

APPETIZERS

Ceviche Nomade	\$39.000
Cubes of white fish and shrimp in lemon juice, coconut milk, yellow pepper cream, rocoto paste, red onion in feathers, accompanied by avocado, green banana chip and squid chicharrón.	
Peruvian Ceviche	\$35.000
Cubes of white fish and shrimp in lemon juice, rocoto paste, red onion in feathers and milk of tigre, accompanied with corn cancha and green banana chip.	
Chicharrón Ceviche	\$30.000
Typical Peruvian ceviche with cubes of pork bacon and green banana chip.	
Grilled Anticuchero Octopus	\$49.000
Octopus tentacles grilled in anticucho sauce, accompanied by roasted potato a la huancaína, chalaquita, rocoto mayonnaise and coriander aioli.	
Seafood Jelly	\$45.000
Chicharrón of shrimp, squid and white fish, accompanied with fried yucca sticks, Creole sauce and coriander aioli.	
Loin Toast	\$41.000
Corn tortilla seasoned with avocado cream and cream cheese, accompanied by lomo saltado, tomato Cherry, paprika julienne, red onion feathers, potato gravel and mushrooms.	
Stuffed Squid	\$40.000
Squid stuffed with blood sausage, crispy bacon, paprika and mint, accompanied by creamy yellow potato and seasoned with rocoto mayonnaise.	
Nikkei Octopus Carpaccio	\$45.000
Thin slices of octopus in house Nikkei vinaigrette, chalaquita and coriander aioli.	
Beef Carpaccio	\$42.000
Thin slices of beef tenderloin, accompanied with parmesan cheese, organic mézclum and lemon.	
Trout Tartar in Olive Mayonnaise	\$39.000
Salmon trout seasoned in green olive mayonnaise, accompanied by sweet potato crisps.	

Roasted potatoes in Salsa Brava	\$22.000
Creole potatoes in yellow pepper brava sauce, au gratin with mozzarella cheese and quinoa crunchy.	
Trout Tiradito	\$31.000
Fresh trout slices in a creamy yellow chili and coconut milk coconut milk, chalaquita and tangelo cubes.	
Huancaína Potato	\$22.000
Creole potatoes in huancaína sauce, green olives and black olive black olive powder.	
Shrimp Wonton	\$38.000
Wonton dough stuffed with shrimp with spicy whey.	
Cream of the Day	\$23.000
Chef's suggestion accompanied by toastitos of baguette bread.	
Tuna Sopita	\$38.000
Timbal of fresh tuna, avocado and mango, in mirror of ponzu sauce and pink salt crystals from the Himalayas.	
Chicken Wings (6 Uds.)	\$30.000
Crispy chicken wings in sauce of your choice: Nomadic sauce, roasted pineapple or rum flambéed accompanied by potato in hulls.	
Green Banana Tostones	\$18.000
Patacones accompanied by guacamole and coastal serum.	
Meat or Chicken Empanadas (6 Uds.)	\$23.000
Yellow corn dough, stuffed with beef or chicken, accompanied by house chili and guacamole.	
Arepita Paísa (5 Uds.)	\$16.000
Accompanied by hogao and guacamole.	
Dorado fillet	\$50.000
Fish fillet in tree tomato reduction and yellow pepper, accompanied by grilled baby carrot and aubergine borony and ripe banana.	
York casserole	\$49.000
Casserole of the house with seafood, white fish and a soft spicy touch, accompanied by rice.	
Trout Fillet	\$51.000
Salmon trout fillet with Japanese mayonnaise, accompanied by cayenne and roasted vegetables.	

