



O · C · E · A · N · U · S

WINE BAR & RESTAURANT

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WINE BAR & RESTAURANT

Set menú

Starter

TUNA TARTARE

Fresh Northern tuna with an Italian's shore touch.

AVOCADO ROLL

Vegetables from the garden, mushrooms and quinoa wrapped in an avocado roll with smoked chili vinaigrette and dried cherry tomatoes.

CARROT SOUP AND CHESTNUTS

Tender roasted carrots, slowly cooked with a touch of crunchy nuts.

Main

MAGRET de CANARD

Seared duck breast with red berries and champagne sauce served with goat cheese quinoa and fine herbs, and roasted vegetables.

TIO PEPE BEEF TENDERLOIN

Beef bathed in a sherry sauce, acorn-fed Iberian ham and spinach sautéed served with potatoes flavored with paprika, mushrooms and peppers sautéed in olive oil.

GREEK OCTOPUS

Grilled octopus and scallops with a touch of Mediterranean flavors.

Dessert

FRÍO de PIÑA y COCO

Pineapple cheesecake covered in toasted coconut bathed in red fruit sauce.

CHOCOTEJA

Spherical chocolate and pecans.

CRÈME BRÛLÉE y QUESO HELADO

The classic version with Peruvian flavor.

Price: S/. 99

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Desserts

RICE PUDDING ROLL

Rice pudding roll filled with pisco-infused raisins. *S/. 21*

CINNAMON CAKE with BUTTERSCOTCH

Filled with dried aguaymanto and manjarblanco. *S/. 21*

CRÈME BRÛLÉE and ARTISANAL ICE CREAM

The classic version with Peruvian flavor. *S/. 21*

CHOCOTEJÓN

Spherical chocolate and pecans. *S/. 21*

LIME TRIO

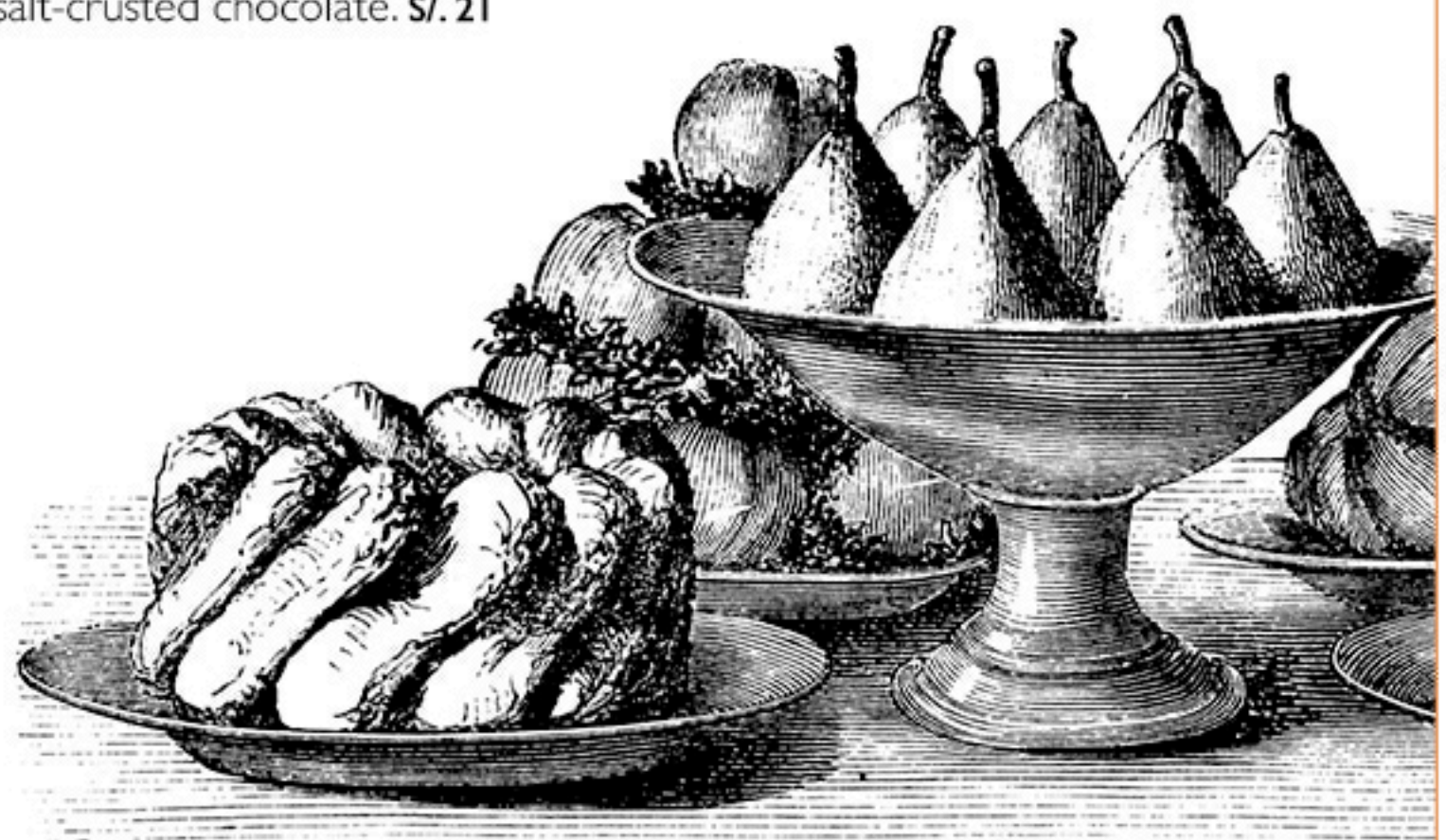
Citronelle and Blondie cream French Macaroons with lime frosting. *S/. 21*

