rainbow pasta.	
SOLE WITH AMAZONIAN TAUSI	128
white oriental wok style rice.	

WHOLE SOLE	198
huacho style meunière and Don Joel mashed potatoe.	
CHUPE RICE (to share)	128
with giant shrimp	188
with crawfish	368
with lobster	

Beef, Poultry

OXTAIL STEW TRUJILLO OXACA	89
peruvian chili mole, green corn pepian.	
BEEF STEW	89
lima style curry sauce, churros to dip.	
SAUTEED BEEF LOIN "A LO POBRE"	98
with potatoes, rice, bananas and fried egg.	
IMPERIAL GUINEA PIG	98
off the bone, stewed, red wine chili sauce, red potatoe salad, fine herb salad.	
LAMB OSSOBUCO	118
slowly stewed, green northern style cilantro juice, onion and been criolla.	
CREAMY SUCKLING GOAT RICE	128
with yellow chili, boned goat in its own juice.	
DUCK CONFIT	128
five continent flavours, creamy coconut-basel rice.	
OUR EMBLEMATIC SUCKLING PIG	198
1/4 suckling pig, glazed bell onions, watercress salad, mortar mashed potatoe.	
GRILLED ANGUS BEEF	
in its own juice, huacatay bearnaise, huayro potatoe, chips and lettuce hearts salad.	
angus skirt steak 300 gr.	198
angus striploin steak 400 gr.	228
angus rib eye 400 gr.	248