MAIN COURSES

Salmon in Tamarindo	\$57.000
Salmon fillet with tamarind sauce, accompanied by creamy quinoa, candied tomatillos and avocado.	
Creamy Prawn Rice	\$58.000
Grilled prawns in anticuchera sauce, accompanied by creamy pea rice, smoked bacon and Parmesan cheese.	
Seafood Chaufa Rice	\$56.000
Peruvian-style rice accompanied by egg omelette, shrimp, squid rings, octopus, mussels and prawns.	
Arroz Chaufa Mixto (beef and chicken)	\$41.000
Peruvian-style rice accompanied by egg omelette, beef loin and chicken breast.	
Bondiola Glazed	\$37.000
Bin pork waving in house sauce, accompanied by creamy sweet potato puree and zucchini rollins.	
Bean Tacu-tacu and lomo saltado	\$51.000
Typical Peruvian preparation based on beans and rice, accompanied by lomo saltado and fried egg.	
Tacu-tacu with Bacon	\$40.000
Typical Peruvian preparation based on beans and rice, accompanied by bacon and Creole sauce.	
Grilled Tenderloin in Spice Butter	\$59.000
Grilled beef loin in garlic butter and ginger, accompanied by saltado mushrooms, asparagus and yellow potato puree with fresh basil.	
Pork tomahawk	\$58.000
Thick grilled steak in herbal chimichurri accompanied by Creole potato in huancaína sauce.	
Anticuchero Entrecote	\$57.000
Grilled beef wide steak in anticuchera sauce accompanied by potatoes in hull, rocoto mayonnaise, chalaquita and house salad.	
Bean casserole	\$35.000
Typical bean casserole accompanied by ripe plantain, bacon, chorizo, rice, avocado, gravel potato and arepa.	
Chicken Aguadito	\$30.000
Traditional chicken and vegetable soup based on cilantro, accompanied by rice and avocado.	

SALADS

Grilled chicken Salad	\$45.000
Mix of lettuce seasoned with nomadic vinaigrette, cherry tomato, strawberry, tangelos, garrapiñado of nuts, croutons, avocado and grilled chicken breast.	
Salmon Salad	\$49.000
Mix of lettuce seasoned with nomadic vinaigrette, pickled onion, vegetable heart of palm, chickpea crunch, pickled red radish, Parmesan cheese and salmon cubes sautéed in passion fruit.	
Warm Shrimp Salad	\$52.000
Mix of lettuce seasoned with nomadic vinaigrette, tomato cherry, pickled onion, pickled red radish, croutons, Parmesan cheese, sliced almonds and shrimp flambéed with rum.	
Encrusted Tuna Salad	\$45.000
Mix of lettuce seasoned with Nikkei vinaigrette, pickled onion, pickled red radish, fresh mango, bell pepper, fried sweet potato, peanut garrapiñado and fresh tuna loin in herb crust.	
Nakeima Loin Salad	\$49.000
Warm Nikkei style beef tenderloin salad, ponzu sauce and watermelon.	
GRILL	
(Accompanied by pote helmet or french and house salad)	
Baby beef	\$56.000
Beef solomite accompanied by house chimichurri.	
Chicken Breast	\$41.000
Grilled chicken breast.	
House Fishing	\$40.000
Grilled tilapia fillet.	
Dorado	\$49.000
Grilled golden fillet.	
Salmon	\$56.000
Salmon fillet in mustard honey.	
Pork Ribs	\$49.000
Grilled ribs in nomadic sauce.	
PASTA	
Choose the pasta of your preference (spaghetti, fettuccini or penne)	
Carbonara	\$39.000
Pasta in white sauce with crispy bacon Parmesan cheese and bread toast.	

Bolognese **\$39.000**

Pasta in sauce of fresh tomatoes, ground beef, basil, Parmesan cheese and bread toast.

Surf and turk **\$52.000**

Pasta in white sauce based on white wine, shrimp, bacon, Parmesan cheese and bread toast.

Grilled chicken **\$40.000**

Pasta in white sauce with pieces of grilled chicken, Parmesan cheese and bread toast.

Pomodoro **\$25.000**

Pasta in sauce of fresh tomatoes, Italian herbs, red wine, Parmesan cheese and bread toast.

LASAGNA

Choose your lasagna:

Mixed **\$46.000**

Chicken and mushroom **\$43.000**

Bolognese **\$40.000**

VEGETARIAN FOOD

Veggy Salad **\$39.000**

Mix of organic lettuce seasoned with Nikkei vinaigrette, cous-cous, grilled broccoli, caramelized pumpkin, candied portobello, sun-dried tomatoes, roasted apples and grilled tofu.

Quinoa Tablet **\$17.000**

Quinoa seasoned in lemon, tomato, onion and mint juice, accompanied by avocado and almonds.