FRÍO de PIÑA y COCO

Pineapple cheesecake covered in toasted coconut bathed in red fruit sauce. *S/. 21*

SUSPIRO

Butterscotch custard with Italian meringue with a touch of dried chili and Maras salt-crusted chocolate. *S/. 21*



Meat Main Courses

LAMB and RISOTTO

Slow-cooked for 12 hours with Marayhuaca mushrooms and risotto. **S/. 65**

LAMB RIBS

Patagonian ribs marinated in grilled herbs and lime, served with Andean potatoes and artichokes with mint chimichurri. **S/. 95**

TIO PEPE BEEF TENDERLOIN

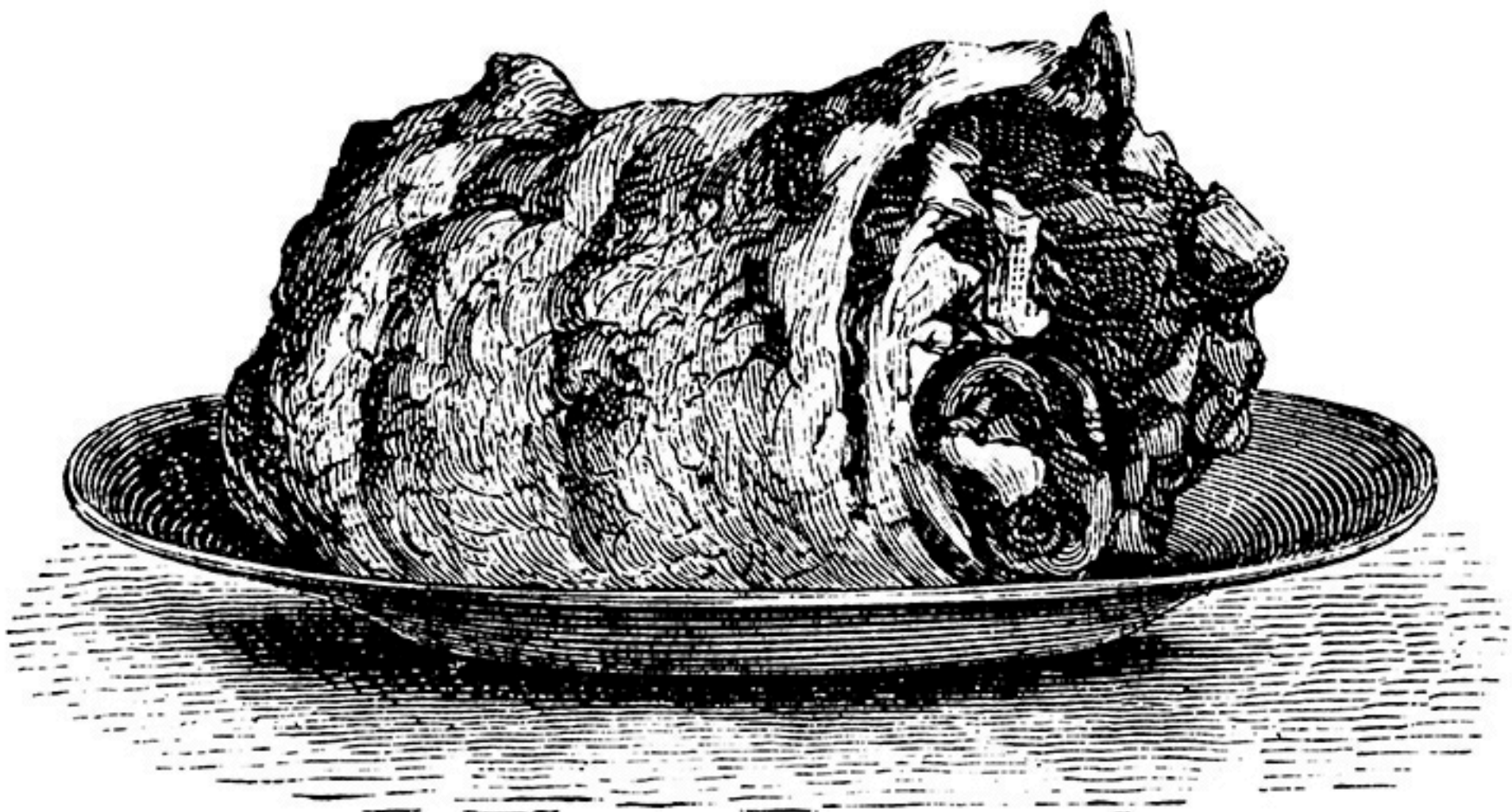
Beef bathed in a sherry sauce, acorn-fed Iberian ham and spinach sautéed served with potatoes flavored with paprika, mushrooms and peppers sautéed in olive oil. **S/. 57**

GRILLED STEAK

450 g. Imported Angus Striploin. **S/. 96**

Side dishes:

- Yellow chili pepper sauce Tagliatelle.
- Mashed potato with mushrooms.
- Deep-fried Andean potatoes with garlic and paprika.
- Florentine Basmati rice.



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Free Birds Main Courses

VACUUM BB CHICKEN

Free-range baby chicken marinated in fine herbs, white wine and Dijon mustard served with potatoes, sweet potatoes, roasted peppers and grilled asparagus. **\$/. 46**

MAGRET de CANARD

Seared duck breast with red berries and champagne sauce served with goat cheese quinoa and fine herbs, and roasted vegetables. **\$/. 65**

DUCK CONFIT

Duck in Merlot sauce, potatoes and green salad. **\$/. 57**



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Seafood Main Courses

SQUID INK FETTUCCINI with SHRIMP

Squid ink pasta with tomato sauce jumbo shrimps and a touch of garlic and fresh basil. **S/. 61**

STUFFED LOBSTER with CRABMEAT

140 g. Lobster tail stuffed with crabmeat. **S/. 145**

Side dishes:

- Yellow chili pepper sauce Tagliatelle.
- Mashed potato with mushrooms.
- Deep-fried Andean potatoes with garlic and paprika.
- Florentine Basmati rice.

