

# STARTERS TO SHARE

## EMPANADA FRITA

Beef stir fry.  
Traditional, with beef.

## BOLIYUCAS CON QUESO

Served with huancaína and ocopa sauce.

## LAS YUCAS FRITAS TRIPLE X

Fried cassava served with five traditional dips.

## PAPAS RELLENAS

2 fried mashed potatoes dough filled with minced beef, served with huancaína sauce, and sarza criolla.

## EL DÚO PANCHITA

Potatoes and corn with huancaína and ocopa sauce.

## LA SUPER CAUSA LIMEÑA

Cold and spicy mashed potatoes filled with avocado, egg, tomato, and mayonnaise. Topped with ocopa and huancaína sauce.  
Chicken / shrimp

## ESCABECHE LIMEÑO A LA ANTIGUA

Chicken / catch of the day

## TEQUEÑOS

Six spring rolls filled with: sangrecita, ají de gallina and lomito saltado.

## PASTEL DE CHOCLO

Corn pie stuffed with minced beef.

## CHICHARRÓN DE POLLO

Juicy fried chicken thighs, glazed with rocoto pepper and garlic.

## ROCOTO RELLENO

Peruvian rocoto pepper filled with beef and cheese; served over a creamy potato pie.

## TIRADITO LIMEÑO

Fish in a creamy and spicy lime sauce.  
Catch of day / sea-bass

## LA GRAN FIESTA DE 5 TAMALES

Corn tamale, creole maize filled with pork, cilantro tamale filled with cheese, Marthita quinoa tamale, and artichoke tamale; served with salsa criolla.

## CHICHARRÓN DE COSTILLA

Deep fried pork ribs, served with sweet potato, sarza criolla, and bread buns.

## CEBICHE LIMEÑO

Made to order combining the most fresh fish with a leche de tigre (citrus-based marinade of lime and ají peppers).  
Catch of day / sea-bass

## CONCHITAS A LA PARMESANA

8 broiled scallops with parmesan cheese.

## PIQUEO DOÑA PANCHA

Cilantro tamale, corn with huancaína sauce, papa rellena, potatoes with ocopa sauce, chicharrón, and beef heart anticuchos.

## PIQUEO MARINO CALIENTE

Assorted plate with broiled scallops, squid chicharrón, breaded shrimps Milanese style, and Peruvian style grilled octopus.

## Soups & Aguaditos

### SOPA CRIOLLA

Minced beef soup with noodles, Peruvian peppers, egg, and toasted bread.

### LEVÁNTATE PANCHO

Hen broth with hen ravioli, potatoes and noodles.

### AGUADITO

Succulent black hen, chicken, rice, and ají pepper soup.

### CALDO DE PECHO

Beef in a hearty broth, Marthita style.

OUR BASKET OF  
PERUVIAN BREADS

Served with whipped butter,  
dips, and sauces.

# ◆ OUR GRILL ◆

<p><b>LOS ANTICUCHOS</b> <i>Served with a side of golden-brown potatoes, buttered corn and Peruvian style sauces.</i></p>	<p>Chicken liver. Chicken heart. Chicken (drum meat). Beef heart.</p>	<p>Beef tenderloin. Trout. Octopus.</p>	<p><b>PIQUEO YERBATEROS</b> Sampler of traditional Peruvian street grilled food.</p>
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## FROM OUR GRILL

*BEEF Accompanied by your favorite garnish*

**CHURRASQUITO DE LOMO 300 g**  
Tenderloin steak

**CUADRIL DE LOMO 450 g**  
Tenderloin Rump steak

**BIFES DE PICAÑA 400 g**  
Sirloin cap

**BIFE DE CHORIZO ANGUS 300 g / 500 g**  
Angus Strip Loin

**BABY BEEF ARGENTINO 500 g**  
Argentinian Rib Eye

**ENTRAÑA ANGUS 300 g / 500 g**  
Angus Rib Skirt

### ◆ *Other starters from our grill* ◆

**CHORIZO CASERO DE CERDO**  
2 generous handmade pork sausages.

**CHORIZO DE CARNE ANGUS**  
1 Angus beef sausage.

**CHAMPIÑONES PARRILLEROS**  
Grilled mushrooms.

**ALITAS A LA BRASA CRIOLLA**  
Grilled wings, creole style.

**MOLLEJAS DE CORAZÓN**  
Beef heart sweetbread with lime.

### FROM OUR FIREWOOD OVEN

◆  
**POLLITO DE LECHE ENTERO**  
Whole roasted baby chicken, served with garlic and herbs potatoes.

