

Delphos Bistro

At Delfines Hotel & Convention Center, we use the highest quality fresh ingredients in the most creative and imaginative ways, in order to introduce you to this menu, which contains the best national and international cuisine.

We cook with the heart and we care about you. Therefore, we mark in our menu the 14 ingredients that may possibly cause you some allergy or unwanted reaction.

	Wheat and gluten Cereals that contain gluten as wheat, rye, barley, oats, etc.		Fruits with peel Fruits with peel like nuts, almonds, hazelnuts, pistachios, etc.
	Crustaceans Crustaceans like prawns, lobsters, spider crab, crabs, etc.		Celery It can be found in condiments, salads, soups, creams, sauces, etc.
	Eggs Egg-based products such as pasta, dressings, food coat in batter, etc.		Mustard It can be found in dressings, sauces, curries, marinated, soups, etc.
	Fish Fish-based products such as sauces, salad dressings, etc.		Sesame seeds Sesame seeds-based products, such as hummus, breads, breadsticks, etc.
	Peanut Peanut-based products. It can be found in cookies, desserts, etc.		Sulfur dioxide and sulfites It can be found in pickles, juices, vegetables, wine, beer, etc.
	Soy Soy-based products such as tofu, soybean oil, soy milk, etc.		Mollusks Clams, oysters, octopus, squid, etc. They can be found in creams and dishes.
	Dairy products Milk and its derivatives such as cheese, custard, cream, etc.		White lupins They can be found in some types of breads, cakes, etc.

Ben appetit!

Delphos Bistro

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Infusions	S/ 11
Soda	S/ 12
Water	S/ 12
Lemonade	S/ 12
Chicha morada	S/ 12
Milkshake	S/ 16

American coffee	S/ 12
Decaf coffee	S/ 14
Caffè latte	S/ 14
Caffè mocha	S/ 14
Simple Espresso	S/ 10
Double Espresso	S/ 14
Chocolate	S/ 14
Capuccino	S/ 14
Creamy Cappuccino	S/ 16



Cocktails

Mangu S/ 30

Vodka Absolut raspberri, mango pulp, slices of lemon and sugar.

Qonqapa S/ 30

Pisco quebranta, elderberry jam, fresh lemon juice and Cassis liqueur.

Moscatel Julep S/ 32

Pisco Moscatel, Fernet, homemade syrup and fresh mint leaves.

Caribbean Smash S/ 30

Pisco Italia, rum, almond syrup, basil leaves and passion fruit.

Achuni S/ 32

Pisco quebranta, Aperol, cocona juice, sugar syrup, lemon and orange bitter.

Camu Fresh S/ 35

Rhum, watermelon liqueur, horchata syrup, camu camu and basil leaves.

Oceanus Tiki Punch S/ 35

Pisco Italia, rum, pineapple juice, camu camu juice and Falernum.

Classic Mojito S/ 30

White rum, lemon juice, sugar, peppermint and sparkling water.

Chilcanos

Classic Chilcano S/ 28

Pisco quebranta, fresh lemon juice, Angostura bitters and ginger ale.

Elderberry Chilcano S/ 28

Macerated elderberry in Pisco Italia, fresh lemon juice, Angostura bitters and ginger ale.

Pisco Sour S/ 32

Pisco quebranta, fresh lemon juice, sugar syrup, egg white and Angostura bitter.

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To share

Sautéed beef tenderloin quesadillas S/ 27

Peruvian-style sautéed beef tenderloin and cheese au gratin, served with guacamole, pico de gallo and huancaína sauce.

Garlic shrimps with mushrooms S/ 38

Shrimps sautéed over an open fire with Spanish-style paprika and garlic sauce, served with peasant bread.

Starters



Peruvian salad S/ 25

Mix of lettuces, radish, grated Serrano cheese, pecans, grated hard-boiled egg, diced country ham, purple onion rings, bell peppers, black olives, corn and bacon in a creamy and soft vinaigrette of yellow chili.

Thai salad S/ 30

Roasted peanuts, lettuce, Chinese cabbage, purple cabbage, carrot, orange wedges, diced pineapple, Kolan Tao in sweet chili vinaigrette, served with shrimps.

Mediterranean Delphos salad S/ 34

Mediterranean style salad, made with the best fresh ingredients, tomatoes, cucumbers, red onion, olives, peppers, creamy goat cheese with yogurt emulsion.

Supreme Caesar salad S/ 38

The classic Caesar salad, served with chicken fillet, bell peppers and cheese croûtons.

