

♦ ENTRADAS Y PIQUEOS ♦

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| EMPANADAS PANCHITA , a elegir de pastel de choclo o de rocoto relleno | 18 | CHICHARRONES DE POLLO , en salsa de ajillo al rocoto o a la antigua con limoncito y canela china | 43 |
| TAMALITO VERDE , con jugo de seco y salsa criolla | 21 | CAUSA LIMEÑA , en tamaño grande ideal para compartir: pollo 43 / langostinos 49 | |
| PAPA A LA HUANCAÍNA , porción generosa para compartir | 32 | PASTEL DE CHOCLO , relleno de carne, en molde entero ideal para compartir | 56 |
| OCOPA LIMEÑA , en punto cremoso con queso, huevo y aceituna | 32 | ROCOTO RELLENO CON PASTEL DE PAPA , relleno de carne y horneado suavemente | 56 |
| PAPA RELLENA , de carne picada a cuchillo, acompañada de salsa de ocopa y criolla | 32 | CONCHITAS A LA PARMESANA , con su mantequilla y limón, 6 unidades | 59 |
| YUCAS PANCHITA , crocantes y cremosas con 5 salsas de ajíes caseros | 32 | CEBICHE CRIOLLO , en su punto criollo al ají limo: pesca del día 59 / mixto 69 / corvina 88 | |
| BOLIYUCAS , croquetas de yuca y queso con huancaína y ocopa | 32 | CEBICHE LIMEÑO , el clásico blanquito: pesca del día 59 / mixto 69 / corvina 88 | |
| EL PAN CON CHICHARRÓN , contundente, con su camote y criolla | 32 | PIQUEO PANCHITO , tequeños, boliyucas, yucas panchita, chicharrones de pollo, croquetas de ají de gallina y sus cremas | 88 |
| CROQUETAS DE AJÍ DE GALLINA , y su crema de aceitunas de botija | 39 | PIQUEO DOÑA PANCHA , tamalito , papa rellena, ocopa, choclo huancaína, causa limeña, anticucho de corazón, chicharrón de cerdo, camote y criolla | 138 |
| TRÍO DE HUANCAÍNAS Y OCOPA , ideal para picar entre todos | 39 | PIQUEO MARINERO , chicharrón de calamar, langostinos a la milanesa, conchitas a la parmesana, causa de langostinos y anticuchos de pulpo | 158 |
| TEQUEÑOS PANCHITA , cinco contundentes tequeños rellenos de ají de gallina | 39 | | |

LOS ANTICUCHOS

TODOS ACOMPAÑADOS DE PAPA DORADA, CHOCLO Y DOS SALSAS

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| CORAZONES DE POLLO | 39 | PULPO | 79 |
| HÍGADOS DE POLLO | 39 | PIQUEO YERBATEROS , plancha de corazón de res y pollo, choncholí, hígado y molleja de pollo, pancita, papa, choclo y cremas | 79 |
| POLLO | 48 | CORVINA | 89 |
| CORAZÓN DE RES ANGUS | 56 | | |





LOS GUISOS CRIOLLOS

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| OLLUQUITO CON CHARQUI , según receta antigua | 46 |
| CHANFAINITA , con fideos a la criolla, mote, papa a la huancaína y rocoto | 46 |
| CAU CAU DE MONDONGO , con arroz blanco y rocoto al lado | 49 |
| PATITA CON MANI , en su punto meloso | 49 |
| AJI DE GALLINA , en su punto cremoso | 49 |
| MONDONGUITO A LA ITALIANA , con su toque de queso parmesano | 56 |
| MANCHA PECHO , carapulcra y sopa seca de costilla en punto de albahaca | 59 |
| SECO LIMEÑO DE ASADO DE TIRA , acompañado de frejoles, arroz y yuca | personal 68 / compartir 108 |
| ESTOFADO DE LENGUA , con puré de papa amarilla y arroz | 79 |
| OSSOBUCO A LA CRIOLLA , estofado y servido con tallarines a la criolla y papa a la huancaína | 89 |
| CEBICHE DE PATO , pato guisado con naranja agria acompañado con arroz, frejoles y yuca | 89 |
| EL CODILLO DE CERDO CROCANTE , servido con carapulcra, sopa seca, arroz, yuca y salsa criolla | 89 |
| CABRITO DE LECHE A LA NORTEÑA , acompañado de frejoles, yuca, arroz y salsa criolla | 98 |
| LA JARANA LIMEÑA , ideal para probar de todo: aji de gallina, mollejititas, carapulcra, cau cau, patita, olluquito, chanfainita, frejoles, arroz y criolla | 118 |
| EL CUY FRITO , cuy entero servido con su tradicional picante de papas en punto de maní, su criolla y su arrocito | 128 |

