

# NUESTRA CARTA



PAN DE LA CASA  
CON MANTEQUILLA DE AJÍ AHUMADO

S/ 20

## PIQUEOS

|                                                                                                |       |
|------------------------------------------------------------------------------------------------|-------|
| CHOCLOITO CON QUESO FRITO<br>SALSA HUANCAÍNA                                                   | S/ 42 |
| CAUSITAS PUCLLANA<br>CON TARTARE DE SALMÓN, PALTA Y LECHE DE TIGRE                             | S/ 60 |
| CONCHITAS EN SALSA DE MANTEQUILLA Y LIMÓN<br>GRATINADAS A LA PARMESANA                         | S/ 62 |
| UÑAS DE CANGREJO Y LANGOSTINOS APANADOS<br>CON SALSA CHIFERA DE LIMÓN Y CANELA CHINA AL SILLAU | S/ 62 |
| ANTICUCHITOS DE CORAZÓN<br>CHOCLOITO FRITO Y PAPITAS DORADAS                                   | S/ 48 |
| CHICHARRÓN DE POLLO MARINADO EN PISCO<br>CON SALSITA AL LIMÓN                                  | S/ 46 |
| PAPITAS RELLENAS<br>DE CARNE Y QUESO, CON SALSA HUANCAÍNA                                      | S/ 44 |
| EMPANADAS FRITAS DE YUCA RELLENAS DE QUESO<br>AJÍ DE COCONA                                    | S/ 44 |
| FALSOS TAQUITOS DE CEBICHE<br>CON KIMCHI Y MANGO                                               | S/ 56 |

## PARA EMPEZAR

|                                                                                             |       |
|---------------------------------------------------------------------------------------------|-------|
| CARPACCIO DE LOMO AL PESTO<br>CREMA DE PECORINO, ARÚGULA, PIÑONES Y TOSTAS DE PAN CAMPESINO | S/ 60 |
| ALPACA TONNATO<br>LÁMINAS DE ALPACA ASADA CON SALSA CREMOSA DE ATÚN Y ALCAPARRAS            | S/ 60 |
| TARTARE DE CORVINA ESTILO NIKKEI<br>PALTA, FALSO CAVIAR DE TAPIOCA Y CROCANTES DE ARROZ     | S/ 72 |
| CLÁSICO CEBICHE<br>DE CORVINA O CHARELA Y SUS ACOMPAÑAMIENTOS                               | S/ 78 |
| CEBICHE FRITO<br>TROZOS DE PESCADO MARINADOS, FRITOS Y SERVIDOS CON LECHE DE TIGRE          | S/ 78 |
| LANGOSTINOS AMELCOCHADOS AL TUMBO<br>PALTA Y AJONJOLÍ                                       | S/ 64 |
| PULPITO CROCANTE<br>CHOCLO A LA CREMA, RACACHA Y SALSA ANTICUCHERA                          | S/ 64 |

## DE NUESTRA COCINA

|                                                                                                                   |        |
|-------------------------------------------------------------------------------------------------------------------|--------|
| RAVIOLES DE LOCHE<br>A LA CREMA DE AJÍ AHUMADO Y PECORINO                                                         | S/ 65  |
| SPAGHETTINI CON LANGOSTINOS<br>PASTA HECHA EN CASA CON SALSA DE TOMATE PICANTE, LANGOSTINOS Y ESPUMA DE PARMESANO | S/ 86  |
| ARROZ MELOSO DE CAMARONES A LA CRIOLLA                                                                            | S/ 98  |
| MAGRET DE PATO AL ALGARROBO<br>PURÉ DE ZAPALLO Y ESPINACAS A LA CREMA                                             | S/ 82  |
| CAU CAU DE MARISCOS<br>CON CUBITOS DE PAPAS FRITAS                                                                | S/ 80  |
| SALMÓN EN SALSA CREMOSA DE AJÍ MIRASOL<br>PIQUILLOS CONFITADOS, ESPINACAS Y CASHEWS                               | S/ 82  |
| CORVINA A LA BEURRE BLANC DE LOCHE<br>CON ESPÁRRAGOS SALTEADOS Y PAPA DORADA                                      | S/ 82  |
| PAICHE AMAZÓNICO EN COSTRA DE PALMITOS<br>MAJADO DE YUCA CREMOSO, AJÍ NEGRO Y FAROFA                              | S/ 82  |
| MEDALLÓN DE LOMO EN SALSA DE HONGOS ANDINOS<br>PASTEL DE PAPAS ANDINAS                                            | S/ 82  |
| BIFE ANGOSTO AMERICANO (400 GR)                                                                                   | S/ 140 |

