



ENTRANCE

—ENTRADAS—

- **Cheese and Guacamole Tequeños** Tequeños de Queso y Guacamole **\$14.00**
(Wheat flour dough, parmégiano cheese, avocado, cherry tomato and lime)
(Masa de harina de trigo, queso parmegiano, aguacate, tomate cherry y limón)
- **Huancaína Potatoes** Papa a la Huancaína **\$14.00**
(Potatoes, fresh cheese, aji amarillo, evaporated milk, eggs and olives)
(Papas, queso fresco, aji amarillo, leche evaporada, huevos y aceitunas)
- **Ocopa** Ocopa **\$14.00**
(Potatoes, yellow chili, huacatay, fresh cheese, peanuts, crackers, milk)
(Papas, aji amarillo, huacatay, queso fresco, maní, galleta, leche)
- **Rocoto cream** Crema de Rocoto **\$14.00**
(Rocoto, fresh cheese, crackers, evaporated milk)
(Rocoto, queso fresco, galleta, leche evaporada)
- **Chicken Causa** Causa de pollo **\$15.00**
(Potatoes, cooked chicken, yellow chili, lemon, mayonnaise, pepper and avocado)
(Papas, pollo cocido, aji amarillo, limón, mayonesa, pimienta y aguacate)

SALADS

—ENSALADAS—

- **Maysa Salad** Ensalada Maysa **\$15.00**
Seasonal fruits (strawberries, kiwi, apple, orange), walnuts, cherry tomatoes, feta cheese (optional)
Frutas de temporada (fresas, kiwi, manzana, naranja), nueces, tomate cherry, queso feta (opcional)
- **Caesar Salad** Ensalada Cesar **\$15.00**
(Lettuce, bread croutons and parmesan cheese)
(Lechuga, crutones de pan y queso parmesano)
- **Mixed Salad** Ensalada Mixta **\$12.00**
(Lettuce, tomato, carrot, cucumber, asparagus, tuna, boiled egg and vinaigrette)
(Lechuga, tomate, zanahoria, pepino, espárragos, atun, huevo cocido y vinagreta)
- **Peruvian classic salad** **\$12.00**
Ensalada clásica peruana
(Lettuce, cherry tomato, avocado, beet, cucumber and house vinaigrette)
(Lechuga, tomate cherry, aguacate, remolacha, pepino y vinagreta de la casa)
- **Stuffed avocado** **\$12.00**
Palta Rellena con (verduras del día)
(avocado, lime, carrot, corn, broccoli, peas and potato)
(Palta, limón, zanahoria, maíz, brocoli, arvejas y papa)

TRADITIONAL

—TRADICIONALES—

- **Chicken chili** Aji de gallina **\$18.00**
(Chicken breast, yellow chili, bread, milk, cheese, olives, boiled eggs, nutmeg, rice and nuts).
(Pechuga de pollo, aji amarillo, pan, leche, queso, aceitunas, huevos cocidos, nuez moscada, arroz y nueces).
- **Green Tagliatelle with Steak** Tallarines verdes con Bistec **\$22.00**
(Tagliatelle, basil, spinach, fresh cheese, evaporated milk, oil, beef steak).
(Tallarines, albahaca, espinaca, queso fresco, leche evaporada, aceite, bistec de res.)
- **Lomo Saltado** Lomo Saltado **\$28.00**
(beef tenderloin, onion, tomato, yellow chili, soy sauce, vinegar, french fries, parsley and rice).
(solomillo de ternera, cebolla, tomate, aji amarillo, salsa de soja, vinagre, papas fritas, perejil y arroz).
- **Tacu Tacu with Tenderloin with Juice** **\$26.00**
Tacu Tacu con Lomo al Jugo
(Rice, beans, onion, garlic, oil, beef tenderloin, soy sauce, vinegar and tomato).
(Arroz, frejoles, cebolla, ajo, aceite, solomillo de ternera, salsa de soja, vinagreta y tomate)



