

# LIMA

BY PORTO MARINA HOTEL

We invite you to embark on a culinary journey like no other as you explore our tempting menu inspired by the delightful flavors of Nikkei cuisine.



## BREAKFAST

Breakfast included in the accommodation rate

### Classic

Bread toast, eggs to taste accompanied with red fruit jam, cream cheese and Greek yogurt

*(Served with orange juice, coffee and / or Chocolate)*

**23.000**

### Tacutacu

Traditional Peruvian breakfast based on yellow pepper, accompanied by fried eggs, mix of azevichada onion and bacon.

*(Spicy)*

**28.000**

### Traditional

Arepa with coastal cheese, eggs to taste accompanied with seasonal fruit

*(Served with orange juice, coffee and / or Chocolate)*

**23.000**



## STARTERS

### Dumplings

Marinated beef and pork with ponzu sauce and smoked sweet potato reduction, wrapped in rice flour sheets

**22.000**

### Fish Ceviche

Chunks of white fish marinated in tiger's milk with cancha corn crumbs and pancetta confit in aji limo honey

**22.000**

### Andean Salmon Tiradito

Fresh salmon marinated with anticucho spices on ponzu sauce with its skin confit in Peruvian chocolate

**23.000**

### Anticuchero Chicken Caldereta

Chicken and vegetable cream with anticucho spices, pumpkin seed crackers, and black garlic alioli

**22.000**

### Andean Salad

Mixed lettuce, grilled kale, crispy wakame, fresh cheese, avocado, and cured ham

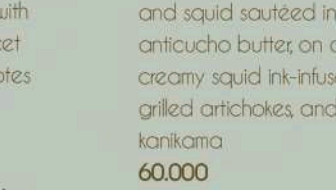
**24.000**

### Causa Limeña

Timbale of smashed potato, avocado, and chicken marinated in ceviche sauce

**26.000**

## MAIN COURSES



### Phad thai

Rice noodles stir-fried in Nikkei sauce, tenderloin chunks, and wok-sautéed prawns with vegetables, mixed sweet peppers, and citrus notes

**52.000**

### Salmon in Passion Fruit and Gary Sauce

Fresh salmon sautéed in rosemary butter, glazed with passion fruit and pickled ginger sauce, accompanied by criolla smashed potato, yellow chili, and a mix of fresh vegetables

**58.000**

### Andean Salmon

Cravlix Cured and smoked Andean salmon on a bed of vegetables, bathed in ponzu sauce, with grilled mandarin wedges, fresh cheese, caramelized walnuts, and cholaquita

**42.000**

### Bife de los Siete Colores

*(Seven Colors Steak)*

250gms of aged ribeye steak, grilled, served with roasted vegetables in lemongrass oil, Andean potato puree, and creamy pepper sauce

**52.000**

### Lomo Saltado

Sautéed beef tenderloin cubes with onion and tomatoes, bathed in soy sauce, accompanied by lemongrass and lemon rice and rustic potato wedges

**54.000**

### Seafood Creamy Rice

Dishes Octopus, shrimp, mussels, and squid sautéed in spiced anticucho butter, on a bed of creamy squid ink-infused rice, grilled artichokes, and crispy kanikama

**60.000**

### Chaufita

Fried rice with crispy pancetta, octopus, shrimp, and squid, wok-fried vegetables, and arracacha chips

**44.000**

### Beef Tataki

Seared beef tenderloin served with ponzu sauce and citrus reduction, accompanied by four-cheese creamy rice and fresh salad

**56.000**

### Chijaukay Chicken

Sautéed chicken breast with vegetables, diced pineapple, and sweet and sour sauce, accompanied by rustic potato wedges and sriracha and orange honey sour cream

**52.000**

### Gnocchis al Pesto

Handmade sweet potato gnocchi, homemade Peruvian pesto, fresh herbs, roasted tomatillos, caramelized walnuts, parmesan, and valley leaves

**VEGETARIAN**

**33.000**

### From the Garden to the Grill

Roasted cauliflower with spiced anticucha, sautéed vegetables, fresh herbs, cashews, carrot, and pumpkin puree

**VEGAN**

**35.000**

## EXPRESS

### Bao Burger

Bao bun filled with a blend of beef and pork, avocado, caramelized onions, and Normandy cheese, accompanied by rustic potato wedges and sriracha and orange honey sour cream

**28.000**

### Fat Boy Sandwich

Bao bun filled with crispy pancetta, creamy leek, tiger's milk, and pickled onions, accompanied by rustic potato wedges and sriracha and orange honey sour cream

**26.000**

## KIDS MENU

Beef and chicken anticuchos accompanied by rustic potato wedges, caramelized pineapple, and Andean whey

**22.000**

## DESSERTS

### Andean Panna Cotta

Coconut panna cotta served with mango and passion fruit, accompanied by biscotti

**18.000**

### Chocolate Textures

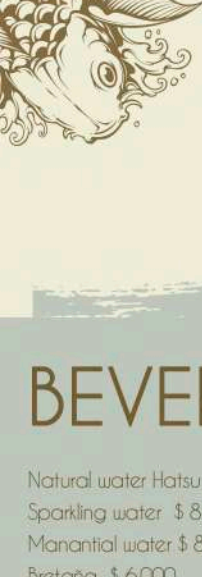
Sweet chocolate brownie topped with dark chocolate, accompanied by citrus chocolate flakes, chocolate ice cream, oranges, and hazelnuts

**20.000**

### Andean Cheesecake

Creamy and crispy tart served with baked strawberries and crispy pistachios

**22.000**



## BEVERAGES

Natural water Hatsu \$ 5.000

Sparkling water \$ 8.000

Manantial water \$ 8.000

Bretaña \$ 6.000

Budweiser Beer \$ 12.000

Corona Beer \$ 16.000

Stella Beer \$ 16.000

Club Colombia beer can \$ 10.000

Smirnoff bottle \$ 18.000

Hatsu tea \$ 9.000

Gatorade \$ 8.000

Aguardiente 1/2 red \$ 45.000

Aguardiente 1/2 blue \$ 45.000

Red Bull \$ 10.000

Coca Cola can \$ 5.000

J.P. Chanet rosé can \$ 18.000

J.P. Chanet personal bottle \$ 35.000

Half bottle Buchanan's \$ 160.000

Medellin rum 8 years 1/2 \$ 70.000

Rosé wine personal bottle \$ 35.000

Red wine personal bottle \$ 35.000

White wine personal bottle \$ 35.000