

♦ STARTERS ♦

FRIED EMPANADAS Filled with beef or <i>Lomito Saltado</i> .	12	ESCABECHE RECETA ANTIGUA Bonito fish fried and pickled; a traditional Peruvian recipe.	36
YUQUITAS FRITAS Fried cassava served with five traditional dips.	24	LA FIESTA DEL TAMAL 5 tamales: corn tamale, creole maize filled with pork, cilantro tamale filled with cheese, Marthita quinoa tamale, and artichoke tamale; served with <i>sarza criolla</i> .	39
PAPAS RELLENAS 2 fried mashed potatoes dough filled with minced beef, served with <i>huancaína</i> sauce, and <i>sarza criolla</i> .	26	ROCOTO RELLENO Peruvian <i>rocoto</i> pepper filled with minced beef and cheese; served over a creamy potato pie.	38
CAUSA LIMEÑA Cold and spicy mashed potatoes filled with avocado, egg, tomato, and mayonnaise. Topped with <i>ocopa</i> and <i>huancaína</i> sauce. Chicken / Prawns	28/38	CHICHARRÓN DE POLLO Juicy fried chicken thighs, glazed with <i>rocoto</i> pepper, garlic and lime.	38
PAPAS Y CHOCLO A LA HUANCAÍNA Y OCOPA Potatoes and corn with <i>huancaína</i> and <i>ocopa</i> sauce topped with cheese tempura.	29	CEBICHE LIMEÑO Made to order, combining the most fresh fish with <i>leche de tigre</i> (citrus-based marinade of lime and ají peppers). Catch of the day / sea-bass	43/59
PASTEL DE CHOCLO Corn pie stuffed with minced beef. Baked on our firewood oven.	34	TIRADITO Fish slices dressed in a creamy and spicy lime sauce. Catch of the day / sea-bass	43/59
TEQUEÑOS Six spring rolls. Filled with lomo saltado, sangrecita, and carapulcra.	34	CHICHARRÓN DE COSTILLA Deep fried pork ribs, served with sweet potato, <i>sarza criolla</i> , and bread buns.	48
ALITAS ANTICUCHERAS Juicy wings coated with Peruvian rocoto pepper BBQ sauce and chalaca.	34	PIQUEO DOÑA PANCHA Coriander tamale, corn with <i>huancaína</i> sauce, <i>papa rellena</i> , potatoes with <i>ocopa</i> sauce, chicharrón, and beef heart <i>anticuchos</i> .	79

♦ From our peruvian creole embers ♦

LOS ANTICUCHOS

Served with a side of golden-brown potatoes, buttered corn and Peruvian style sauces.

Chicken liver	29	Chicken (drum meat)	34	PIQUEO	
Chicken heart	29	Beef heart	39	YERBATEROS	46
Vegetables of the day	32	Octopus	46	Sampler of traditional	
Chicken gizzards	32	Swordfish	53	Peruvian street grilled	
Beef brains	32	Beef tenderloin	56	food.	

OUR HOMEMADE BREAD

Yellow potato, Panchita and Andean bread. Served with whipped butter, dips, and sauces.

8 soles
per person

◆ Creole Stews from our history ◆

From our firewood stove, ideal for sharing.

CHANFAINITA Stewed Peruvian <i>rocoto</i> pepper, <i>canchita</i> corn, <i>mote</i> corn, and rice.	26	AJÍ DE GALLINA Lima's families favorite creole stew, made of chicken and <i>ají</i> pepper.	39
CAU CAU Stewed potato and beef innards with yellow <i>ají</i> sauce and rice.	32	ESPESADO Milled corn with beef stew, served with red pickled rice.	49
MOLLEJITAS A LA LIMEÑA Gizzards stew with <i>ají</i> pepper, cilantro, cassava, and corn beer.	32	ESTOFADO DE LENGUA Beef tongue stew, with mashed potatoes, rice with corn, and traditional Peruvian <i>sarza</i> .	56
EL CLÁSICO <i>Cau cau</i> and <i>sangrecita</i> duo; with cassava and <i>sarza</i> .	32	SECO A LA LIMEÑA Beef and cilantro stew, with yellow potatoes, carrots, beans, and rice with corn.	53
MANCHA PECHO Dry potato stew with <i>sopa seca</i> (Chincha style noodles).	34	ADOBO DON PANCHO Traditional pork stew with cassava, and rice with corn.	53
PATITA CON TODO Beef and pork trotters with peanuts, chickpeas, potatoes, <i>canchita</i> corn, and <i>mote</i> corn.	39	SECO DE CABRITO Peruvian northern stew, made with goatling, <i>chicha</i> and <i>loche</i> squash, served with beans, rice with corn, and <i>sarza</i> .	68
MONDONGUITO A LA ITALIANA Beef tripe stew with <i>ají</i> pepper, fried potatoes, and served with a side of rice with corn.	43	CEBICHE DE PATO. Half a duck on a sour-orange sauce, with <i>arnaicho</i> <i>ají</i> pepper, served with cassava and rice.	72

◆ JARANAS ◆

Family style sharing dishes

LA JARANA CRIOLLA Eight dishes from our creole cuisine for sharing and celebrating: <i>Mollejitas a la limeña</i> , <i>ají de gallina</i> , <i>carapulcra</i> , <i>cau cau</i> , <i>sangrecita</i> , <i>patita con maní</i> , <i>chanfainita</i> , beans with <i>seco</i> sauce and rice.	78	SANCOCHADO PANCHITA. Hearty beef and vegetable tray, served with Peruvian dips and broth on a side.	89
PACHAMANCA A LA OLLA Pork ribs, beef stew, chicken, potatoes, sweet potatoes, fava beans, oca, humita (corn tamale), and sauces.	89	OSSOBUCO ENTERO A whole Ossobuco (2 kg), served with mashed potatoes and <i>sarza panchita</i> .	128
HUATIA DE ASADO DE TIRA 1 kg of short ribs and herbs <i>huatia</i> style stew, served with creamy lima beans.	89		