SOPAS

| | PERSONAL | PARA COMPARTIR |
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| SOPA CRIOLLA , con carne picada, fideos, aji, huevo y pan frito | 29 | 43 |
| AGUADITO , en punto espeso de pollo y gallina, arroz, papa amarilla, aji y culantro | 29 | 43 |
| LEVÁNTATE PANCHO , nuestro caldo con ravioles de gallina, papa, fideos y rocoto | 29 | 48 |

GUARNICIONES

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| ARROZ CON CHOCLO | 9 |
| PLÁTANOS FRITOS | 14 |
| YUCA FRITA | 16 |
| PAPAS AMARILLAS FRITAS | 18 |
| FREJOLES CON JUGO | 18 |
| PURÉ DE PAPAS AMARILLAS | 19 |
| TALLARINES VERDES | 22 |
| TACU TACU MONTADO | 19 |
| TALLARINES A LA HUANCAÍNA | 22 |
| ENSALADA PARRILLERA | 29 |

Todos los precios están expresados en soles e incluyen los impuestos de ley y recargo al consumo.



TACU TACUS, SALTADOS, ARROCES Y MÁS

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| ARROZ TAPADO , relleno de carne picada, pasas, huevo y aceitunas, con plátanos fritos y huevo frito | 56 | ARROZ DON JOSÉ , arroz verde criollo, medio pollo a la olla con escabechado al ají amarillo y papita a la ocopa | 59 |
| MILANESA PANCHITA , con nuestros tallarines verdes y su toque de huancaína | de pollo 58 / de lomo fino 79 | SUPREMÓN DE POLLO , con choclito a la crema, plátano frito, tocino y papas fritas | 64 |
| TALLARÍN SALTADO A LA CRIOLLA , con pollo | 59/ con lomo fino 78 | ARROZ DOMINGUERO , con costilla de chanco, pollo, choclo con ocopa y papa a la huancaína | 69 |
| EL SALTADO CRIOLLO DE ANTAÑO , de pollo con cebollas, tomates, ají y papa, todo bien saltado, acompañado de arroz blanco | 59 | ARROZ CON CHANCHITO , con bondiola y costillas de chanco según antigua receta limeña | 78 |
| TACU TACU SALTADO , lo montamos de un sabroso saltado a elegir | de pollo 59 / de lomo fino 79 | EL LOMO SALTADO , saltado con puro lomo fino, cebollas, tomates, ajíes, papas y acompañado de arroz blanco | 78 |
| TACU TACU LIMEÑO , tacu tacu con apanado, plátano frito, huevo frito y salsa chorrillana | de pollo 59 / de lomo fino 79 | BISTEC DE LOMO A LA SARTÉN , servido en cazuela de arroz, plátano, huevo frito y papas al hilo al rocoto | 79 |
| CHAUFA DON PANCHO , con chanchito, pollo y frijolito chino, montado con chanchito a la milanesa, platanitos y huevo frito | 59 | ARROZ CON PATO , lo hacemos en cazuela con loche rallado y el punto justo de culantro | 79 |
| SUPREMA PANCHITA , suprema de pollo servida sobre unos cremosos tallarines a la huancaína | 59 | | |

