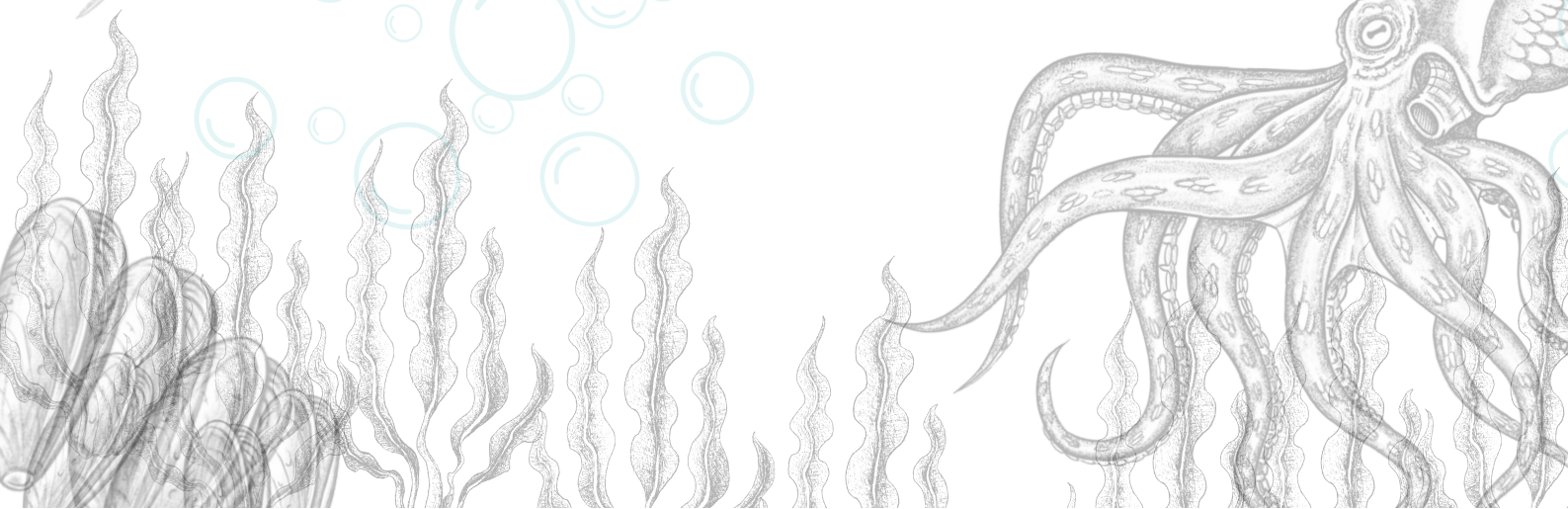
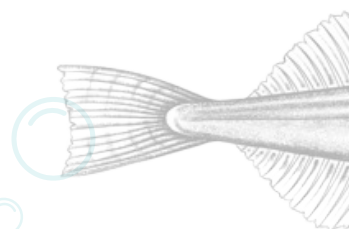




