Astrid & Gastón

Spring - Summer 2027

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

To Start

GOAT FRITTERS (unit) 21
with loche pumpkin and goat stew.

LOVE RAZOR CLAMS (unit) 28
creamy pear tiger milk.

CANTUARIAS SCALLOP (unit) 29
leak tiger milk, crispy leak and trout caviar.

THE OKA STYLE SCALLOP (unit) 32
roasted with parmesan foam
and crispy garlic.

OUR EMBLEMATIC PEKIN STYLE
GUINEA PIG (unit) 39
wrapped in a purple corn crêpe,
homemade Hoisin sauce and cured vegetables.

OYSTERS AND PEARLS (unit) 39
Chili - Champagne sauce,
tapioca and salmon caviar.

SEA URCHIN BRIOCHE (unit) 39
asparragus tiger milk and trout caviar.

EGG TEMPURA 49
grilled greem humita (corn tamal),
smoky red wine sauce.

THE SENATOR CREAM 49
pumpkin cream, mushrooms, sole
sealed in a puff pastry crust.

CHUPE HAKAOS 59
filled with shrimps in a Sichuan seafood sauce.

HEN DUMPLINGS 68
hen broth, parmigiana, sichuan oil.

LIMA STYLE SWEETBREADS 68
Anticucho style, corn cream and
crispy millefeuille potatoe.

SEA AND LAND CALAMARIES 78
Huacho sausage, baby beans, squid ink
and parsley sauce.

OCTOPUS AND ARRACACHA (white carrot) 86
Chimichurri, olives and lima style chili sauce.

SOLE TIRADITO 88
whit basel, pecan nuts and purple corn.

HARE CANELLONI 89
chocolate, yellow chili foam and pecan nuts.

OUR DAILY CEBICHES
sole 98
mixed 98
sea urchin 89

Prices are expressed in Soles and include taxes and services.

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Main Courses

Pasta

ARTICHOKE RAVIOLIS 78
with grilled shrimps and a seafood sauce.

GOAT TORTELLIS 89
rosemary butter and northern style
cilantro juice.

LUCUMA TORTELLINIS 89
scallop meunière and cappuccino foam.

Seasonal fish and seafood

BONITO AND GUANCIALE 89
wrapeed in Guanciale, onion marninade,
sweet potatoe tortelli and
lima style emulsion.

CALLAO RISOTTO 89
Peruvian Blenny (Rockfish) and seafood sauce.

ONE SIDED TROUT 98
coco, curry and yellow chili sauce,
olluco in different textures.

COD FISH "JUAN DE ACURIO" 118
Basque stew Maras style, chickpea cream,
chard. roasted Mashua (andean tuber).

SEA WELLINGTON 118
catch of the day in millefeuille,
red wine sauce, cauliflower cream.

SOLE LOIN IN MINESTRONE SAUCE 128
vegetable stuffed potatoe, baby bean cream.

SEABASS IN POTATOE SCALES 128
yellow chili Beurre blanc, corn filled pasta.

WHOLE SOLE (to share) 198
huacho style meunière and Don Joel mashed
potatoe.

CHUPE RICE (to share)
with giant shrimp 148
with crawfish 188
with lobster 368

Beef and Poultry

OXTAIL STEW TRUJILLO OXACA 89
peruvian chili mole, green corn pepian.

SAUTEED BEEF LOIN "A LO POBRE" 98
with potatoes, rice, bananas and fried egg.

DUCK AND LUCUMA 128
Roasted breast, slowly broiled Lucuma filled
with confit and cacao juice.

AROUND THE WORLD ROASTED CHICKEN
(to share) 128
filled with sticky sauteed rice (Juane),
yucca croquettes, creamy mushrooms pachikai
sauce.

NORTHERN STYLE LAMB OSSOBUCCO 128
slowly cooked in a cilantro juice,
pumpkin cream, onion and baby bean salad.

HARE AND ASPARRAGUS 128
roasted loin, leg in puff pastry crust,
asparragus in different textures,
Montañesa sauce.

DUCK CONFIT 138
five continent flavours,
creamy coconut-basel rice.

BABY GOAT 168
slowly roasted, rosmarin juice,
artichokes in different textures.

OUR EMBLEMATIC SUCKLING PIG 198
1/4 suckling pig, glazed bell onions,
watercress salad, morter mashed potatoe.

GRILLED ANGUS BEEF
Lima style Bernaise sauce, Huayro potatoe chips,
green salad.
angus skirt steak 300 gr. 198
angus striploin steak 400 gr. 238
angus rib eye 400 gr. 248

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