

SANIS

B A R

PIQUEOS SANIS BAR SANIS BAR SNACKS

VEGGIE SÁNDWICH S/ 28

Focaccia, piperrada, tomates deshidratados, láminas de palta, germinados y cebollas encurtidas.

Veggie sandwich

Focaccia, piperade, sun-dried tomatoes, avocado slices, sprouts and pickled onions.

PAPITAS NATIVAS BRAVAZAS S/ 34

Papas nativas, acompañadas de choricitos ahumados, salsa de ají amarillo y salsa de rocoto.

Native potatoes

Native potatoes, accompanied with smoked sausages, ají amarillo (yellow pepper) sauce and rocoto (red pepper) sauce.

SIU-KAO CRIOLLO S/ 34

Empanaditas orientales fritas, rellenas de pollito chifero y lomo saltado, acompañadas con salsa agri dulce de chile picante.

Peruvian-style Siu-Kao

Fried oriental empanadas, stuffed with chicken and lomo saltado (Peruvian sautéed beef tenderloin), accompanied with sweet and sour chili sauce.

CROQUETAS DE QUESO AZUL, POLLO Y FRUTOS ROJOS S/ 36

Croquetas de pollo, pecanas, queso azul y salsa bechamel, acompañadas de coulis de frutos rojos.

Blue cheese chicken croquettes and berries

Croquettes of chicken, pecans, blue cheese and bechamel sauce, accompanied with berry coulis

RIGATONI GRATINADOS S/ 38

Pasta, salsa bolognesa, champignons, albahaca y queso. Todo gratinado en sartén de hierro.

Rigatoni au gratin

Pasta, bolognese sauce, champignons, basil and cheese. Au gratin in an iron frying pan.

LANGOSTINOS FURAI S/ 44

Langostinos empanizados, puré de zanahoria y reducción de cítricos.

Deep fried breaded prawns

Breaded prawns, carrot purée and citrus reduction.

STEAK TARTARE S/ 46

Un clásico, lomo, alcaparras, pickles, echalotte, mostaza de Dijon, salsas y yema de huevo, acompañado con papas rejilla.

Steak Tartare

A classic! Beef tenderloin, capers, pickles, shallots, Dijon mustard, sauces and egg yolk, accompanied with gaufrette potatoes.

TOSTAS DE PULPO S/ 46

Tostadas de maíz, pulpo a la brasa con un toque de miel, palta, cebollitas y vegetales crocantes.

Octopus Toast

Corn toasts, braised octopus with a touch of honey, avocado, onions and crispy vegetables.

SLIDERS S/ 46

Sabrosas mini hamburguesas a la parrilla con cebolla, queso y pickles acompañadas de una porción crocante de papas fritas.

Sliders

Grilled sliders with onion, cheese and pickles, accompanied with French fries.

CEVICHE SANIS S/ 48

Pesca del día, leche de tigre con jugo de maracuyá y aceite de oliva, acompañada con láminas crocantes de vegetales y puré de camote. ¡Un ceviche para Sanissidro!

Ceviche Sanis

Catch of the day, leche de tigre with passion fruit juice and olive oil, accompanied with crispy vegetable slices and sweet potato purée. A ceviche for Sanissidro!

BON APPÉTIT



SANIS

BAR

COCTELES DE AUTOR

SIGNATURE COCKTAILS

GIN SANIS **S/30**
Zumo de maracuyá, gin, zumo de naranja y jarabe de kyon
Gin Sanis
Passion fruit juice, gin, orange juice and kyon syrup

EXOTIC DOLPHIN **S/30**
Pisco, licor de melón, crema de coco, pulpa de durazno y curaçao azul
Exotic Dolphin
Pisco Quebranta, cantaloupe, coconut cream, red curaçao and peach pulp

SANIS SPRITZ **S/30**
Macerado de canela, Aperol, naranja, espumante
Pisco Spritz
Cinnamon infused Pisco, Aperol, orange and sparkling wine and soda

