



**CAFÉ
DE LIMA**

GOOD MORNING, LIMA

BREAKFAST

Available until noon

HOUSE SPECIALS

AMERICAN 37

Scrambled eggs or omelette with three toppings of your choice (spinach, onion, tomato, mushrooms, ham, cheese or bacon). Served with a bread basket, jam, butter, single fruit juice + coffee or tea.

FIT 39

Scrambled eggs with spinach, mushrooms and cheese. Yogurt with granola and fruit, detox juice + coffee. Served with toasts, butter and jam.

CRIOLO 43

Crispy pork belly, tamal, fried sweet potato, sarsa criolla, mini bread basket, single fruit juice + coffee or tea.

THE FAVORITES

Includes a juice of one or two fruits + coffee or tea

LIMA 52

Choose between avocado toast, classic triple sandwich, peruvian pork sandwich, or pejerrey fish sandwich.

DESAYUNO DOMINGUERO 52

Omelettes or scrambled eggs: veggie, mushroom or bacon. Served with multigrain toast.

FARM EGGS

BOILED, POACHED OR FRIED 18

Two farm eggs served with multigrain toast.

SCRAMBLED OR OMELETTE

Three farm eggs served with multigrain toast. Enjoy them in the following styles:

CLASSIC 20

Creamy traditional recipe.

HUACHANA 27

Huachana-style sausage and green onions.

MUSHROOM 27

Mushrooms, grilled white onion and fior di latte mozzarella.

HAM 26

Handcrafted ham and fior di latte mozzarella.

BACON 29

Smoked bacon, white onion and fior di latte mozzarella.

VEGGIE 29

Asparagus, mushrooms and spinach.

LIMADICTINOS 35

Poached eggs and smoked ham on an English muffin, topped with béarnaise sauce, Vera paprika and sprouts.

BOWLS & MORE

OAT MEAL 27

Red berries, banana and homemade granola.

FRESH FRUIT BOWL 27

Seasonal fruit salad with maple syrup, homemade granola and creamy yogurt.

FRENCH TOAST 30

Brioche bread, cinnamon, strawberries, blueberries and maple syrup.

WAFFLES O PANCAKES 24

Red berries, homemade butter and maple syrup.

SANDWICHES OF LIMA

HAM & CHEESE CROISSANT 27

Handcrafted English ham and Edam cheese.

TRIPLE SANDWICH 27

White bread, avocado, tomato, hard-boiled egg with mayonnaise.

PAN CON POLLO 24

Brioche bun, shredded chicken with mayonnaise, pecans and celery.

PEJERREY SANDWICH 29

Peruvian crispy silverside fish, tomato, olive oil and homemade tartar sauce.

PERUVIAN PORK SANDWICH 29

Roasted pork belly, rocoto mayonnaise, sarsa criolla and fried sweet potatoes.

EGG SANDWICH 28

Brioche bun, creamy scrambled eggs with chives, cheddar cheese, crispy bacon and caramelized onion.

BUTIFARRA 28

Homemade peruvian ham and sarsa criolla with rocoto chilli.

PERUVIAN ROAST BEEF SANDWICH 36

Ciabatta bread, slow-roasted beef, avocado and sarsa criolla.

AVOCADO TOAST 22

Multigrain toast with quail eggs, radishes, cherry tomatoes, togarashi and black sesame.

OCTOPUS SANDWICH 44

Ciabatta bread, wok-sautéed octopus, confit garlic aioli, chimichurri and sarsa criolla with olives and yellow chili.

CLUB LIMA 55

Rustic loaf bread, grilled chicken, english ham, bacon, edam cheese, fried egg, lettuce, tomato, avocado and mayonnaise. Served with fries.

SEAFOOD SANGUCHITO 49

2 mini baos with shrimp and squid croquette, togarashi mayonnaise and oriental sarsa criolla.

SMASH BURGER 57

Brioche bun, double premium beef burger (180 g), with crispy bacon, double cheddar cheese, caramelized onions, roasted garlic aioli and our secret sauce. Served with fries.

CRISPY CHICKEN 47

Brioche bun, crispy chicken, pink coleslaw, spicy honey and confit garlic aioli. Served with fries.



Dairy



Vegetarian



Gluten-Free



Sea Food

All prices include 18% VAT and 10% service charge. Prices are listed in Peruvian soles.

GOOD AFTERNOON, LIMA

EMPANADAS & MORE

ROAST BEEF EMPANADA 17

Traditional minced beef filling.

ARTICHOKE & MUSHROOM

EMPANADA 18

With béchamel sauce.

CHICKEN EMPANADA 17

Traditional creole filling.

SWISS CHARD PIE 17

With Grana Padano cheese and egg.

ARTICHOKE QUICHE 19

Shortcrust pastry with Grana Padano cheese.

*Served with a lettuce and cherry tomato salad.

SOUPS

CHICKEN NOODLE SOUP 34

Chicken pieces, celery, leek, carrot and spinach.

CRIOLLA SOUP 39

Traditional creole base, knife-cut beef, milk, angel hair pasta and poached egg.

SHRIMP CHUPE 45

Creamy shrimp chowder made with a delicate seafood stock, milk and traditional spices.

SQUASH SOUP 33

Macre and loche squash, cream and rustic bread croutons.

