

# PIURA

RESTAURANTE - TERRAZA

  PIURACR  2479-9931

## COLD

### PERUVIAN CEVICHE | \$5.200

Authentic, served with leche de tigre, onion, corn, coriander and sweet potato chips.

### FISH CEVICHE | \$4.500

Original in our style, fresh fish, served with sweet potato chips.

### SHRIMP & MANGO CEVICHE | \$4.900

Perfect combination of flavors and aromas, served with sweet potato chips.

### PERUVIAN STYLE MIXED CEVICHE | \$4.900

Sea bass, mussels, squid, octopus and shrimp cooked in lemon juice, served with corn and sweet potato chips.

### SALMON CARPACCIO | \$7.500

Exquisite, served with a capers, avocado, vinaigrette, and sweet potato chips.

### OCTOPUS CARPACCIO | \$5.900

Served with botija olive cream and avocado mayonnaise.

### BEEF CARPACCIO | \$5.500

Cold cuts of beef, served with a balsamic dressing, olive oil and arugula.

### DUO OF TIRADITO CORVINA AND SALMON | \$6.500

Excellent combination of flavors marinated in olive oil, balsamic and sunflower seeds.

### PIURA SALAD | \$4.900

Mixed lettuce, feta cheese, olives, walnuts, mango, cherry tomato and orange vinaigrette.

### CHICKEN CESAR SALAD | \$4.900 SHRIMP | \$5.400

Romaine lettuce, padano grain parmesan and cesar dressing with wasabi.

### CUCUMBER AND AVOCADO BOWL | \$4.200

Organic lettuce mix with avocado, cucumber, hearts of palm, cherry tomato, radishes, crunchy seeds, passion fruit dressing.

### MEDITERRANEAN SALAD | \$5.200

Greek style with feta cheese and botija olives.

## TO SHARE

### IMPERIAL JELLY

#### PIURA (3 Paxs) | \$13.000

Variety of breaded seafood, accompanied by fried yucca, tartar sauce, golf sauce and Creole onion sauce.

### PAN FANTASY

#### (3 Paxs) | \$13.000

Garlic shrimp, grilled octopus, beef fajitas, chicken fajitas, accompanied by native potatoes.

### FAMILY GRILL | \$14.900

3 Chicken fillet, 3 steaks, BB Ribs, 3 chorizos, grilled vegetables, corn, ground beans, pico de gallo, tortillas, sauce of your choice.

## FISH

### CURRY CORVINA BOWL | \$7.700

Slow cooker corvina with curry, coconut milk and fish concentrates, flavored with mint. It is served with rice.

### SOUTH PACIFIC CORVINA | \$7.700

Grilled corvina, juvenile shrimp, and octopus in oyster sauce with potatoes and sauteed vegetables.

### CORVINA A LO MACHO | \$7.900

Grilled corvina on steamed potatoes topped with a mix of seafood in its own sauce and white rice.

## SEAFOOD

### OCTOPUS ON THE GRILL | \$7.700

Marinated in a dry chili sauce, grilled and served with a warm pico de gallo, Andean potatoes and grilled avocado.

### SEAFOOD SKILLET PIURA | \$6.900

Sea bass and assorted seafood flambéed with pisco and pomodoro sauce, finished in the oven.

### SEAFOOD & MUSHROOM GRATIN | \$7.500

Octopus, shrimp, squid and scallops in white wine, au gratin with asiago cheese and padanno grain.

### PARMESANA SHELLS | \$7.700

Shells from the South Pacific au gratin with Parmesan cheese and flambéed with Peruvian pisco.

### SPICY OF SHRIMP | \$6.800

Juvenile Shrimp in a Chipotle Cream Sauce, served with Avocado and Tortilla Chips

### FISH CHICHARRONES | \$5.900

Chosen pieces of fish, breaded, served with tartar sauce and pico de gallo.

## THE GRILL

ENTRAÑA 220 G | \$9.900 / RIB EYE 400 G | \$10.900

BEEF TENDERLOIN 320 G | \$8.300 / IMPORTED CHURRASCO 400G | \$9.600

TOMAHAWKS 500 GR | \$11.900 / LOBSTER TAILS 260 GR | \$15.900

CHICKEN FILLET WITH HERBS | \$6.900 / COSTILLA BABY BACK RIBS | \$10.900

Accompanied by two garnishes:

French fries, buttered corn, ground beans, yuccas al mojo, pico de gallo, green salad, fried sweet potato in sticks or mixed vegetables.

## SOUPS

### SEAFOOD | \$5.000

Our style with fresh seafood and fish concentrate.

### CHUPE DE CAMARÓN | \$6.400

Of Peruvian origin, shrimp concentrate, evaporated milk, vegetables, egg and rice.

### CORVINA CHORILLANA | \$7.600

Grilled sea bass bathed in a tomato sauce, onion and chili cream. It is served with rice.

### CORVINA GRAN PIURA | \$6.200

Corvina in Peruvian curry sauce accompanies cuts of carrot and petit pois. It is served with sauteed vegetables.

### FRIED SNAPPER IN SEAFOOD SAUCE | \$7.900

Fried snapper boiled with a seafood mix sauce flambéed with Peruvian pisco and aji amarillo.

### GRILLED SALMON | \$7.900

Delicious grilled salmon in a wine and lemon clarified butter sauce, accompanied with steamed potatoes.

## MEAT & CHICKEN

### ANGUS BURGER | \$8.300

Delicious hamburger made with 100% angus meat, Swiss cheese, bacon and caramelized onion. Served with french fries.

### SALTED LOIN | \$7.000

Chunks sautéed in the wok, onion, tomato, sweet chili, oriental sauce, rice and French fries.

### LOIN WITH FLAMBED SHRIMP | \$7.500

Three tenderloin medallions and three juvenile jumbo shrimp sautéed in olive oil and garlic accompanied with native vegetables and potatoes.

### CHICKEN CREAM OF WILD MUSHROOMS | \$6.700

Chicken fillet in a creamy wild mushroom sauce, served with sautéed vegetables.

### TERIYAKI CHICKEN | \$6.200

Wok chicken cuts, in a teriyaki sauce, accompanied by Peruvian chaufa rice.

## RICES

### RICE WITH CHICKEN & POTATOES | \$4.000

Traditional chicken rice served with French fries and salad.

### RICE WITH SHRIMP | \$5.000

Traditional chicken rice served with French fries and salad.

### THREE FLAVORS CHAUFAS | \$6.600

Sautéed in the wok with beef tenderloin, chicken and shrimp, sesame oil and soy sauce.

### RICE WITH SEAFOOD PIURA | \$7.000

House special with mussels, squid, shrimp and octopus flavored in white wine and Peruvian chili sauce.

## DESSERTS

### PANNA COTTA IN BLUEBERRY COULIS | \$3.500

### RASPBERRY CHEESECAKE | \$3.500

### CHOCOLATE AND WALNUT TERRINE | \$3.500

\* PRICES INCLUDE ONLY 13% TAXES