SPAGUETTI al VONGOLE

Classic pasta with garlic, white wine parsley, and bb clams. **S/. 41**

GREEK OCTOPUS

Grilled octopus and scallops with a touch of Mediterranean flavors. **S/. 41**

MARINE GRILL

Mix of seafood, scallops, squid, octopus and fish of the day, marinated with Mediterranean herbs, basil, garlic and white wine, served with asparagus and Portobello mushrooms served in an iron pan with yellow chili pepper chimichurri, classic aioli and lime wedges for one person. **S/. 75**

MIXED PAELLA

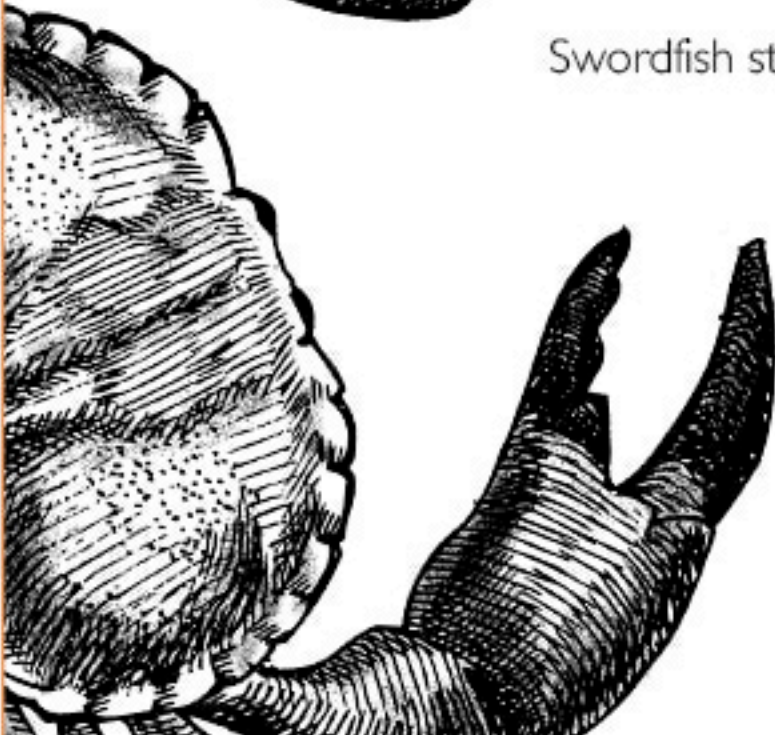
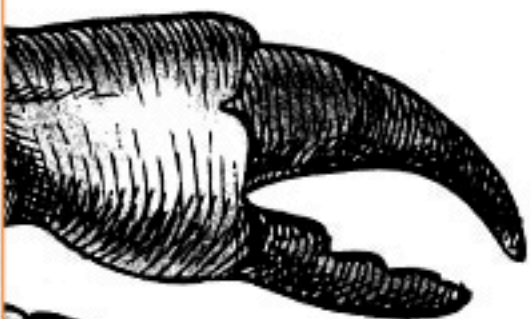
A Spanish classic: paprika, white wine, scallops, squid, prawns, octopus, chicken, pork and beef tenderloin; a recommended treat. **S/. 56**

SWORDFISH

Swordfish steak with a Martini Pernod and roasted vegetables sauce. **S/. 64**

TUNA

Grilled tuna with with basmati rice and artichokes garnished served with Portobello mushrooms and eggplant with a dill and roasted garlic sauce. **S/. 61**



