



## Food Menu



Our menu at SAPA is a delightful take on Peruvian gastronomy with an international influence, exquisitely presented and served to you to be shared or enjoyed individually.

Our chef commits himself daily to creating the most famous Peruvian dishes using ingredients that are guaranteed to be of top quality and combined with unique imported flavors that will guide you across centuries of marvelous gastronomy.

Enjoy, and as the Peruvian would say:

*"disfrute de la comida"!*

By Chef Georges Ikhtiar

# Tapas

## Himalayan Salt Edamame

Soybeans with dusting of fresh Himalayan salt, *(optional: Togarashi)*

12,000 LL

## Goat Cheese Croquetas

Fried balls of goat cheese with honey, accompanied with chopped green apple and cucumber, in vinaigrette sauce

18,500 LL

## \*Aji Pizza

A delicacy made of Peruvian aji paste, Gouda cheese, onion, cherry tomato, arugula, fresh basil, Parmesan cheese, served on homemade bread

21,500 LL

## Black Truffle Pizza

A delicacy made of Gouda cheese, caramelized onions, wild mushrooms, rucola, and truffle cream, served on homemade bread

24,000 LL

## \*Mushroom Pot

A wide selection of mushrooms in creamy sauce, topped with Parmesan cheese and black quinoa, served with colorful nachos

22,000 LL

## Gnocchi Al Aji

Soft dough mixed with Parmesan and white cheddar cheese, basilic, soya, in Peruvian aji creamy sauce

22,000 LL

## Chicken Rock

Marinated chicken, spring onion, and sesame seeds, in soya ginger sauce

16,000 LL

## Medallones De Lomo

Australian beef tenderloin, cut in pieces, marinated in soya sauce, spring onion and sesame sprinkles

42,000 LL

## \*Lasagna De Lomo Saltado

Layers of pasta, Australian beef, bell pepper, shiitake mushroom, tomato, onion, garlic, soya, mozzarella cheese, in bechamel sauce

38,000 LL

### **Pork Bao**

5-hour slow cooked pork, cheese, smoked ham, ginger, onion, coriander, radish mustard sauce, in fluffy steamed buns

34,000 LL

### **\*Black Fish Bao**

Crispy seabass marinated in black squid ink, lettuce, ginger, garlic, onion, coriander, soya, Peruvian aji tartar sauce, in fluffy steamed buns

27,000 LL

### **Mussel Ceviche Bites**

Jumbo mussels with fresh salmon, sea bass, shrimp and onion, marinated in spicy lime and Peruvian aji

24,000 LL

### **Salmon Tiradito**

Fresh salmon, cut in the shape of sashimi, marinated in ponzu sauce and Peruvian aji, topped with crispy quinoa

24,000 LL

### **Traditional Tacos**

*Wheat bread base cone filled with you choice of:*

- Crab, cucumber, carrot, and red tobiko, in vinaigrette creamy sauce

16,500 LL

- Salmon tartare, tomato, and black tobiko, in yuzu sauce

19,500 LL

### **Shrimp Martini**

Grilled shrimps in spicy creamy sauce

18,000 LL

### **French Fries**

Crispy fried potatoes in special homemade sauce

10,000 LL

## - Empanadas -

### Potatoes Empanadas

Potatoes filled pies, topped with chopped onion, avocado and cherry tomato, served with aji curry sauce

13,000 LL

### \*Lomo Saltado Empanadas

Australian beef strips, bell pepper, shiitake mushroom, tomato, onion, garlic, soya, in homemade dough, served with Peruvian aji mayo sauce

19,000 LL

### \*Shrimp Empanadas

Shrimps, carrot, cabbage, coriander, mushroom, onion, in homemade dough, served with Peruvian aji mayo sauce

17,000 LL

## - Signature Rolls -

### \*Light Vegetarian Rolls

Rolled up bites of heaven, with rice paper, carrot, cucumber, mint, lettuce, coriander, vermicelli noodles, served with sweet chili sauce

14,500 LL

### Salmon Aji Maki

Crispy rolls of white quinoa and rice, avocado, topped with salmon tartar, in Peruvian aji

22,000 LL

### Shrimp Halloumi Maki

Shrimp, halloumi cheese and avocado, rolled in nori paper, served with tartar sauce

19,500 LL

## Causas

### \*Chicken Causas

Crispy quinoa chicken topped with mashed potatoes, tomato, chive, in Peruvian aji mayo sauce

17,000 LL

### Salmon Causas

Mashed potatoes topped with salmon tartar, avocado, and spring onion, in sesame creamy sauce

18,000 LL

## Ceviches

### \*Vegetarian Ceviche

Sweet potato, wild mushroom, cherry tomato, coriander, red onion, corn nuts, crispy banana, marinated in spicy lime and Peruvian aji

19,500 LL

### Mixed Ceviche

Fresh salmon, sea bass and shrimp, marinated in spicy lime and Peruvian aji, red onion, coriander, corn nuts, and red sweet potato