## HAMBURGUESAS & ENSALADAS

|                                                                                                           |                |
|-----------------------------------------------------------------------------------------------------------|----------------|
| LA HAMBURGUESA DE LA HUACA<br>ACOMPAÑADA DE PAPAS AMARILLAS FRITAS                                        | S/ 55          |
| · QUESO Y TOCINO<br>· SALSA DE CHAMPIGNONES Y PAPITAS AL HILO                                             |                |
| ENSALADA DE CHONTA<br>LECHUGA, PALTA Y CASTAÑAS                                                           | S/ 49          |
| ENSALADA DE QUESO DE CABRA BATIDO<br>TOMATES MARINADOS, GRANADA, HOJAS VERDES Y PISTACHOS GARRAPIÑADOS    | S/ 54          |
| QUINUA BOWL<br>DE TOMATES ASADOS, CHOCLO, LIMO, QUESO, CUBOS DE PALTA, CULANTRO Y CHIPS ANDINOS CON POLLO | S/ 50<br>S/ 56 |

NUESTROS PRECIOS INCLUYEN IMPUESTOS Y SERVICIOS



## TRADICIÓN PERUANA

|                                                                                              |       |
|----------------------------------------------------------------------------------------------|-------|
| CHUPE DE CAMARONES<br>HABAS, CHOCLO Y QUESO                                                  | S/ 96 |
| AJÍ DE GALLINA A LA ANTIGUA<br>SOBRE PAPAS AMARILLAS, HUEVO Y QUESO FRESCO                   | S/ 68 |
| JUANE AL AJÍ NEGRO AHUMADO<br>PANCETA, LANGOSTINOS Y MADURO, SALSA DE COCONA                 | S/ 80 |
| NUESTRO CLÁSICO LOMO SALTADO<br>CON PAPAS AMARILLAS RÚSTICAS Y ARROZ CON CHOCLO              | S/ 79 |
| ARROZ CON PATO<br>ARROZ MELOSO, LÁMINAS DE MAGRET Y SARZA CRIOLLA                            | S/ 80 |
| SÁBANA DE LOMO CON TACU TACU DE FRIJOL NEGRO<br>EMULSIÓN DE PLÁTANO, CRIOLLITA Y HUEVO FRITO | S/ 78 |
| LANGOSTINOS A LA CRIOLLA<br>SOBRE TACU TACU DE PEPIÁN DE CHOCLO                              | S/ 84 |
| SOPA CRIOLLA<br>CARNE PICADA, FIDEOS, HUEVO BATIDO, ADEREZO CRIOLLO Y FOCACCIA TOSTADA       | S/ 62 |
| ROCOTO RELLENO DE LOMO A LA AREQUIPEÑA<br>GRATINADO CON QUESO                                | S/ 64 |