DE LA PARRILLA Y EL HORNO DE LEÑA

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| CHAMPIÑONES A LA PARRILLA , con chimichurri de ajo y perejil | 43 | CUADRIL DE LOMO , de 450 gramos acompañado de la guarnición a su gusto | 128 |
| ALITAS A LA CRIOLLA , asadas a la brasa con sazón criolla | 43 | EL BIFE ANGOSTO ARGENTINO , de 450 gramos acompañado de la guarnición a su gusto | 168 |
| EL POLLO CRIOLLO , medio pollo deshuesado asado a la criolla con yuca frita, choclo y huancaína de rocoto | 64 | EL BIFE ANCHO ARGENTINO , de 450 gramos acompañado de la guarnición a su gusto | 168 |
| PANCETA CROCANTE , un clásico de la casa con papas doradas, choclo, salsa criolla y salsas | 89 | | |
| CHURRASQUITO DE LOMO de 300 gramos y acompañado de la guarnición a su gusto | 98 | | |

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♦ STARTERS TO SHARE ♦

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| EMPANADAS PANCHITA , a choice of corn pie or stuffed rocoto | 18 | CHICHARRONES DE POLLO (SLICED FRIED CHICKEN) , ask for it in garlic sauce with rocoto or old-fashioned, with a touch of lemon and Chinese cinnamon | 43 |
| TAMALITO VERDE (GREEN SMALL TAMALES) bathed in seco sauce and served with creole sauce. | 21 | CAUSA LIMEÑA (LIMA-STYLE CAUSA) , in a hearty version, ideal for sharing | With chicken: 43 / With shrimp: 49 |
| PAPA A LA HUANCAINA (POTATOES WITH HUANCAINO-STYLE SAUCE) in a generous portion to share | 32 | PASTEL DE CHOCLO (CORN PIE) , stuffed with minced beef, comes in a full mold, good for sharing | 56 |
| OCOPA LIMEÑA (LIMA-STYLE OCOPA) , creamy, with cheese, egg, and olives | 32 | ROCOTO RELLENO CON PASTEL DE PAPA (STUFFED ROCOTO PEPPER WITH POTATO PIE) , meat stuffed and gently baked | 56 |
| PAPA RELLENA (STUFFED POTATO) , of knife-minced meat, accompanied by ocopa and creole sauce | 32 | CONCHITAS A LA PARMESANA (PARMESAN CLAMS) with butter and lemon, 6 portions | 59 |
| YUCAS PANCHITA (PANCHITA YUCCA) , crunchy and creamy yucca served with five homemade chili sauces | 32 | CEBICHE CRIOLLO, (CREOLE CEBICHE) well cooked with a very creole taste bathed with aji limo chili sauce: | Catch of the day 59 / Mixed Seafood: 69 / Sea bass fish 88 |
| BOLIYUCAS , yucca and cheese croquettes served with huancaína and ocopa sauces | 32 | CEBICHE LIMEÑO (LIMA-STYLE CEBICHE) , the classic white ceviche. | Catch of the day 59 / Mixed Seafood: 69 / Sea bass fish 88 |
| EL PAN CON CHICHARRÓN (pork rind sandwich) a hearty sandwich with sweet potato and creole sauce | 32 | PIQUEO PANCHITO (PANCHITO APPETIZER) , tequeños, boliyucas, Panchita yucca, sliced fried chicken, chicken with a type of chili pepper sauce croquettes, served with different sauces | 88 |
| CROQUETAS DE AJÍ DE GALLINA (CHICKEN WITH A TYPE OF CHILI PEPPER SAUCE CROQUETTES) , with black olive sauce | 39 | PIQUEO DOÑA PANCHA (DOÑA PANCHA APPETIZER) small tamale, stuffed potatoes, ocopa, corn with huancaína sauce, Lima-style causa, skewer, pork rind, sweet potatoes, and creole sauce | 138 |
| TRÍO DE HUANCAÍNAS Y OCOPA (THREE VARIETIES OF HUANCAINA AND OCOPA SAUCES) , ideal for everyone to snack on | 39 | PIQUEO MARINERO (SEAFOOD APPETIZER) fried calamari, breaded prawns, Parmesan clams, prawns' causa, and octopus' skewers | 158 |
| TEQUEÑOS PANCHITA (PANCHITA TEQUEÑOS) , five hearty tequeños (filled fried dough) stuffed with aji de gallina (chicken with a type of chili pepper sauce) | 39 | | |