Delphos ceviche S/ 60

Perfect combination of fish, octopus and calamari topped with our spicy leche de tigre (tiger's milk), served with corn and sweet potato.

Classic ceviche S/ 45

Fresh fish marinated with lemon, served with sweet potato, fresh corn, crispy onion and a little bit of spice and coriander.

Fried ceviche S/ 50

Fresh-diced fish marinated and breaded in panko, served with sweet potato, sautéed corn, fresh onion and leche de tigre (tiger's milk).

Tiradito S/ 45

Fresh fish in rocoto and yellow chili sauce, served with crispy fried calamari, toasted corn and boiled corn.

Octopus in olive sauce S/ 50

Thin slices of octopus marinated in black and green olives sauce with a little bit of lemon, served with creole sauce.

Causa acevichada del barrio S/ 50

Our causa of mashed yellow potato and fresh avocado covered with cevichito made with fresh fish, crispy seafood and leche de tigre (tiger's milk).

Por la causa S/ 32

Causa with chicken, avocado and tomato concasée topped in our traditional fresh and creamy Peruvian huancaína sauce.

Potato in rustic huancaína sauce S/ 34

Mix of potatoes, served with rustic huancaína sauce.

Carpaccio S/ 52

Thin sliced prime beef tenderloin with pepper and creamy olive oil dressing, a little bit of lemon and Harry's Bar-style mustard.



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Creams & Soups

Pumpkin cream soup S/ 30
Creamy roasted pumpkin, served with bread croûtons and fresh cheese.

Chicken and angel hair pasta soup S/ 30

A revitalizing consommé with small pieces of diced chicken, carrot, celery, yellow potato and spinach.

Sopa a la minuta S/ 30
Classic Peruvian soup served with beef broth, angel hair pasta, ground beef and spices.

Creole-style minestrone soup S/ 35
Italian-Peruvian style soup, served with mixed vegetables and pasta with pesto sauce.

Peruvian Shrimp Chowder S/ 60
Arequipa-style soup served with quail egg.



Children Menu

Alfredo-Style Fettuccini S/ 28
Fettuccini in creamy reduction sauce, parmesan cheese and English ham.

Chicken nuggets S/ 30
Little pieces of breaded chicken, served with French fries.

Chinese Peruvian fried rice with chicken S/ 30
Sautéed rice with chicken, soy sauce, omelette and Chinese onion.

Sandwiches

Butifarra S/ 33
Homemade French bread, served with country ham slices, lettuce, yellow chili cream and creole sauce.

Roasted beef S/ 38
Sliced roasted beef, served in French bread with lettuce, creole sauce and Andean-style roasted potatoes.

Chicken Parmesan S/ 40
Chicken fillet breaded in marinara tomato sauce, grated with mozzarella and parmesan cheese, served in focaccia bread with French fries.

Chicken sandwich Hawaiian style S/ 40
Grilled juicy chicken breast with pineapple, crispy bacon and Edam cheese, served in ciabatta bread with French fries.

Club sandwich S/ 40
All-time best sandwich. Triple sandwich of chicken, fried egg and bacon, served with French fries.

Sandwich of lomo saltado S/ 45
French style homemade bread with our well-known lomo saltado (sautéed beef tenderloin), mozzarella cheese, served with yellow French fries and its own juice.

Hamburgers

The classic S/ 43
With tomato, onion, lettuce and pickles.

The American S/ 45
With cheese, bacon, onion, tomato and pickles.

The GolpeBurger S/ 47
With mushrooms, mozzarella, English ham and yellow chili chimichurri.

The TanqueBurger S/ 47
With fried egg, crispy onion rings, guacamole and Edam cheese.

Salchipapa S/ 35
Served with chorizo, frankfurter sausage and Andean-style roasted potatoes, with golf, tartare and chili sauces. You can ask for the fried egg option.



Delphos *Bistró*



Main Dishes



Ossobuco S/ 58

Ossobuco with pachamanca flavors, served with tacu-gnocchis and creole sauce.

Steak and onions S/ 48

Cut of beef with onions and pickled tomatoes, served with rice, corn, Andean-style roasted potatoes and covered with fried egg.

Linguine Fra Diavolo S/ 56

Sautéed shrimps in pepperoncino (hot chili pepper) and marinara tomato sauce, served with linguini, as it is cooked in Italy.