29,000 LL

### Mango Salmon Ceviche

Fresh salmon, marinated in spicy lime and Peruvian aji, mango, red onion, coriander, corn nuts, and red sweet potato

32,000 LL

### Tuna Ceviche

Fresh Bluefin tuna, marinated in spicy lime and soy sauce, avocado, red onion, rucicola, cherry tomato, and crispy rice paper

34,000 LL

## Ensaladas

### Black Quinoa Burrata

Black quinoa topped with imported Italian burrata cheese, cherry tomato, cucumber, basil in beetroot balsamic sauce

36,000 LL

### Goat Cheese Salad

Creamy goat cheese with French thyme spread on fig bread, mixed salad and dried fruits

24,000 LL

### \*Hot Calamari Salad

Smoked salad with grilled calamari, sweet potato, mixed greenery, cherry tomato, cucumber, red onion and a dash of garlic, in lemon sauce

24,000 LL

### Peruvian Poke Bowl

Fresh salmon and yellowfin tuna, grilled shrimps, fresh mango, seaweed salad, edamame, shiitake mushrooms, spring onion and ginger, in soya wasabi sauce, *served with your choice of:*

- Sushi rice

- Black quinoa

35,000 LL

### Marinated Salmon

Fresh salmon, avocado, spring onion and crispy rice paper, in sesame creamy sauce

27,500 LL

# Platos Principales

## Peruvian Lomo Saltado

Australian beef tenderloin marinated with bell peppers, Indian and spring onions, cherry tomato, shitake mushrooms, and French fries, served with steamed rice

42,000 LL

## Australian Beef Tenderloin

Premium beef tenderloin cooked to your liking, served with cauliflower purée, sautéed edamame and Marsala wine sauce

54,000 LL

## SAPA Burger

200g of delicious beef patty, iceberg, caramelized mushrooms, spring onion, and coriander, served with French fries

36,000 LL

## Truffle Burger

200g of delicious beef patty, iceberg, tomato, spring onion, truffle cream, served with French fries

39,000 LL

## Boneless Spring Chicken

Tasty marinated boneless chicken in garlic lemon sauce, served with side salad and honey mustard sauce

28,500 LL

## Aji De Gallina

A delicious Peruvian classic made of chicken breast, Peruvian aji, served over rice with boiled potato, green olives, breadcrumbs, (optional: fried egg)

33,000 LL

## Marinated Grilled Salmon

Salmon fillet marinated in teriyaki sauce, steamed Californian rice and artichoke

38,000 LL

## \*Green Tea Noodles

Calamari and shrimps on noodles infused with green tea, carrot, Chinese cabbage, mangetout, edamame, mushroom, spring onion, in soya sauce

34,000 LL

## Gourmet Mushroom Arroz

Creamy risotto with shiitake and shimegi mushrooms, champignons de Paris, truffle oil and a dash of Parmesan cheese

33,000 LL

## Postres

**Sizzling Pisco Chocolate Fondant** 18,000 LL

Sensational chocolate fondant served on hot plate, homemade vanilla ice cream, topped with Pisco chocolate sauce

**\*The Topsy Wheel** 14,000 LL

Finest confections of Pisco chocolate truffles

**Lotus & Crispy Banana Verrine** 16,000 LL

Delicious mix of crunchy biscuit, crispy bananas, chocolate, homemade vanilla ice cream, in caramel sauce

**\*Cinnamon Apple Crisp** 14,000 LL

Delicacy made of apple pie, honey, almond and cinnamon

**\*Chocolate Banana Crème Brulée** 14,000 LL

Layers of rich custard base, fresh bananas, caramel and chocolate

**\*Deconstructed Red Fruit Tart** 16,000 LL

Savory made of tart crusts, blueberries, raspberries and strawberries, in elegant coconut dome

**Homemade Ice Cream & Sorbet (3 scoops)** 12,000 LL

Selection of flavors: Lemon, tangerine, vanilla, chocolate, strawberry

## Beverage Menu

At SAPA, we offer a wide range of drinks selection and concoctions, from the most classic ones to our signature Pisco Cocktails.

Distinctively different, Pisco Cinco, our very own brand of Peruvian brandy is celebrated in all its forms – sec, fruity, bitter or sour, it is mixed and twisted to satisfy even the most discerning palates. Made of five different types of premium grapes; the secret recipe of Pisco Cinco has won us the Gold Medal in the Concours International de Bruxelles in 2014.