PASSION HERB **S/28**
Vodka, Fernet, limón, menta orgánica, hierba buena y Ginger Ale
Passion Herb
Vodka, Fernet, lemon, organic peppermint, spearmint and Ginger Ale

TROPICAL FIZZ **S/30**
Ron, zumo de fresa, zumo de maracuyá y clara de huevo
Tropical Fizz
Rum, strawberry juice, passion fruit juice and egg white

JORANGE **S/30**
Pisco, Zumo de maracuyá, chicha de jora, triple sec y jarabe de goma
Jorange
Pisco, Passion fruit juice, chicha de jora, triple sec and rubber syrup

GIN BITTER **S/30**
Gin, jarabe de kyon, zumo de toronja y agua tónica
Gin Bitter
Gin, kyon syrup, grapefruit juice and tonic water

SWEET HAVANA **S/32**
Ron, Frangelico y Kalhua
Sweet Havana
Rum, Frangelico and Kalhua

CHILCANOS

CHILCANOS

CHILCANO CLÁSICO **S/28**
Pisco, limón y Ginger Ale
Classic Chilcano
Pisco, lemon and Ginger Ale

CHILCANOS PREMIUM

Torontel	S/34
Acholado	S/34
Italia	S/34
Quebranta	S/34
Ferreyros Quebranta	S/34
Porton Mosto Verde Acholado	S/34
Biondi Italia	S/34

CHILCANOS MACERADOS

Hierba Luisa y Granadilla <i>(Lemon verbena and sweet granadilla)</i>	S/32
Fresa <i>(Strawberry)</i>	S/32
Camu Camu <i>(Camu camu)</i>	S/32
Maracuyá <i>(Passion fruit)</i>	S/32
Artesanal <i>(Artisanal)</i>	S/32
Maíz Morado <i>(Peruvian Purple corn)</i>	S/32



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SOURS SOURS

PISCO SOUR CLÁSICO S/32
Pisco, limón, jarabe de goma y clara de huevo
Classic Chilcano
Pisco, lemon, rubber syrup and egg white

PISCO SOUR DOBLE S/60

PISCO SOUR PREMIUM S/34

PISCO SOUR PREMIUM DOBLE S/65

SOURS MACERADOS

Hierba Luisa (*Lemon verbena*) S/32

Maracuyá (*Passion fruit*) S/32

Fresa (*Strawberry*) S/32

Camu Camu (*Camu camu*) S/32

PISCO PISCO

La Caravedo Torontel S/28

La Caravedo Acholado S/28

La Caravedo Quebranta S/28

Ferreyros Acholado S/28

Ferreyros Quebranta S/28

Biondi Italia S/28

RON RUM

Appleton Estate Vx X S/24

Bacardi 8 Años S/32

Diplomático Reserva S/35

Havana Club 7 Años S/30

Havana Club - Selección De Maestros S/32

Cartavio Solera S/26

Cartavio X.O. S/80

Zacapa 23 S/45

Zacapa X.O. S/70

GIN GIN

Elige el botánico de tu preferencia:

Piel de lima, de naranja, de toronja, de limón,
canela, anís, albahaca, romero o pepino.

Choose the botanical of your preference:

Lime skin, orange, grapefruit, lemon,
cinnamon, anise, basil, rosemary or cucumber.

Gin Master's S/35

Bombay S/40

Thomas Dakin S/40

Citadelle S/45

Tanqueray N° Ten S/50

Beefeater 24 S/50

Gin Ca S/50

Gin Mare S/65

London N° I S/75

Silent Pool S/80

Le Tribute S/80

SANS

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WHISKY

Jack Daniel's	S/30
Jim Beam White	S/30
Jim Beam Black	S/30
The Glenlivet 12 años	S/32
Old Parr	S/32
Swing	S/40
Glenfiddich 18 Años	S/48
Chivas Regal 12 Años	S/32
Chivas Regal 18 Años	S/70
Ballantines 18 años	S/70
Johnnie Walker Black Label	S/32
Johnnie Walker Double Black	S/42
Johnnie Walker Gold Label Reserve	S/60
Johnnie Walker Platinum Label	S/70
Johnnie Walker Blue Label	S/105
Royal Salute	S/105
Macallan	S/100