Chinese fish and rice S/ 70

Crispy-diced fish, marinated in Chinese secrets with oriental rice, vegetables cooked in a wok and a thin omelette.

Stir-fry Creole noodles S/ 58

A unique dish cooked in the wok, coming from our Chinatown and a little bit of our Peruvian food.

Aji de gallina S/ 48

Lima cuisine typical food. Based on ancient recipes, myths and grandmother's secrets. Creamy sauce of mirasol and yellow chili pepper, with a little bit of panca chili and fresh cheese. Peruvians just love it.

Beef tenderloin casserole S/ 57

Diced beef tenderloin stew, with onions, tomatoes and potatoes in our panca chili juice and Peruvian spices, served with rice and corn.

Cordon Bleu S/ 48

Crispy chicken breast filled with ham and cheese in mushrooms and oreganata sauce, served with mashed potatoes and fried corns in huacatay sauce.

Short ribs S/ 57

Slow-cooked beef stew with pearl onions, wine and mix of mushrooms, served with a creamy risotto with corn, coriander and chili cream.

Milanese Pizzaiola style S/ 52

Classic chicken Milanese with grated pizzera sauce, mozzarella and parmesan cheese, served with Andean-style roasted potatoes.

Northern style shrimps S/ 53

Juicy rice with yellow chili sauce and crispy loche pumpkin "atamalado" style, as it is served in Northern Peru, with flambéed shrimps and creole sauce.

Our BBQ ribs S/ 52

Tender pork ribs marinated in spices, served with Andean-style roasted potatoes and cabbage salad topped with our special BBQ sauce.

Tacu Delphos S/ 58

Tacu Tacu (Peruvian refried beans and rice), served with sautéed beef tenderloin, shrimps and mushrooms flambéed with Pisco, covered with fried quail egg.

Sautéed Huancaína-style tagliatelle S/ 58

The new version. Prime beef tenderloin, shrimps, mushrooms, cherry tomatoes and onions sautéed over an open fire on tagliatelle pasta in our classic huancaína sauce.

Sautéed beef tenderloin Risotto style S/ 65

Our famous lomo saltado (sautéed beef tenderloin) and our creamy rice in yellow chili sauce. Just taste it!

Turkey paillard S/ 42

Thin cut of turkey breast, served with a mix of roasted potatoes and sweet potatoes, sautéed spinach, topped with garlic and thyme in a white wine sauce.

Thai rice S/ 65

Exotic rice with pineapple, lemon verbena, coriander; fresh basil, shitake mushrooms, toasted sesame with sliced beef tenderloin in red curry sauce and Asian vegetables.

Fish in sherry and garlic sauce S/ 70

Fish in a delicate sherry and garlic sauce, served with apaellado-style rice and mushrooms sautéed with olive oil.

Bistró rice with chicken S/ 55

Classic Peruvian duo, rice with chicken in coriander sauce with roasted potatoes in huancaína sauce, served with creole sauce.





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Main Dishes

Sudado a la norteña Piura style S/ 61

Slow-cooked fish in chicha de jora (corn beer chicha), onions, tomatoes, fresh-ground coriander and spices, served with rice and corn.

Grandma's roast beef S/ 55

Slow-cooked juicy roasted beef, served with mashed potatoes, rice and corn. Always a classic.

Pesto and breaded beef tenderloin S/ 48

Pappardelle pasta in our creole pesto sauce, served with breaded beef tenderloin. Plentiful!

Lomo saltado S/ 58

Our awarded dish. Surely, one of the best dishes at Lima. Thin slices of beef tenderloin, onions al dente, fresh tomatoes and yellow roasted potatoes topped with fried egg.

Sea & Earth S/ 76

Combination of prime beef tenderloin in pepper sauce and shrimps sautéed in lemon and capers, served with mashed potatoes, broccoli and mushrooms in olive sauce with parmesan cheese.



Desserts

Red berry cheesecake S/ 25

A creamy combination of cheesecake and berries: strawberries, blackberries and blueberries.

Chocolate cake S/ 25

Classic and humid cake topped with fudge.

Lemon pie à la mode S/ 25

Lemon cream, cookie crust with cheese ice cream.

Old tiramisù S/ 25

Grandma's recipe from the beautiful Italy. Just for the experts, it has mascarpone cheese and Marsala wine.

Blueberry crème brûlée S/ 28

Classic blueberries and vanilla cream, flambéed with Pisco.

Chocolate lava S/ 28

Chocolate cake with liquid center, served with vanilla ice cream.