Enjoy, and as the Peruvian would say,

*"Salud"!*



# Pisco Cocktails

## Pisco Creations by Masters of the Art

Crave our Pisco creations with delicious fresh fruits, bold bitter essence, lime, hint of salt, or jolt of chili.

|  |           |
|--|-----------|
| <b>Pisco Sour</b> 🍋  | 19,000 LL |
| Pisco Cinco, Lime juice, Aromatic bitter, Egg white                        |           |
| <b>Peruvian Mule</b> 🍋   | 19,000 LL |
| Pisco Cinco, Lime juice, Ginger, Almond extract                            |           |
| <b>Once Upon A Thyme</b> 🍷🌿  | 19,000 LL |
| Pisco Cinco, Mescal, Rose, Lemonade  |           |
| <b>Aged Peruvian Negroni</b> 🍷🌿  | 21,000 LL |
| Pisco Cinco, Sweet Vermouth, Campari, Aged up to 2 weeks                   |           |
| <b>Spicy Apasionado</b> ❤️🌶️   | 21,000 LL |
| Pisco Cinco, Mango, Passion fruit, Orange liquor, (optional: chili pepper) |           |
| <b>Berry Chilcano</b> 🍋  | 21,000 LL |
| Pisco Cinco infused with Goji berry, Lavender, Ginger beer                 |           |
| <b>Pisco Manzana</b> 🍋🧂  | 20,000 LL |
| Pisco Cinco, Fresh apple, Citrus   |           |
| <b>Peruvian Sunset</b> 🍷❤️   | 19,000 LL |
| Pisco Cinco infused with strawberry, Aperol, Sweet vermouth, Rose essence  |           |

## Pisco Blends With Other Spirits

Discover unprecedented mixes of Pisco with other spirits. A splash of sophistication created for the discerning palates.

### Cinco De Uva 🍷

Pisco Cinco, White wine, White grapes, Lime juice

18,000 LL

### Pisco Smash 🍷

Pisco Cinco, Bourbon whiskey, Mint, Citrus

19,000 LL

### Smells Like Peru ❤️

Pisco Cinco, Vodka, Homemade passion fruit juice, Vanilla, Lychee

21,000 LL

### Into The Woods 🍷🌿

Pisco Cinco, Sloe gin, Citrus, Orgeat, Mint, Smoked with hickory wood

21,000 LL

## Special Cocktails

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|---|-----------|
| <b>The Redemption</b> ♥   | 24,000 LL |
| Eximo Rum, Crème de cacao infused with pipe tobacco, Antica formula sweet vermouth, Peychaud bitter |           |
| <b>SAPA's Margarita</b> 🍋🍸🌶️  | 25,000 LL |
| Don Julio Tequila, Cointreau, Lime juice, Passion fruit, Homemade chili sauce                       |           |
| <b>Esperanza</b> 🍋  | 19,000 LL |
| Bacardi gold rum, Lime juice, Mango, Ginger beer  |           |
| <b>Le Lion</b> 🍋🍸   | 19,000 LL |
| Tanqueray Gin, Campari, Pink Grapefruit, Wine reduction, Basil                                      |           |
| <b>Secret Garden</b> 🍋♥   | 18,000 LL |
| Ketel One infused with earl grey and dry apricot, Peach, Citrus, Egg white, Edible flowers          |           |
| <b>The Whiskey Experience</b> 🍋   | 21,000 LL |
| Johnny Walker Blender's Batch, Rosemary, Honey, Aromatic bitters                                    |           |
| <b>El Matador</b> 🍋   | 19,000 LL |
| Bulleit Bourbon, Aperol, Orgeat, Mint   |           |

## Mocktails

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|--|-----------|
| <b>SAPA's Lemonade</b>   | 12,000 LL |
| Homemade lemon cordial, Rosemary                                 |           |
| <b>Innocent Passion</b>  | 17,000 LL |
| Lychee, Homemade passion fruit juice, Coconut cream, Lemon juice |           |
| <b>Miracle</b>   | 14,000 LL |
| Aloe Vera, Strawberry, Popping Candies and Chili                 |           |

🍋 Sour 🍸 Bitter 🍏 Smoked ♥ Sweet 🌶️ Spicy 🍷 Salty

All our prices are inclusive of VAT

## International Cocktails

**Vieux Carre** 22,000 LL

Bulleit Bourbon or Rye, Sweet vermouth, Cognac, Benedictine, Peychaud bitter, Angostura bitter

**Sake Martini** 19,000 LL

Sake, Dry vermouth

**Mai-Tai** 18,000 LL

Captain Morgan White and Captain Morgan Black, Mandarinine Napoleon orange brandy, Lime juice, Orgeat cordial

**Bloody Mary** 19,000 LL

Ketel One infused with chili, Homemade bloody Mary mix, Tomato juice, Lemon juice

**New York Sour** 19,000 LL

Bulleit Bourbon or Rye, Lemon juice, Red wine, (optional: egg white)

## Hot Beverages

**Espresso** 5,000 LL

**Doppio** 7,000 LL

**Café Blanc** 6,000 LL

**Hot Chocolate** 12,000 LL

Served with Marshmallows and Hershey's chocolate sauce

**Tea Selection** 7,000 LL