STARTERS & SALADS

DAILY CATCH TIRADITO 54

Thin slices of fish with yellow chili cream, chalaquita, sweet potato and green oil.

CEVICHE CARRETIILLERO 64

Daily catch fish, rocoto cream, crispy yuca and fried squid.

CLASSIC CEVICHE 58

Fresh fish in leche de tigre, glazed sweet potato, corn and toasted corn.

CAUSA LIMEÑA 35

Yellow potato, shredded chicken with mayonnaise, celery, parsley and avocado, topped with egg and cherry tomato.

CAESAR OF LIMA 40

Chicken breast, romaine lettuce, arugula, croutons, cherry tomatoes, Grana Padano cheese and caesar dressing.

QUINOA CAPRESE 36

Black quinoa, fresh Italian tomatoes, roasted cherry tomatoes, basil, spinach, arugula, nuts, bocconcini and basil vinaigrette.

LULÚ SALAD 42

Mixed greens, avocado, blue cheese, cherry tomatoes, quail eggs, crispy bacon, pickled shallots, limo chili, olive oil-roasted tomatoes, corn, croutons and homemade vinaigrette.

GREEK SALAD 42

Grilled chicken, romaine lettuce, Italian tomato, bell peppers, cucumber, pickled shallots, feta cheese and green olives.

MAIN COURSES

LOMO SALTADO 69

Stir-fried beef tenderloin with onion, yellow chili, tomato, cilantro, soy sauce, fried egg, fries and rice with corn.

JORGE CHÁVEZ 48

Airport-style arroz chaufa with shrimp, chinese noodles and bean sprouts. Served with Chi Jau Kay chicken.

ARROZ CON POLLO 42

Confit chicken thigh with crispy skin, served with creamy green rice and salsa criolla.

AJÍ DE GALLINA 49

Shredded chicken breast in creamy yellow chili sauce with quail egg, cheese, olives, pecans, potato terrine and rice with corn.

GARLIC SHRIMP PASTA 50

Fettuccine with shrimp in garlic and white wine sauce, with rocoto and parsley.

BOLOGNESE LASAGNA 42

Meat ragù, mozzarella and Grana Padano cheese.

VEGETABLE LASAGNA 41

Zucchini, eggplant, mushrooms, pomodoro sauce, béchamel, mozzarella and Grana Padano cheese.

NAPOLITANA CHICKEN MILANESE 53

Crispy chicken fillet with gratinated cheese, served with fries.

CREATE YOUR PASTA 39

LINGUINI, PENNE RIGATE OR FETUCCINI

Choose a sauce: pesto, Bolognese, or Pomodoro.



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DESSERTS

BANANA CAKE 11

Moist banana pudding-style cake.

LEMON CAKE 11

Lemon cake with lemon pie filling.

CHOCOLATE CAKE 23

Homemade fudge, chocolate ganache and manjar blanco.

CARROT CAKE 23

Pecans, cream cheese frosting and almond praline.

LEMON PIE 22

Lemon cream, butter cookie base and Swiss meringue.

CREMA VOLTEADA 23

Served with red berries.

RED BERRIES CHEESECAKE 24

New York cheesecake with strawberries, blueberries, raspberries and strawberry coulis.

TIRAMISÚ 24

Homemade sponge layers, mascarpone, coffee and dark chocolate.

WALNUT ALFAJOR 11

Filled with manjar blanco.

SUSPIRO DE LIMEÑA 15

Dulce de leche custard, cinnamon and port meringue.

ICE CREAM 27

Vanilla, lucuma, strawberry or chocolate.

BEVERAGES

HOT

ESPRESSO	10
CORTADO	10
CAPUCCINO	15
AMERICANO	13
LATTE	15
FLAT WHITE	16
MACCHIATO	11
MOCCACINO	16
HOT CHOCOLATE	15
Extra espresso shot (10gr)	+ 3
Almond or oat milk shot	+ 3

ICED

ICED LATTE DE LIMA	16
COLD BREW	22
LA PÓCIMA	20
Ginger, black tea infusion, spiced syrup, lemon and orange.	
TROPICALÍSIMA	18
Cold brew, hibiscus infusion, spiced syrup and pineapple.	

HERBAL TEAS

BELOVED CHAMOMILE	15
RED BERRIES TEMPTATION	15
ANDEAN TEMPTATION	15
LUCUMA SWEETNESS	15

LIMA SODAS

TROPICAL FRUITS & BASIL	18
RED BERRIES & MINT	18

FRUIT JUICES

ORANGE, PINEAPPLE, PAPAYA, MELON, STRAWBERRY OR MANGO	18
MIXED FRUIT JUICE	20
*Combine up to 3 fruits.	
CLASSIC LEMONADE	14
*You can request it frozen	
LEMONGRASS LEMONADE	16

OTHERS

WATER	12
SPARKLING WATER	12
PANNA 500 ML.	24
PELLEGRINO 500 ML.	24

SOFT DRINKS

INCA KOLA	12
INCA KOLA ZERO	12
COCA COLA	12
COCA COLA ZERO	12

BEERS

CLASSICS

PILSEN	18
CUSQUEÑA DORADA	18
CORONA	21
STELLA ARTOIS	21

CRAFT BEERS

APU VERÓNICA	27
DARK CHARLIE	27
BE KIND	27
DOÑA ELSA	27



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