Vegetarian Rice **\$28.000**

Peruvian-style rice wok, accompanied by mushrooms, paprika julienne, zukinni, onion, corn and avocado cubes.

Ceviche Vegetarian **\$30.000**

Mushrooms sautéed in white wine, lemon juice, cilantro, onion, mango, avocado cubes, chickpea crunch and banana chip.

Roasted Tofu **\$29.000**

Grilled fresh vegetable cheese, in ponzu sauce and corn cancha.

Cereal Burger **\$28.000**

Vegetable protein burger based on lentils and chickpeas, seasoned with chimichurri, accompanied by fresh lettuce, tomato, pickle, pickled onion, tofu cheese and potato hulls.

PIZZAS

Margarita **\$35.000**

Tomato base sauce, tomato slices, Italian herbs and mozzarella cheese.

Camembert **\$39.000**

Tomato jam, camembert cheese, chunked apple and fresh herbs.

Hawaiian **\$35.000**

Base sauce of tomatoes, ham, openwork pineapple and mozzarella cheese.

Chicken and mushrooms **\$37.000**

Base sauce of tomatoes, shredded chicken, sautéed mushrooms and mozzarella cheese.

Meats **\$43.000**

Base sauce of tomatoes, salami, ham, chorizo and mozzarella cheese.

York **\$47.000**

Tomato base sauce, chicken in BBQ sauce of the house, bacon, mushrooms, smoked paprika, jalapeño, olives and caramelized onion.

SANDWICH

(Accompanied by potato helmet or french)

Chicken in mushroom sauce **\$39.000**

Grilled chicken breast, mushroom sauce, crispy bacon, caramelized onion, mozzarella cheese, tomato, fresh lettuce and house mayonnaise.

Pepper loin **\$54.000**

Grilled beef solomit, pepper sauce, caramelized onion, tomato, fresh lettuce and house mayonnaise.

Sandwich club **\$44.000**

Grilled chicken breast, fried egg, bacon, ham, mozzarella cheese, tomato, fresh lettuce and house mayonnaise.

Argentine pepito **\$55.000**

Beef solomite in house chimichurri, roasted peppers, caramelized onion and mozzarella cheese.

Filet mignon **\$49.000**

Beef solomit in mushroom sauce, bacon and white wine, with mozarre cheese lthe melted.

PICADAS

(Food to share)

Fried chopped **\$54.000**

Beef empanadas, blood sausage, pork rinds, chorizo, arepa, Creole potato, hogao and guacamole.

Chopped York **\$68.000**

Cubes of beef loin, chicken wings in mustard honey, pork cubes in nomade sauce, breaded squid, accompanied by potato hulls and fried arepas.

Chopped sea and Land **\$75.000**

Pieces of beef loin and grilled chicken, breaded shrimp and fish crackling, accompanied by potato hulls and cassava croquettes.

BURGERS

(Accompanied by potato or French helmets)

York burger **\$41.000**

Beef, bacon slices, caramelized onions, mushroom sauce, roasted tomato slices, fresh lettuce and house mayonnaise.

Royal burger **\$39.000**

Beef, mozzarella cheese, fried egg, caramelized onion, pickles, shingle potato, roasted tomato slices, fresh lettuce and house mayonnaise.

FAST FOOD

Choripán **\$37.000**

Grilled chorizo in chimichurri, mozzarella cheese, bell pepper, pickled onion, accompanied by potatoes in helmet or French.

Salchipapas **\$35.000**

Potatoes in hulls, slices of sausages and caramelized onions.

Chicken Nuggets **\$35.000**

Pieces of breaded chicken, accompanied by potatoes in hulls.

Potato tower **\$26.000**

Potato hulls, crispy bacon, chalaquita, mozzarella cheese.

DESSERTS

Milhoja de lychees **\$18.000**

Coffee and cardamom mousse **\$16.000**

Chocoflan **\$16.000**

Chocolate volcano **\$18.000**

Rice pudding **\$16.000**

Chocolate cake with ice cream **\$18.000**

Caramel flan **\$16.000**

Berry cheesecake **\$16.000**

Glass of ice cream (vanilla and strawberry) **\$18.000**

