

ENTRAÑABLE

FIRST BITE

ANGUS TENDERLOIN ROLLS S/30

Sautéed Angus tenderloin, wrapped in a crispy golden pastry.

MINI ANGUS SLIDERS S/39

Bacon, caramelized onion, cheddar cheese

MEAT QUESADILLA S/38

Assorted cheeses, guacamole, smoked chipotle sauce

SIGNATURE PIZZA S/29

Josper-grilled with Angus tenderloin strips, fior di latte mozzarella, sun-dried tomato paste

YUCA CRISPY BITES S/36

Topped with Josper-grilled octopus, Andean chimichurri, and olive sauce.

BEFORE THE CUT

STEAK TARTARE S/49

Hand-cut Angus beef, Dijon mustard, pickles, onion, capers, egg yolk, toast.

BEEF CARPACCIO S/47

Citrus-marinated beef slices, olive oil, pink pepper. Topped with baby arugula, Manchego cheese, balsamic.

GRILLED CAESER SALAD S/38

Roasted cherry tomatoes, crispy kiwicha, parmesan, balsamic, Caesar dressing.

JOSPER-GRILLED OCTOPUS S/36

Potatoes with José Antonio corn, yellow chili chimichurri, cured meat powder, sweet paprika.

JOSPER-ROASTED BEETS S/72

Sesame chutney with dried fruits and balsamic, goat cheese.

OUR BALTA CUTS

*Includes one choice of side.

CERTIFIED ANGUS BEEF USA

SKIRT STEAK 35OGR. 260

LOCAL CUTS

TENDERLOIN 35OG 110

PORK TOMAHAWK 109

ARGENTINIAN CUTS

RIBEYE 35OGR. 165

RIBEYE 50OGR. 235

STRIPLOIN 35OGR. 140

STRIPLOIN 50OGR. 200

SIDES

MIXED SALAD BOWL

Avocado, mixed greens, baby radish, cherry tomatoes, glazed carrot, homemade vinaigrette.

JOSPER-GRILLED VEGETABLES

Peppers, onion, zucchini, asparagus, eggplant.

FRENCH FRIES

Double-fried yellow potatoes, garlic butter.

SIDES (SMALL) S/20

SEASONAL SALAD

GRILLED VEGETABLES

CORN WITH SAUTÉED POTATOES

AVOCADO

FRENCH FRIES

OTHER MEATS

BRAISED TROUT S/58

180g trout fillet, mashed avocado, sprouts, radish, roasted tomato, green oil.

JOSPER CHICKEN CANCA S/60

Sacha culantro, parsley, garlic, lemon sauce, corn, native potatoes, asparagus, carrot.

SIGNATURE BURGER S/65

180g ground Angus beef, wrapped in bacon, brioche bun, cheddar cheese, fries.

CLASSIC BURGER S/55

180g ground Angus beef, lettuce, tomato, onion, cheese, pickles, brioche bun, fries.

SIGNATURE COCKTAILS

SE VIVE MEJOR S/49

Gin, Aperol, camu camu, clarified
pineapple, spiced syrup.

A FUEGO LENTO S/49

Rum, Mezcal, hibiscus honey, Rosso
bitters, green apple.

CLASSIC COCKTAILS

APEROL SPRITZ S/37

NEGRONI S/40

PISCO SOUR S/40

OLD FASHIONED S/45

CHILCANO S/35

CUBA LIBRE S/35

GIN TONIC S/38

PALOMA S/40

MOSCOW MULE S/39

DRINKS

CLASSIC LEMONADE S/14
*Also available frozen.

LEMONGRASS S/16

WATER 500ML S/12
*Sparkling water.

AQUA PANNA 500ML S/24

SAN PELLEGRINO 500ML S/24

INCA KOLA 300ML S/12
*Also available Zero.COCA 300ML S/12
*Also available Zero.

BEERS

PILSEN S/18

CUSQUEÑA DORADA S/18

CORONA S/21

STELLA ARTOIS S/21

APU VERÓNICA (DOBLE IPA) S/27

DARK CHARLIE (BLACK IPA) S/27

BE KIND (PILSNER) S/27

DOÑA ELSA (WHEAT) S/27

DESSERTS

CACAO MOUSSE S/25

Quillabamba cacao texture.

PERUVIAN PETIT FOURS S/25

Almond alfajor, suspiro limeño, lucuma
churro, chocolate sauce.

CHEESECAKE S/30

Mascarpone cheese, red berries.