**PANCETA DE LECHÓN CROCANTE**  
Soft pork belly with crispy skin. Served with golden-brown potatoes, corn, and sarza criolla.

**PERNIL CROCANTE**  
Crunchy ham hock with black beans and pickled sauce.

## MORE FROM OUR GRILL

**MEDIO POLLO AL CARBÓN**  
Half boneless grilled chicken with chimichurri, served with french fries and sautéed vegetables.

**MEDIO POLLO POLLADA**  
Half-chicken marinated in pollada sauce, served with fried cassava, corn, and rocoto pepper huancaína sauce.

**CHULETAS DE CHANCHO**  
2 juicy pork chops with a side of mashed potatoes, baked apple, and honey sauce.

**COSTILLAS PANCHITA**  
BBQ ribs served with baked apple, coleslaw and baked potato with sour cream.

**SUPER TRUCHA**  
Trout topped with béarnaise sauce; served with sautéed vegetables and baked potato with sour cream.

# CREOLE STEWS

*Our dishes are like a good jarana limeña: bold, roguish and generous*

## SANGRECITA CON YUCA

Sangrecita served with cassava.

## MOLLEJITAS ESTOFADAS

Gizzards stew with ají pepper, coriander, cassava, and corn beer.

## MANCHA PECHO

Dry potato stew with sopa seca (Chincha style noodles).

## CAU CAU DE MONDONGO

Traditional beef tripe and potatoes stew served with rice.

## PATITA CON MANÍ ESPECIAL CON TODO

Beef and pork trotters with peanuts, chickpeas, potatoes, canchita corn, and mote corn.

## AJÍ DE GALLINA

Lima's families favorite creole stew made of chicken and ají pepper.

## EL MONDONGUITO A LA ITALIANA

Beef tripe stew with ají pepper, fried potatoes, served with a side of rice with corn.

## CARAPULCRA DE TRIGO CON PANCETA

A Marthita's specialty made with love.

## ESPESADO DE CARNE

Milled corn with beef stew, served with red pickled rice.

## ADOBO DE CERDO DON PANCHITO

Traditional pork stew with cassava and rice with corn.

## ESTOFADO DE LENGUA CON PURÉ

Beef tongue with mashed potatoes, rice with corn, and traditional peruvian sarza.

## PESCADO A LA CHORRILLANA

Fried fish fillet with sauteed onions, tomatoes and ají panca chilli. Served with golden brown potatoes and rice with corn. Catch of the day / sea-bass

## SECO DE ASADO DE TIRA CON FREJOLES

Short rib and cilantro stew, with yellow potatoes, carrots, beans, and rice with corn.

## LOMO A LA CHORRILLANA CON PICANTE DE PALLARES

Beef paillard with sauteed onions, tomatoes, and ají panca chilli; served with white and green lima beans stew.

## SECO DE CABRITO A LA NORTEÑA

Traditional northern dish with goatling, chicha, and loche squash, served with beans, rice with corn, and sarza.

## CUY CROCANTE ENTERO CON PICANTE DE PAPAS

Crunchy, deep fried guinea pig, served with traditional potatoes and peanuts stew.

## Jaranas

*Family style sharing dishes*

### LA JARANA CRIOLLA

Eight classic creole dishes samples for sharing and celebrating: mollejitas a la limeña, ají de gallina, carapulcra, cau cau, sangrecita, patita con maní, chanfainita, beans with seco stew sauce, and rice.

### LA GRAN FREJOLADA DE MARTHITA

Served with pork belly, sausage, and relleno.

### PACHAMANCA A LA OLLA

Pork ribs, beef stew, chicken, potatoes, sweet potatoes, fava beans, oca, humita (corn tamale), and sauces.

### LA HUATIA DE OSOBUCO ENTERO

Served with pickled cassava, carapulcra, rice, beans, avocado's creole sauce, sauces, and pan 3 cachetes.

## Tacu tacus to share

### TACU TACU ESCABECHADO

Breaded pork chops served with black bean tacu tacu, fried bananas, and an egg.

### TACU TACU SALTADO

Made with canary beans and lomo saltado.

### TACU TACU CON CUBRECAMA

Breaded tenderloin steak served with rice, fried egg and bananas.

## Our creole rices

### ARROZ CHAUFA DON PANCHITO

Peruvian-chinese sautéed rice with pork and vegetables; topped with a shrimp omelet.