VODKA

Absolut	S/30
Absolut Elyx	S/40
Ciroc	S/40
Belvedere	S/50
Grey Goose	S/50

COGNAC

Courvoisier V.S.	S/40
Courvoisier V.S.O.P.	S/50
Courvoisier Napoleón	S/62
Martell V.S.O.P.	S/28
Hennessy V.S.O.P.	S/44
Remy Martin V.S.O.P.	S/55

TEQUILA

Patrón Silver	S/45
Patrón Añejo	S/50
Don Julio	S/50

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COCTELES CLÁSICOS CLASSIC COCKTAILS

Margarita	S/26
Capitán	S/26
Algarrobina	S/28
Negroni	S/28
Manhattan	S/28
Old Fashioned	S/28
Mojito	S/30
Long Island Iced Tea	S/30
Piña Colada	S/32

LICORES LIQUORS

Jägermeister	S/28
Drambuie	S/28
Grand Marnier	S/30
Cointreau	S/28
Bénédictine	S/32

CREMA CREAM

Baileys	S/30
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MOCKTAILS MOCKTAILS

COCTELES SIN ALCOHOL NON ALCOHOLIC COCKTAILS

PASSION MINT S/16
Zumo de piña, jengibre y Ginger Ale
Passion Mint
Pineapple juice, ginger and Ginger Ale

EXOTIC HERB S/16
Zumo de maracuyá, zumo de naranja y Ginger Ale
Exotic herb
Passion fruit juice, orange juice and Ginger Ale

SUNSET S/18
Zumo de fresa, zumo de maracuyá, té de clavo y canela
Sunset
Strawberry juice, passion fruit juice, clove tea and cinnamon

SANIS COOL S/18
Granadilla, agua con gas y granadina
Sanis Cool
Sweet granadilla, sparkling water and grenadine

CERVEZAS BEERS

NACIONALES S/15

Pilsen
Cusqueña Clásica
Cusqueña Trigo
Cusqueña Red Lager

IMPORTADAS S/18

Corona
Stella Artois
Budweister
Michelob Ultra

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CAFÉS COFFEES

Espresso Simple	S/10
Café Americano	S/12
Café Descafeinado	S/14
Café Latte	S/14
Café Mocca	S/14
Chocolate	S14
Capuccino	S/14

BEBIDAS DRINKS

Agua San Mateo 350 ml	S/12
Agua Evian 330 ml	S/20
Gaseosa	S/12
Red Bull	S/12
Tónica	S/16

CAFÉS CON ALCOHOL COFFEES WITH ALCOHOL

CAFÉ DE PARÍS S/22
Brandy, Grand Marnier, Kahlúa, café pasado, chantilly, naranja
Coffee of Paris
Brandy, Grand Marnier, Kahlúa, black coffee, whipping cream, orange

MOKA ALMOND S/24
Espresso, chocolate, chantilly, fudge
Moka Coffee
Espresso, chocolate, whipping cream, fudge

CAFÉ IRLANDÉS S/24
Whisky irlandés, café pasado, chantilly
Irish Coffee
Irish Whisky, black coffee, whipping cream

CAFÉ ITALIANO S/24
Amaretto Di Soronno, chocolate y café pasado
Italian Coffee
Amaretto di Soronno, chocolate and black coffee

CAFÉ DE JAMAICA S/22
Ron, Tía María, chocolate y café pasado
Jamaica Coffee
Rum, Tia Maria, chocolate and black coffee

CAFÉ ALEXANDER S/20
Brandy, crema de cacao, chocolate y café pasado
Alexander Coffee
Brandy, cocoa cream, chocolate and black coffee

CAFÉ ESPAÑOL S/20
Brandy, menta blanca, Tía María, chocolate y café pasado
Spanish Coffee
Brandy, white mint, Tia Maria, chocolate and black coffee

GRAN CAFÉ S/24
Kahlúa, Grand Marnier, chantilly y café pasado
Grand Coffee
Kahlúa, Grand Marnier, whipping cream and black coffee