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Soups

TOASTED SAFFRON ALIOLI SEAFOOD CREAM

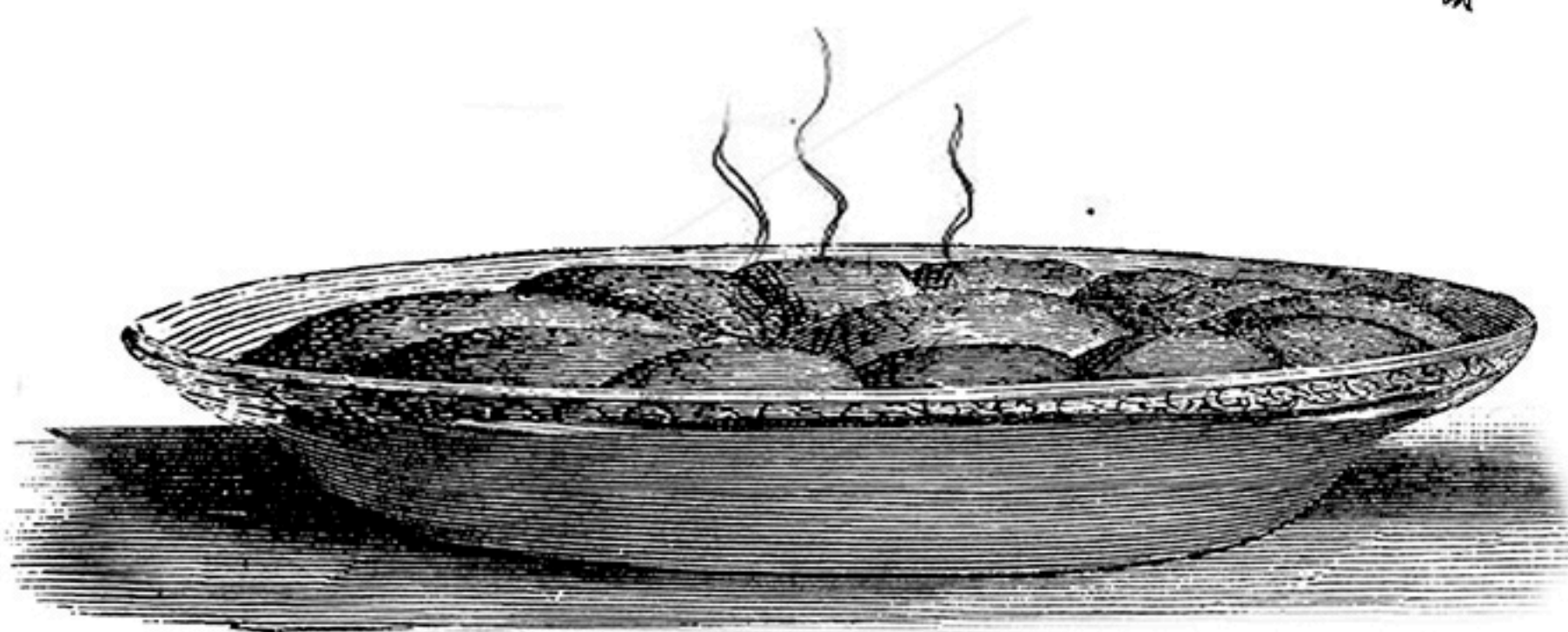
Seafood mixture in a delicate saffron cream served with toasted country bread and aioli. **\$/ 26**

POTATO and QUINOA CREAM with SMOKED TROUT

Andean potato mix, our quinoa with a dash of ginger, served with smoked trout and Paria cheese. **\$/ 26**

CARROTS and CHESTNUT CREAM SOUP

Tender roasted carrots, slowly cooked with a touch of crunchy nuts. **\$/ 26**





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Starters

PRAWNS POTATOE OMELETTE

Shrimps and Andean potatoes, a recreation of the Spanish classic. **S/. 29**

CARPACCIO UNICO

Fish Trio: one single cut bass, salmon and tuna with extra virgin olive oil, dill, garlic and dried capers and sprouts salad. **S/. 31**