PORTION OF HOMEMADE BREADS

Potato bread, Chapla, house bread, accompanied by butter and sauces. 14

SKEWERS

SERVED WITH GOLDEN-BROWN POTATOES, CORN AND TWO SAUCES

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| CORAZONES DE POLLO (CHICKEN HEARTS) | 39 | PULPO (OCTOPUS) | 79 |
| HÍGADOS DE POLLO (CHICKEN LIVERS) | 39 | FISH | 89 |
| POLLO (CHICKEN) | 48 | PIQUEO YERBATEROS (YERBATEROS APPETIZER) , a skewer party with beef and chicken heart skewers, chitterlings, chicken livers and gizzards, tripe, potatoes, corn, and sauces | 79 |
| CORAZÓN (BEEF HEART) | 56 | | |





CREOLE STEWS

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| OLLUQUITO CON CHARQUI (OLLUCO WITH BEEF JERKY) , according to the old recipe | 46 |
| CHANFAINITA , served with creole noodles, mote corn, potatoes with huancaína sauce and rocoto | 46 |
| CAU CAU DE MONDONGO (TRIBE STEW) with white rice and rocoto | 49 |
| PATITA CON MANI (PERUVIAN PIG'S FEET WITH PEANUTS) , at its mellow best | 49 |
| AJÍ DE GALLINA , to share, at its creamy best | 49 |
| MONDONGUITO A LA ITALIANA (ITALIAN-STYLE TRIBE) with the Parmesan cheese touch | 56 |
| MANCHA PECHO , carapulcra and sopa seca with ribs with a touch of basil | 59 |
| ESTOFADO DE LENGUA (BEEF TONGUE STEW) , with yellow mashed potatoes, rice, and creole sauce | 79 |
| SECO LIMEÑO DE ASADO DE TIRA (LIMA-STYLE BEEF SHORT RIBS STEW) , served with beans, rice, and yucca | Individual serving: 68 / To share: 108 |
| OSSOBUCO A LA CRIOLLA (CREOLE-STYLE OSSOBUCO) , stewed and served with red sauce creole noodles with a side of potatoes with huancaína sauce | 89 |
| CEBICHE DE PATO (DUCK CEBICHE) , stewed with sour orange, served with rice, beans and yucca | 89 |
| EL CODILLO DE CERDO CROCANTE (CRUNCHY PORK KNUCKLE) , served with carapulcra, sopa seca, rice, yucca, and creole sauce | 89 |
| CABRITO DE LECHE A LA NORTEÑA (NORTHERN-STYLE KID) , served with beans, yucca, rice, and creole sauce | 98 |
| LA JARANA LIMEÑA (LIMA-STYLE REVELRY) , ideal to taste everything: aji de gallina, gizzards, carapulcra, cau cau, patita, olluquito, chanfainita, beans, rice, and creole sauce | 118 |
| SÚPER CUY CROCANTE (CRUNCHY SUPER GUINEA PIG) , served with the traditional spicy potato sauce with peanuts at its best, rice and “creole” sauce | 128 |

SOUPS

| | PERSONAL | TO SHARE |
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| SOPA CRIOLLA (CREOLE SOUP) , chili peppers, egg, and fried bread minced beef soup with noodles, | 29 | 43 |
| AGUADITO , a thick chicken and hen soup with rice, yellow potatoes, chili pepper and cilantro | 29 | 43 |
| LEVÁNTATE PANCHO (GET UP PANCHO!) , our broth with hen ravioli, potatoes, noodles, and rocoto | 29 | 48 |

SIDE DISHES

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| WHITE RICE WITH CORN | 9 |
| FRIED PLANTAINS | 14 |
| FRIED YUCCA | 16 |
| YELLOW POTATOES FRENCH FRIES | 18 |
| JUICY BEANS | 18 |
| YELLOW MASHED POTATOES | 19 |
| TACU TACU TOPPED WITH FRIED EGG | 19 |
| GREEN NOODLES | 22 |
| NOODLES WITH HUANCAINA SAUCE | 22 |
| GRILLED SALAD | 29 |

All prices are in soles and include statutory taxes and consumption surcharge.