Tacu Tacus & House Rices

CHAUFA DON PANCHO	46	ARROZ DOMINGUERO	59
Peruvian-Chinese sautéed rice with pork and vegetables; topped with a shrimp omelet.		Cilantro dressing rice with chicken and pork ribs; served with corn with <i>ocopa</i> and potatoes.	
TACU POBRE	56	ARROZ CON PATO	78
Breaded pork chops served with black bean <i>tacu tacu</i> and fried bananas and egg.		Half a tender duck with stout beer scented rice.	
TACU SALTADO	59		
Made with canary beans and <i>lomo saltado</i> .			

Breaded, stir-fried *and* more

SUPREMÓN DE POLLO	43	BISTEC DE LOMO A LA SARTÉN	59
Breaded chicken breast Peruvian style, with bacon, french fries, creamy corn, and fried bananas.		Tenderloin steak, rice, two fried eggs, potato threads, and fried bananas.	
TALLARÍN CRIOLLO	39/56	LOMO SALTADO	59
Sautéed creole style noodles. Chicken / Beef		Generous, juicy, and smoked as a good stir-fry should be.	
MILANESA DE LOMO A LA HUANCAÍNA	59	SUPER CUY CROCANTE ENTERO	78
Breaded tenderloin with pesto noodles and <i>huancaína</i> sauce on a side.		Crunchy, deep fried guinea pig, served with traditional potatoes and peanuts stew.	

FROM OUR
FIREWOOD
OVEN

POLLITO DE LECHE ENTERO	56
Whole baby chicken roasted on our firewood oven, served with garlic and herbs potatoes.	
PANCETA DE LECHÓN CROCANTE	59
Soft pork belly with crispy skin served with golden-brown potatoes, corn, and <i>sarza criolla</i> .	

Soups & Aguaditos

SOPA CRIOLLA	28
Minced beef soup with noodles, Peruvian peppers, egg, toasted bread, and milk.	
AGUADITO	28
Succulent black hen, chicken, rice, and <i>ají</i> pepper soup.	
LEVÁNTATE PANCHO	32
Hen broth with hen ravioli, potatoes, and noodles.	
CHUPE DE CAMARONES	78
Peruvian stewed crawfish soup with poached egg and vegetables. (<i>Made with sea bass when crawfish is out of season.</i>)	

◆ FROM OUR GRILL ◆

MORCILLA CREMOSA Creole blood sausage.	14	MEDALLÓN DE LOMO 250 gr. Tenderloin steak.	59
CHORIZO CASERO Generous handmade pork sausage.	15	PEZ ESPADA Swordfish topped with lime, butter, garlic and rocoto pepper sauce. Served with sautéed vegetables and rice with corn.	59
CHAMPIÑONES A LA BRASA Grilled mushrooms.	36	SUPER TRUCHA Trout topped with béarnaise sauce; served with sautéed vegetables and baked potato with sour cream.	68
MOLLEJAS DE CORAZÓN Beef heart sweetbread with lime.	39	CUADRIL DE LOMO 400 gr. Tenderloin Rump steak.	79
MEDIO POLLO AL CARBÓN Half boneless grilled chicken with chimichurri; served with French fries and sautéed vegetables.	49	BIFE DE CHORIZO ANGUS 300 gr. / 500 gr. Angus Strip Loin	78 / 108
CHULETAS DE CHANCHO 2 Juicy pork chops with a side of mashed potatoes, baked Apple, and honey sauce.	49	ENTRAÑA ANGUS 300 gr. / 500 gr. Angus Rib Skirt	88 / 120
COSTILLAS PANCHITA BBQ ribs served with baked apple, coleslaw, and baked potato with sour cream.	59	ASADO DE TIRA CON HUESO ANGUS 500 gr. Angus Short Ribs	108

◆ *El huerto de Panchita* ◆

SERVE AS MANY TIMES AS YOU LIKE FROM OUR SALAD BAR. 29 per person

PANCHITA SIDE DISHES

To complement any of our plates.

ARROZ CON CHOCLO white rice with corn	6	PAPAS AMARILLAS FRITAS yellow potato french fries	16
PLATANOS FRITOS fried bananas	9	PASTEL DE PAPA creamy potato pie	16
PAPAS DORADAS golden-brown potatoes	12	PICANTE DE PAPAS CON MANÍ potatoes and peanuts stew	16
ARROZ VERDE green cilantro dressing rice	14	PURE DE PAPA AMARILLA smashed yellow potatoes	18
ENSALADA DE PALLARES lima beans salad	14	TALLARINES A LA HUANCAINA noodles with <i>huancaína</i> sauce	19
FREJOL CON JUGO beans with cilantro sauce	14	TALLARINES VERDES noodles with pesto	19
PURÉ BATIDO DE PALLARES Mashed lima beans	14	TACU TACU DE FREJOL CANARIO MONTADO Creole dish made of a combination of rice and canary beans topped with a fried egg and <i>sarza</i>	19
VERDURAS SALTEADAS sautéed vegetables	14	TACU TACU DE FREJOL NEGRO MONTADO Creole dish made of a combination of rice and black beans topped with a fried egg and <i>sarza</i>	19
YUCA FRITA deep fried cassava	14		