### ARROZ DOMINGUERO

Cilantro dressing rice with chicken and pork ribs; served with corn with ocopa sauce and potatoes.

### ARROZ CON TODO EL CHANCHITO

Rice with pork, Marthita style.

### ARROZ CON MARISCOS A LA LIMEÑA

Peruvian style rice with seafood.

### ARROZ CON PATO

Half a tender duck, with beer, chicha, loche squash and cilantro scented rice.

## BREADED, STIR-FRIED AND MORE

### HÍGADO SALTADO MONTADO

Stir fried beef liver with onions, tomatoes, french fries, and served with rice.

### TALLARÍN SALTADO CRIOLLO

Sautéed creole style noodles. Chicken / tenderloin

### TALLARÍN ESTOFADO CON POLLO EN TUCO CRIOLLO

### SUPREMÓN DE POLLO MARYLAND

Breaded chicken breast peruvian style, with bacon, french fries, creamy corn, and fried bananas.

### LOMO SALTADO CLÁSICO LIMEÑO

Generous, juicy, and smoked as a good beef stir-fry should be.

### MILANESA DE LOMO CON TALLARINES VERDES

Breaded tenderloin with pesto noodles and huancaína sauce on the side.

### EL CHURRASCO DE LOMO A LA SARTÉN CON TODO

Tenderloin steak, rice, two fried eggs, potato threads and fried bananas.

## OUR SALADS

### ENSALADA PARRILLERA

Lettuce, tomato, onions, radish, celery, avocado, with a vinegar and olive oil dressing.

### ENSALADA CESAROTA

Lettuce, croutons, egg, bacon, parmesan cheese, with a Caesars salad dressing.

## EL HUERTO DE PANCHITA

SERVE AS MANY TIMES AS YOU LIKE FROM OUR SUPER SALAD BAR.

## PANCHITA SIDE DISHES

*To complement any of our plates.*

ARROZ CON CHOCLO white rice with corn

PLÁTANOS FRITOS fried bananas

PAPAS DORADAS golden-brown potatoes

ARROZ VERDE green cilantro dressing rice

ENSALADA DE PALLARES lima beans salad

VERDURAS SALTEADAS sautéed vegetables

YUCA FRITA deep fried cassava

PURÉ BATIDO DE PALLARES mashed lima beans

FREJOLES CON JUGO beans with cilantro sauce

PAPAS AMARILLAS FRITAS yellow potato french fries

PASTEL DE PAPA creamy potato pie

PICANTE DE PAPAS CON MANÍ potatoes and peanuts stew

PURÉ DE PAPA AMARILLA smashed yellow potatoes

TALLARINES A LA HUANCAÍNA noodles with huancaína sauce

TALLARINES VERDES noodles with pesto

TACU TACU DE FREJOL CANARIO MONTADO  
Combination of rice and canary beans topped with a fried egg and sarza

TACU TACU DE FREJOL NEGRO MONTADO  
Creole Combination of rice and black beans topped with a fried egg and sarza

# Postres caseros

*En casa de Panchita no puede ser de otra manera;  
el postre se disfruta mejor con un buen pisco.*

CREMA VOLTEADA 16  
Hecha a fuego lento como manda la tradición.  
*Sienta la voz de Lucha Reyes con un Mosto Verde Quebranta*

ARROZ CON LECHE MAZAMORRERO 19  
Clásico combinado casero de arroz con leche  
y mazamorra morada.  
*Ritmo de Polka con Pisco puro de Albilla*

QUESO HELADO 21  
Tradicional postre Arequipeño al estilo Panchita.  
*Para bajar la nevada, un Puro Negra Criolla*

PICARONES 22  
Con su miel de hojas de higos y especias.  
*Mirada de tapada limeña con Pisco puro Moscatel*

RANFAÑOTE 24  
Al estilo Panchita, croutons crocantes con frutas,  
nueces y miel ligera de chancaca.  
*Un valse alegre con Mosto verde Acholado*

TORTA DE CHOCOLATE 26  
Mojadita con abundante manjar y fudge de la casa.  
*Baile en una sola loseta con Pisco puro Quebranta*

SUSPIRO LIMEÑO 28  
Con mucho manjar y lo justo de merengue.  
*Huayno de sabores con Pisco puro Quebranta*

TRES LECHE EN MOLDE 30  
Bien mojadito con crema a la vaina de vainilla.  
*A zapatear con un suave Pisco puro Italia*

\*Consulte nuestra carta de piscos, ¡no se arrepentirá!