TACU TACUS, STIR-FRIED DISHES, RICES AND MORE

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| TALLARÍN SALTADO A LA CRIOLLA (SAUTEED CREOLE-STYLE NOODLES). With chicken: 59 / Beef tenderloin: 78 | ARROZ CON CHANCHITO (RICE WITH PORK), pork loin and sausage according to an old Lima recipe | 78 |
| ARROZ TAPADO (LAYERED RICE), stuffed with meat, raisins, egg, olives, fried plantain, and fried egg | EL LOMO SALTADO (STIR-FRY BEEF TENDERLOIN), stir-fry fine beef tenderloin, onions, tomatoes, chili peppers, potatoes, served with white rice. | 78 |
| EL SALTADO CRIOLLO DE ANTAÑO (THE ANCIENT CREOLE SAUTÉED), made with chicken, onions, tomatoes, chili, and potatoes all well-sautéed, served with white rice. | TACU TACU SALTADO (SAUTÉED TACU TACU), topped with a tasty sautéed of your choice. | Chicken: 59 / Beef tenderloin: 79 |
| CHAUFA DON PANCHO (DON PANCHO CHAUFA), with pork, chicken, and mungo beans, served with breaded pork cutlet, fried plantain and fried egg | TACU TACU LIMEÑO (LIMA-STYLE TACU TACU) with breaded meat, fried plantain, fried egg, and Chorrillana style sauce | Chicken: 59 / Beef tenderloin: 79 |
| SUPREMA PANCHITA (PANCHITA) Chicken supreme served over creamy huancaína sauce noodles. | PANCHITA MILANESA (BREADED CHICKEN), served with our green noodles and a touch of huancaína sauce | Chicken: 58 / Beef tenderloin: 79 |
| ARROZ DON JOSE (DON JOSE RICE), creole green rice, half chicken cooked in a pot with marinated yellow pepper and potatoes with ocapa sauce. | BISTEC DE LOMO A LA SARTÉN (PAN—FRIED TENDERLOIN STEAK), served in a pot with rice, fried plantain, fried egg, and shoestring fried potatoes with rocoto sauce. | 79 |
| SUPREMON DE POLLO (LARGE BREADED CHICKEN BREAST), with creamed corn, fried plantain, bacon, and French fries | ARROZ CON PATO (RICE WITH DUCK), made in a pot with grated crookneck pumpkin and just the right amount of cilantro | 79 |
| ARROZ DOMINGUERO (RICE FOR SUNDAYS), with pork ribs, chicken, corn with ocapa sauce and potatoes with huancaína sauce | | |

FROM THE GRILL AND THE WOOD-FIRED OVEN

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| CHAMPIGNONES A LA PARRILLA (GRILLED MUSHROOMS), with garlic and parsley chimichurri | CUADRIL DE LOMO (TENDERLOIN RUMP), 450 gr tenderloin rump steak served with a side dish of your choice | 128 |
| ALITAS A LA CRIOLLA (CREOLE-STYLE CHICKEN WINGS), grilled with creole seasoning | EL BIFE ANGOSTO ARGENTINO (ARGENTINEAN STRIP STEAK), 450 gr strip steak with a side dish of your choice | 168 |
| EL POLLO CRIOLLO (CREOLE CHICKEN), half boneless creole-style chicken served with fried yucca, corn, and huancaína-style rocoto sauce | EL BIFE ANCHO ARGENTINO (ARGENTINEAN RIB EYE STEAK), 450 gr rib eye steak with a side dish of your choice | 168 |
| PANCETA CROCANTE (CRISPY SOFT PORK), a Panchita's classic, served with golden-brown potatoes, corn, creole sauce and other sauces | | |
| CHURRASQUITO DE LOMO (TENDERLOIN CHURRASCO) 300 gr tenderloin churrasco served with a side dish of your choice | | 98 |

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