## POSTRES

|                                                                                                                                                                                                      |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| OFRENDA A LA TIERRA<br>POSTRE INSPIRADO EN LOS RITUALES CEREMONIALES DE LOS ANTIGUOS POBLADORES DE LA HUACA PUCLLANA, ELABORADO CON INGREDIENTES NATIVOS COMO LÚCUMA, CACAO, KIWICHA, GUAYABA Y MANÍ | S/ 42 |
| VOLCÁN DE CHOCOLATE Y HELADO DE VAINILLA                                                                                                                                                             | S/ 38 |
| CREME BRÛLÉE DE LOCHE                                                                                                                                                                                | S/ 36 |
| ENCANELADO Y NARANJA                                                                                                                                                                                 | S/ 36 |
| ESFERA DE CHOCOLATE, CAFÉ Y CACAO                                                                                                                                                                    | S/ 36 |
| SUSPIRO DE LIMEÑA MERENGADO Y HELADO DE CANELA                                                                                                                                                       | S/ 36 |
| SUNDAE PUCLLANA<br>HELADO DE VAINILLA, SALSA DE CHOCOLATE, CAMEL Y CASTAÑAS GARRAPIÑADAS                                                                                                             | S/ 36 |
| CHEESECAKE DE CHOCOLATE BLANCO Y LIMÓN<br>TIERRA DE COCO Y SORBETE DE FRUTOS ROJOS                                                                                                                   | S/ 36 |
| BOMBONES HELADOS DE CHIRIMOYA<br>MANJAR Y NARANJITAS CONFITADAS                                                                                                                                      | S/ 36 |
| PICARONES CON MIEL DE CHANCACA                                                                                                                                                                       | S/ 36 |
| HELADOS Y SORBETES (2 BOLAS)                                                                                                                                                                         | S/ 26 |

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# HUACA PUCLLANA RESTAURANT

HOUSE BREAD  
WITH SMOKED AJI AMARILLO BUTTER

S/ 20



## APPETIZERS

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| SAUTÉED CORN & FRIED CHEESE<br>HUANCAINA SAUCE                                                       | S/ 42 |
| CAUSITAS PUCLLANA<br>YELLOW POTATOES WITH AJI AMARILLO, TOPPED<br>WITH SALMON TARTARE                | S/ 60 |
| BROILED SCALLOPS<br>WITH PARMESAN CHEESE AND LEMON BUTTER                                            | S/ 62 |
| CRAB CLAWS COVERED WITH SHRIMP<br>IN A LEMON-SOY AND FIVE SPICE SAUCE                                | S/ 62 |
| ANTICUCHOS, SKEWERED BEEF HEARTS<br>MARINATED WITH DRY PEPPERS, SERVED<br>WITH FRIED CORN AND POTATO | S/ 48 |
| DEEP FRIED CHICKEN THIGHS<br>SAUTÉED IN A BUTTER AND PISCO SAUCE                                     | S/ 46 |
| POTATOES STUFFED WITH MEAT<br>WITH HUANCAINA SAUCE                                                   | S/ 44 |
| YUCCA AND CHEESE EMPANADAS<br>WITH COCONA AND AJI SAUCE                                              | S/ 44 |
| FALSE CEBICHE TACOS<br>WITH KIMCHI AND MANGO                                                         | S/ 56 |

## STARTERS

|                                                                                                  |       |
|--------------------------------------------------------------------------------------------------|-------|
| BEEF CARPACCIO WITH PESTO SAUCE<br>PECORINO CREAM, RUCULA AND PINE NUTS                          | S/ 60 |
| ALPACA TONNATO<br>BRAISED ALPACA SLICES, WITH A CREAMY TUNA<br>AND CAPER SAUCE                   | S/ 60 |
| NIKKEI-STYLE CORVINA TARTARE<br>AVOCADO, INFUSED TAPIOCA CAVIAR AND CRISPY<br>RICE               | S/ 72 |
| CLASSIC FISH CEBICHE<br>MARINATED IN LEMON AND CHILI, SERVED WITH<br>CORN AND SWEET POTATOES     | S/ 78 |
| FRIED CEBICHE<br>LEMON MARINATED CUBES OF FISH, BREADED<br>AND FRIED, SERVED WITH CRUNCHY ONIONS | S/ 78 |
| CRISPY SHRIMP WITH SPICY TUMBO SAUCE<br>AVOCADO AND SESAME                                       | S/ 64 |
| CRISPY OCTOPUS<br>CREAMED CORN, ARRACACHA PUREE AND<br>ANTICUCHO CHILI SAUCE                     | S/ 64 |