RICES

—ARROZES—

- **Rice with Chicken** Arroz con Pollo **\$18.00**
(Rice, chicken, aji amarillo, coriander, peas, corn, carrots, beer, chicken broth and onion, cilantro and aji)
(Arroz, pollo, aji amarillo, culantro, guisantes, choclo, zanahoria, cerveza, caldo de pollo)
- **Rice with Seafood** Arroz con Mariscos **\$22.00**
(Rice, squid, shrimp, mussels, octopus, scallops, aji amarillo, garlic, onion, bell pepper, fish broth, cream, parmégiano, peas, cilantro, cilantro)
(Arroz, camarón, camarones, mejillones, pulpo, vieiras, aji amarillo, ajo, cebolla, pimiento, caldo de pescado, crema de leche, parmegiano, guisantes, culantro)
- **Chaufa Rice (beef, chicken or mixed)** Arroz Chaufa **\$15.00**
(Rice, beef or chicken, Chinese onion, egg, soy sauce, ginger, garlic, oil, salt and pepper)
(Arroz, carne o pollo, cebolla china, huevo, salsa de soja, jengibre, ajo, aceite, sal y pimienta)
- **Vegetable Chaufa Rice or Vegan** Arroz Chaufa de Verduras **\$15.00**
Rice, assorted vegetables (carrots, peas, corn, bell pepper, broccoli), Chinese onion, soy sauce
Chinese onion, soy sauce, ginger, garlic, oil, salt and pepper.
Arroz, verduras variadas (zanahoria, guisantes, maíz, pimiento brocoli) cebolla china, salsa de soja, jengibre, ajo, aceite, sal y pimienta
- **Airport** Aeropuerto **\$15.00**
(Rice, noodles, beef, chicken, Chinese onion, egg, soy sauce, ginger, garlic, oil, salt and pepper and fried wantan paste)
(Arroz, tallarines, carne, pollo, cebolla china, huevo, salsa de soja, jengibre, ajo, aceite, sal y pimienta y pasta de wantan frita)



GREAT FRIES

GRAN FRITURAS

- **Mixed Jelly Jalea Mixta** **\$28.00**
Fish, assorted seafood (squid, shrimp, mussels), flour, lemon, fried yucca, creole sauce
Pescado, mariscos variados (calamar, camarones, mejillones), harina, limón, yuca frita, salsa criolla
- **Fish Jelly Jalea de Pescado** **\$28.00**
Fish, flour, lemon, fried yucca, creole sauce (onion, chili, lemon, cilantro)
Pescado, harina, limón, yuca frita, salsa criolla (cebolla, aji, limón, cilantro)
- **Squid Chicharrón** **\$18.00**
chicharrón de Calamar
con Yuca Frita with Fried Yucca
squid, flour, lemon, fried yucca, creole sauce (onion, chili, lemon, cilantro)
calamares, harina, limón, yuca frita, salsa criolla (cebolla, aji, limón, cilantro)
- **Chicken Chicharrón** **\$18.00**
chicharrón de Pollo
con Yuca Frita With Fried Yucca
Chicken breast breaded in flour with fried yucca and creole salad (onion, chili, lemon, cilantro)
Pechuga de pollo rebozado en harina con yuca frita y ensalada criolla (cebolla, aji, limón, cilantro)
- **Chicken Fingers Fingers de Pollo** **\$15.00**
with French Fries (children's dish)
con Patatas Fritas (plato infantil)
(Chicken breast, flour, egg, bread crumbs, potatoes)
(Pechuga de pollo, harina, huevo, pan rallado, papas)
- **Vegetable Tempura** **\$15.00**
Verdura en Tempura
with guacamole (vegan)
con guacamole (vegano)
(Assorted vegetables, tempura flour, avocado, cherry tomato, cilantro, lime)
(Verduras variadas, harina de tempura, aguacate, tomate cherry cilantro, limón)

SPECIAL DISHES

PLATOS ESPECIALES

- **Dúo Marino Dúo Marino** **\$25.00**
ceviche with seafood rice
ceviche con arroz con mariscos
- **Trio Marino Trio Marino** **\$29.00**
ceviche, rice with seafood and ceviche
ceviche, arroz con mariscos y ceviche
- **Ceviche Trilogy Trilogía de Ceviches** **\$32.00**
3 types of ceviches
3 tipos de ceviches
- **Trilogy of Causa Trilogía de Causa** **\$28.00**
Yellow potato, shrimp, mayonnaise, aji amarillo
Yellow potato, octopus, olive sauce
Yellow potato, shredded chicken, mayonnaise, aji
Papa amarilla, camarones, mayonesa, aji amarillo
Papa amarilla, pulpo, salsa de olivo
Papa amarilla, pollo desmenuzado, mayonesa, aji
El Especial de Maysa
- **Maysa's special Especial de Maysa** **\$29.00**
Fettuccini, huancaina sauce
Fettuccini, salsa huancaina
(fettuccini a la huancaina con solomillo a la plancha)
- **Fettuccini with huancaina sauce** **\$28.00**
with sautéed sirloin steak
Fettuccini a la huancaina con lomo saltado
Fettuccini, huancaina sauce (fresh cheese, yellow chili, evaporated milk, crackers, parmesiano)
Fettuccini, salsa huancaina (queso fresco, aji amarillo, leche evaporada, galletas, parmesiano)