TUNA TARTARE

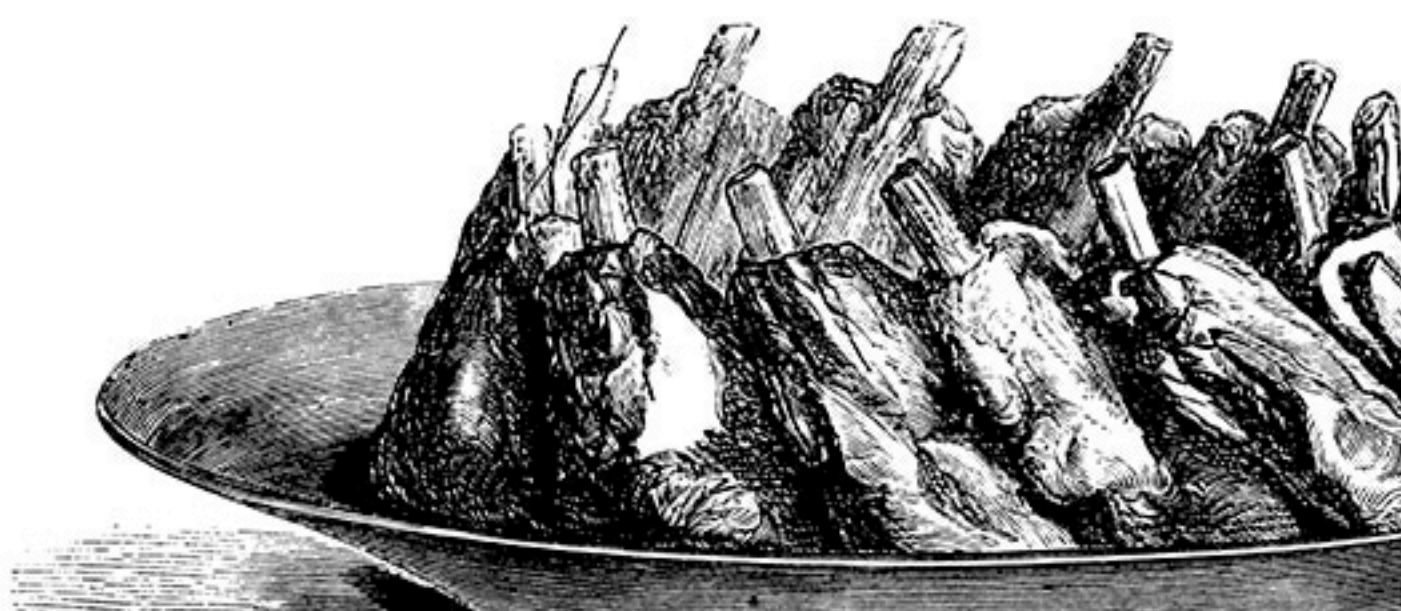
Fresh Northern tuna with an Italian's shore touch. **S/. 32**

AVOCADO ROLL

Vegetables from the garden, mushrooms and quinoa wrapped in an avocado roll with smoked chili vinaigrette and dried cherry tomatoes. **S/. 29**

OWBR SALAD

Smoked trout, baby arugula, mizuna, artichokes, mushrooms, palm hearts, cucumber, red onion, chestnuts with a vinaigrette yogurt and peppermint dressing. **S/. 31**



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BEEF CARPACCIO

Sirloin cooled, fresh pepper crusted with goat cheese emulsion, dried mushrooms and Mediterranean tapenade. **\$/. 26**

SALMON with ANCHOVY SAUCE

"Tiradito" version of this classic with salmon **\$/. 26**

BRUSCHETTAS

Three bruschettas on country bread: a prosciutto, goat cheese and pears bruschetta, a basil, tomatoes, peppers and mozzarella cheese bruschetta, and a turkey prosciutto bruschetta; served with yellow pepper aioli. **\$/. 26**

CROQUETTES

Three crabmeat croquettes with Mediterranean flavors. **\$/. 26**