## FROM OUR KITCHEN

|                                                                                                     |        |
|-----------------------------------------------------------------------------------------------------|--------|
| LOCHE RAVIOLI<br>IN SMOKED AJI CREAM SAUCE WITH PECORINO                                            | S/ 65  |
| SHRIMP SPAGHETTI<br>HOMEMADE PASTA WITH SPICY TOMATO SAUCE, PRAWNS,<br>AND PARMESAN FOAM            | S/ 86  |
| CREAMY RICE AND CRAYFISH CREOLE STYLE                                                               | S/ 98  |
| DUCK MAGRET WITH MOLASSES REDUCTION<br>PUMPKIN PUREE AND CREAMED SPINACH                            | S/ 82  |
| SEAFOOD CAU CAU<br>AJI AMARILLO STEW WITH FRESH HERBS AND POTATOES                                  | S/ 80  |
| SALMON IN A CREAMY AJI MIRASOL SAUCE<br>SERVED WITH SPINACH, CONFIT PIQUILLO PEPPERS<br>AND CASHEWS | S/ 82  |
| SEA BASS IN LOCHE BEURRE BLANC SAUCE<br>WITH SAUTEED ASPARAGUS AND GOLDEN POTATOES                  | S/ 82  |
| AMAZONIAN PAICHE IN HEART OF PALM CRUST<br>CREAMY YUCCA MASH, AJI NEGRO AND FAROFA                  | S/ 82  |
| BEEF TENDERLOIN IN ANDEAN MUSHRROM SAUCE<br>WITH NATIVE POTATO GRATIN                               | S/ 82  |
| US CERTIFIED ANGUS SIRLOIN STEAK (400 GR)                                                           | S/ 140 |

## OUR SANDWICHES & SALADS

|                                                                                                                       |                |
|-----------------------------------------------------------------------------------------------------------------------|----------------|
| LA HUACA BURGERS<br>(SERVED WITH FRIED YELLOW POTATOES)<br>• BACON & CHEESE<br>• MUSHROOM SAUCE & SHOESTRING POTATOES | S/ 55          |
| AMAZONIAN SALAD<br>FRESH HEARTS OF PALM, LETTUCE, AVOCADO AND<br>BRAZIL NUTS                                          | S/ 49          |
| WHIPPED GOAT CHEESE SALAD<br>TOMATOES, POMEGRANATE, MIXED GREENS, AND<br>CAMELIZED PISTACHIOS                         | S/ 54          |
| QUINUA BOWL<br>BAKED TOMATOES, CORN, QUESO FRESCO,<br>AVOCADO, CILANTRO AND ANDEAN POTATO CHIPS<br>WITH CHICKEN       | S/ 50<br>S/ 56 |

## PERUVIAN TRADITION

|                                                                                                                          |       |
|--------------------------------------------------------------------------------------------------------------------------|-------|
| CRAYFISH CHOWDER<br>FAVA BEANS, CORN AND CHEESE                                                                          | S/ 96 |
| AJÍ DE GALLINA, MILDLY SPICY CHICKEN STEW<br>SERVED OVER YELLOW POTATOES AND RICE                                        | S/ 68 |
| JUANE, REGIONAL AMAZONIAN RICE<br>SMOKED PORK AND SHRIMP                                                                 | S/ 80 |
| LOMO SALTADO<br>MARINATED STRIPS OF BEEF TENDERLOIN SAUTÉED<br>WITH CHILI, ONIONS AND TOMATOES, RUSTIC POTATOES          | S/ 79 |
| ARROZ CON PATO<br>CILANTRO INFUSED RICE, SLICES OF DUCK MAGRET, AND<br>CREOLE SALSA                                      | S/ 80 |
| BREADED BEEF TENDERLOIN<br>WITH BLACK BEANS AND RICE TACU-TACU, CREAMY<br>PLANTAIN EMULSION, CRIOLLA SAUCE AND FRIED EGG | S/ 78 |
| SAUTÉED SHRIMP<br>CORN AND RICE TACU-TACU                                                                                | S/ 84 |
| CREOLE SOUP<br>MINCED BEEF, NOODLES, EGG, CREOLE<br>SEASONING, AND TOASTED FOCACCIA                                      | S/ 62 |
| STUFFED ROCOTO<br>WITH BEEF TENDERLOIN STRIPS AREQUIPA STYLE<br>AND GRILLED WITH CHEESE                                  | S/ 64 |