DESSERTS

POSTRES

- Red Berry CHEESECAKE **\$12.00**
butter, cream cheese, sugar, eggs, vanilla, red berries, lemon juice
- Brownie with Ice Cream Scoop **\$12.00**
Chocolate, butter, sugar, eggs, flour, nuts, vanilla ice cream
- Rice Pudding **\$9.00**
Rice, milk, sugar, cinnamon, cinnamon, lemon peel, raisins
- Tiramisu **\$12.00**
Soletilla sponge cakes, coffee, mascarpone cheese, eggs, sugar, cocoa powder
- Nutella or dulce de leche pancakes **\$12.00**
Flour, milk, eggs, butter, salt, Nutella or dulce de leche, strawberries

MARINE

MARINO

- **Classic Ceviche Ceviche Clásico** **\$22.00**
Fresh fish, lime, aji limo, red onion, cilantro, salt, corn, sweet potato and aji limo.
Pescado fresco, limón, aji limo, cebolla roja, cilantro, sal, maíz cancha, camote y aji limo
- **Mixed Ceviche Ceviche Mixto** **\$25.00**
(Fresh fish, squid, shrimp, octopus, lemon, aji limo, red onion, cilantro, salt, cancha corn, sweet potato)
(Pescado fresco, calamar, camarones, pulpo, limón, aji limo, cebolla roja, cilantro, sal, maíz cancha, camote)
- **Ceviche Carretillero (with chicharrón)** **\$25.00**
Ceviche Carretillero (con chicharrón)
(Fresh fish, lime, aji limo, red onion, coriander, salt, corn, sweet potato and fish or squid crackling).
(Pescado fresco, limón, aji limo, cebolla roja, cilantro, sal, maíz cancha, camote y chicharrón de pescado o de calamar)
- **Causa Acevichada Causa Acevichada** **\$18.00**
(Yellow potatoes, shrimp with ceviche juice, yellow chili, lemon, mayonnaise, onion, avocado and ceviche on top)
(Papas amarillas, camarones con jugo de ceviche, aji amarillo, limón, mayonesa, cebolla, aguacate y ceviche encima)
- **Causa al Olivo de Pulpo (Octopus with olive tree)** **\$20.00**
Causa al Olivo de Pulpo
(Yellow potatoes, octopus, olives, yellow chili, lemon, olive mayonnaise, onion, avocado and boiled egg).
(Papas amarillas, pulpo, aceituna, aji amarillo, limón, mayonesa de aceitunas, cebolla, aguacate y huevo cocido)
- **Shrimp Causa Causa de Camarones** **\$18.00**
(yellow potatoes, shrimp, yellow chili, lemon, mayonnaise, golf sauce and avocado)
(Papas amarillas, camarones, aji amarillo, limón, mayonesa, salsa golf y aguacate)
- **Salmon Tiradito or Mahi Mahi Tiradito** **\$25.00**
Tiradito de Salmon o de Mahi Mahi
(Salmon or mahi mahi, lemon, aji amarillo, aji limo, olive oil, leche de tigre, corn onion, mashed sweet potato and cilantro)
(Salmón o mahi mahi, limón, aji amarillo, aji limo, aceite de oliva, leche de tigre, cebolla chocho, pure de camote y culantro)
- **Tiger's milk Leche de Tigre** **\$15.00**
(fresh fish, lime, aji limo, red onion, cilantro, fish stock, salt and pepper)
(Pescado fresco, limón, aji limo, cebolla roja, cilantro, caldo de pescados sal y pimienta)
- **Causa Nikkei Causa Nikkei** **\$15.00**
(Yellow potatoes, fish, aji amarillo, lemon, mayonnaise, soy sauce, sesame oil, cherry tomato, avocado, olive mayonnaise)
(Papas amarillas, pescado, aji amarillo, limón, mayonesa, salsa de soja, aceite de sesamo, tomate cherry, aguacate mayonesa de aceitunas)

DRINKS

BEBIDAS

- Pepsi \$2.80
- Coffee \$2.80
- Cappuccino \$3.50
- Infusions \$2.00
- Soft drinks \$2.40



PERUVIAN CUISINE