## DESSERTS

|                                                                                                                                                                                                                       |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| OFFERING TO THE EARTH<br>A DESSERT INSPIRED BY THE CEREMONIAL RITUALS<br>OF THE ANCIENT INHABITANTS OF THE HUACA PUCL-<br>LANA, CRAFTED WITH NATIVE INGREDIENTS SUCH AS<br>LÚCUMA, CACAO, KIWICHA, GUAVA, AND PEANUTS | S/ 42 |
| CHOCOLATE VOLCANO WITH VANILLA ICE CREAM                                                                                                                                                                              | S/ 38 |
| LOCHE PUMKIN CREME BRÛLÉE                                                                                                                                                                                             | S/ 36 |
| CINNAMON CAKE FILLED WITH CARAMEL<br>CRUNCHY ALMONDS AND ORANGE ZEST                                                                                                                                                  | S/ 36 |
| CHOCOLATE, COFFEE AND COCOA SPHERE                                                                                                                                                                                    | S/ 36 |
| SUSPIRO DE LIMEÑA WITH MERINGUE<br>AND CINNAMON ICE CREAM                                                                                                                                                             | S/ 36 |
| PUCLLANA SUNDAE<br>VANILLA ICE CREAM, CHOCOLATE SAUCE, CARAMEL<br>AND CAMELIZED CHESTNUTS                                                                                                                             | S/ 36 |
| WHITE CHOCOLATE AND LEMON CHEESECAKE<br>COCONUT CRUMBLE AND RED BERRIES SORBET                                                                                                                                        | S/ 36 |
| CHOCOLATE AND CHIRIMOYA ICE CREAM BONBONS<br>AND ORANGE CONFIT                                                                                                                                                        | S/ 36 |
| PICARONES<br>TRADITIONAL BEIGNETS WITH SYRUP                                                                                                                                                                          | S/ 36 |
| ICE CREAM AND SORBETS (2 SCOOPS)                                                                                                                                                                                      | S/ 26 |

OUR PRICES INCLUDE SERVICES AND SALES TAXES



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# COCKTAILS DE LA CASA

S/. 42

## MATACUY SOUR

Matacuy, limón, jarabe

## PALOMA DE LOS ANDES

Salqa botanizado, limón, toronja & Pink Soda

## HUACA MULE

Vodka 14 Inkas, Matacuy, zumo de maracuyá & Ginger Beer

## PIÑA BOTÁNICA

Salqa, botánicos andinos, piña, limón & sachaculantro

## CACAO PUNCH

Caña alta, piña, naranja, miel de cacao y licor de cacao

## NEGRONI DEL INCA

Gin Espia del Inca,Vermouth Avelino, naranja

# COCKTAILS CLÁSICOS

## TRADICIONAL PISCO SOUR

Simple S/. 38  
Doble S/. 54

SOURS DE MACERADOS S/. 38

CHILCANOS S/. 36

ALGARROBINA S/. 37

CAPITÁN S/. 38

COSMOPOLITAN S/. 38

MOJITO S/. 38

BLOODY MARY S/. 42

DAIQUIRI DE FRUTA S/. 39

PIÑA COLADA S/. 39

CUBA LIBRE S/. 38

MARGARITA S/. 38

CAIPIRINHA S/. 38

APEROL SPRITZ S/. 42

HUGO SPRITZ S/. 42

MANHATTAN S/. 42

DRY MARTINI S/. 42

CITRIC GIN & TONIC S/. 42

OLD FASHIONED S/. 42

CARAJILLO S/. 42

ESPRESSO MARTINI S/. 42

# CERVEZAS

CUSQUEÑA S/. 16  
Dorada / Trigo / Malta

PILSEN S/. 15

CRISTAL S/. 15

RAYMI S/. 18

CUSQUEÑA TRIGO CERO (SIN ALCOHOL) S/. 14

## IMPORTADAS

STELLA ARTOIS S/. 18

CORONA S/. 18

AMSTEL S/. 18

CORONA CERO (SIN ALCOHOL) S/. 16

## ARTESANALES

ZATARA - DIPPEL PALE ALE S/. 26

ZATARA - SANDIJUELA IPA S/. 26

INVICTUS - ILUSIONISTA IPA S/. 26



# MOCKTAILS

S/. 32

## PALOMA TROPICAL

Mandarina, piña, limón & Pink Soda

## KIWI ALE

Kiwi, kion, limón & Ginger Ale

## HUACA SUNRISE

Naranja, piña, cranberry & limón

# AGUAS, GASEOSAS & JUGOS

AGUA SAN LUIS S/. 10

AGUA ANDEA S/. 12  
Agua de manantial del Cusco

GASEOSAS S/. 10

RED BULL S/. 15

MR. PERKINS S/. 12

JUGOS NATURALES S/. 20

LIMONADA S/. 14

CHICHA MORADA S/. 14

CUSQUEÑA TRIGO CERO (SIN ALCOHOL) S/. 14

## IMPORTADAS (505 ML)

SAN PELLEGRINO S/. 22

ACQUA PANNA S/. 22

# POR COPA

S/. 38

## VINO BLANCO

Casa Silva Sauvignon Blanc Reserva (Chi)  
The Troublemakers Semillón (Arg)

## VINO TINTO

Casa Silva Cabernet Sauvignon Reserva (Chi)  
Colosso El Bribón Malbec (Arg)

## CAVA

Freixenet Cordon Negro Brut (Esp)

# CAFÉ E INFUSIONES

AMERICANO S/. 10

ESPRESSO S/. 10

ESPRESSO DOBLE S/. 14

CAPUCCINO S/. 14

CORTADO S/. 10

CORTADO DOBLE S/. 14

## INFUSIONES PREMIUM LA FIDELIA

S/. 14

## SELVA SAGRADA

Te verde, membrillo, manzana, limón y aciano

## DULZURA DE LÚCUMA

Lúcuma, anís Estrella, botón de oro

## TENTACIÓN DE LOS ANDES

Maíz morado, airampo, hibisco, sauco, fresas y rosas

## CHAI DE LOS APUS

Té negro, limón bergamota, flores de cardamomo



# PISCO

Shot

|                |        |
|----------------|--------|
| 4 GALLOS       |        |
| Mosto Verde    | S/. 39 |
| 3 GENERACIONES |        |
| Mosto Verde    | S/. 39 |
| VIEJO TONEL    |        |
| Mosto Verde    | S/. 39 |
| PORTÓN         |        |
| Mosto Verde    | S/. 39 |
| BIONDI         | S/. 39 |
| FERREYROS      | S/. 39 |

# WHISKY & BOURBON

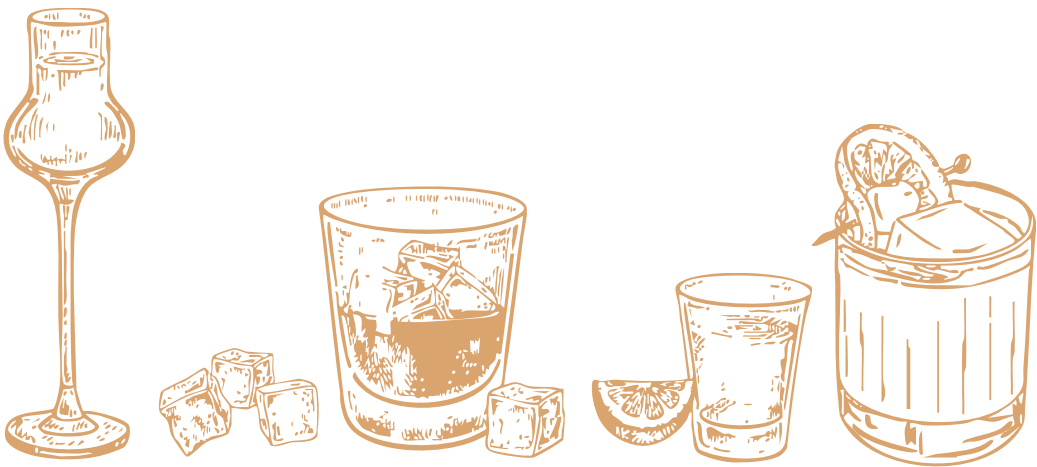
On the Rocks o con Soda

|                                   |         |
|-----------------------------------|---------|
| CHIVAS REGAL 12 AÑOS              | S/. 36  |
| CHIVAS REGAL 18 AÑOS              | S/. 66  |
| BUCHANANS 12 AÑOS                 | S/. 44  |
| JAMESON (IRISH WHISKY)            | S/. 38  |
| THE GLENLIVET 12 AÑOS             | S/. 46  |
| THE GLENLIVET 15 AÑOS             | S/. 85  |
| THE GLENLIVET 18 AÑOS             | S/. 130 |
| GLENFIDDICH 12 AÑOS               | S/. 44  |
| GLENFIDDICH 15 AÑOS               | S/. 86  |
| GLENFIDDICH 18 AÑOS               | S/. 130 |
| JW RED LABEL                      | S/. 34  |
| JW BLACK LABEL                    | S/. 38  |
| JW SWING                          | S/. 50  |
| JW GOLD LABEL                     | S/. 70  |
| JW BLUE LABEL                     | S/. 190 |
| OLD PARR                          | S/. 38  |
| JACK DANIEL’S                     | S/. 38  |
| BLACK WHISKY ANDEAN<br>BLACK CORN | S/. 46  |

# RON

On the Rocks o con Soda

|                         |         |
|-------------------------|---------|
| HAVANA CLUB 7 AÑOS      | S/. 34  |
| BACARDI                 | S/. 34  |
| APPLETON ESTATE         | S/. 34  |
| APPLETON ESTATE 12 AÑOS | S/. 36  |
| FLOR DE CAÑA 12 AÑOS    | S/. 36  |
| FLOR DE CAÑA 18 AÑOS    | S/. 49  |
| ZACAPA 23 AÑOS          | S/. 66  |
| ZACAPA XO               | S/. 130 |



# VODKA

|             | Rocks  | Tonic  |
|-------------|--------|--------|
| ABSOLUT     | S/. 34 | S/. 44 |
| SMIRNOFF    | S/. 32 | S/. 42 |
| STOLICHNAYA | S/. 34 | S/. 44 |
| GREY GOOSE  | S/. 52 | S/. 62 |
| 14 INKAS    | S/. 35 | S/. 45 |

# GIN

|                   | Rocks  | Tonic  |
|-------------------|--------|--------|
| BEEFEATER         | S/. 32 | S/. 42 |
| BEEFEATER 24      | S/. 48 | S/. 58 |
| HENDRICKS         | S/. 46 | S/. 56 |
| TANQUERAY         | S/. 32 | S/. 42 |
| TANQUERAY SEVILLA | S/. 38 | S/. 48 |
| TANQUERAY 10      | S/. 48 | S/. 58 |
| THE LONDON N1     | S/. 48 | S/. 58 |
| BOMBAY            | S/. 34 | S/. 44 |
| ESPIA DEL INCA    | S/. 32 | S/. 42 |

# TEQUILA

Shot, sal y limón

|                      |        |
|----------------------|--------|
| JOSE CUERVO 1800     | S/. 42 |
| JOSE CUERVO ESPECIAL | S/. 34 |
| JOSE CUERVO SILVER   | S/. 34 |
| DON JULIO REPOSADO   | S/. 72 |
| PATRÓN AÑEJO         | S/. 95 |
| PATRÓN SILVER        | S/. 62 |

# DIGESTIVOS

|                          |        |
|--------------------------|--------|
| BAILEYS                  | S/. 34 |
| LICOR DE MENTA           | S/. 32 |
| DRAMBUIE                 | S/. 32 |
| ANIS DEL MONO            | S/. 32 |
| MATACUY                  | S/. 35 |
| SALQA BOTÁNICO           | S/. 35 |
| SALQA CAÑA ALTA REPOSADO | S/. 35 |