LA CEVICHERIA

B A R R A P E R U A N A

by José Prado





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Fish



Gluten



Dairy



Mustard



Eggs



Soy



Celery



Crustaceans



Sesame



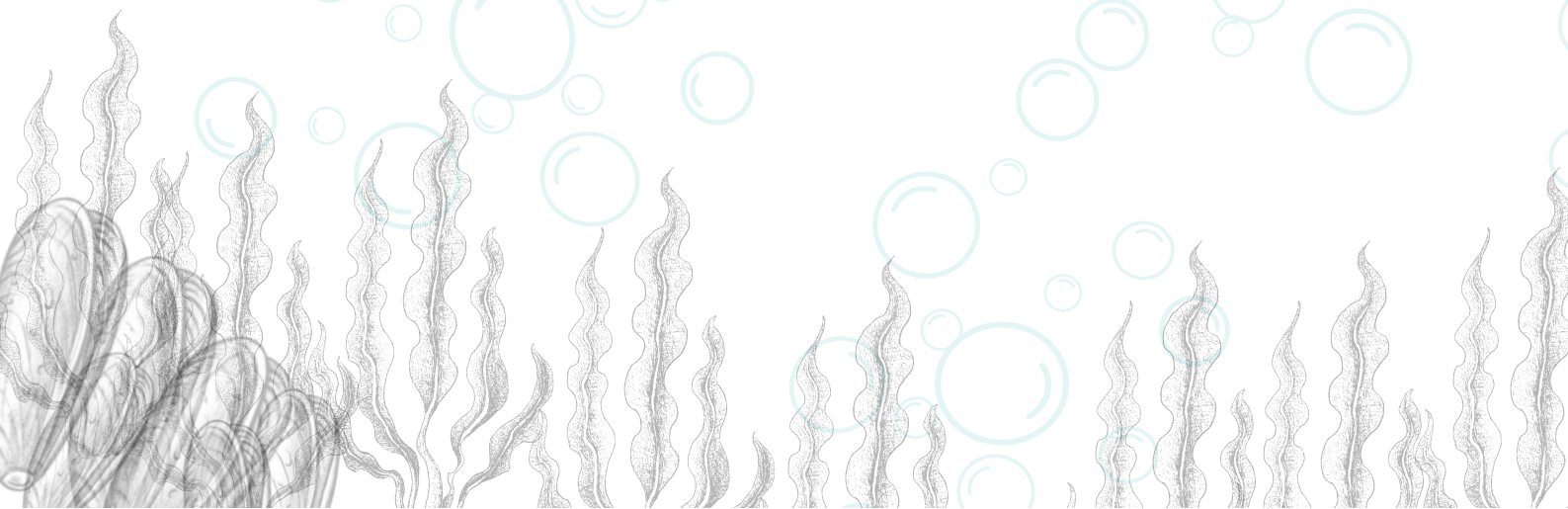
Peanuts



Molluscs



Nuts





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↔ Leches de tigre ↔



El carretillero | €9.90

Tiger milk with rocoto, seafood and crispy squid.

El norteño | €9.50

Tiger milk with yellow chilli pepper, pieces of raw fish and banana chips.

Punta sal | €9.90

Classic tiger milk with limo chilli pepper, pieces of raw fish and crispy squid.

Copa del rey | €17,90

Super cup of rocoto's tiger milk with seafood and crispy squid.

↔ Los ceviches ↔



El Clásico | €16.90 / €32

Cubes of raw corvine, marinated with classic tiger milk, sweet potato, corn and onions.

Del mercado | €17.50 / €34

Cubes of raw corvine, squid, mussels and prawns, marinated with tiger milk of rocoto, sweet potato, corn and onions.

El Chorrillano | €18.90 / €36

Cubes of raw corvine and octopus, marinated with the classic tiger milk, sweet potato, corn and onions.

El Chalaco | €16.90

Cubes of raw salmon, marinated with yellow chilli peppers' tiger milk, sweet potato, corn and onions.

El Nikkei | €16.90

Cubes of raw tuna marinated with soy sauce, classic tiger milk and sesame oil.





Tiraditos



El Olivar | €16.00



Octopus slices with olive sauce, avocado, cherries and bread spikes.

El Anconero | €14.50

Slices of corvine with rocoto's tiger milk, cooked corn, fried corn and avocado.

El Ahumadito | €14.00

Slices of salmon with yellow chilli peppers' tiger milk, fried corn, avocado and onion.



Por la causa



Causa Limeña | €9.50



Stuffed with chicken, celery, onion, tomate and mayonnaise, accompanied with huancaína sauce and avocado.

Causa cevichera | €9.50



With crunchy fish, cevichera's mayonnaise, fried onion, avocado and creole sarza.

Causa anticuchera | €9.50



With prawns, sweet potato chips, avocado and anticuchera's sauce.

Causa nikkei | €9.90

Tuna tartar with sweet and sour sauce, with avocado, onion and radish.

Causa cocktail langostino | €9.80

Served with prawns in pink sauce, tomatoes, egg and avocado.

Trio de causas | €12.90



Tasting of our causas: cevichera, limeña and anticuchera.





Los baos



El de la casa | €4,90

Stuffed with chicken, celery, onions, mayonnaise, lettuce and huancaína sauce.

Bao Brasa | €5,20

Stuffed with braised chicken, lettuce, carrot, radish and chicken cream.

Bao chifero | €5,90

Pork stuffing made at low temperature, with Chinese spices, cucumber, carrot and radish.

Bao cevichero | €5,90

Filled with battered fish, cevichera mayonnaise and Creole salce.



Arroces



Arroz con marisco | €15.90 /€ 30.00

Made with a panca-based chili sauce, it has prawns, mussels, squid, scallops, huancaína cream and Creole sarza.

Arroz norteno | €15,90 /€ 30.00

Made with a panca-based chili sauce, beer, coriander, prawns, mussels, squid, scallops, huancaína cream and Creole salce

Chaufa de pollo | €12.90

Wok-fried rice with soy, chicken pieces, egg omelette and Chinese onion.

Chaufa de marisco | €16,50

Wok-fried rice with soy, prawns, mussels, squid, tortilla and Chinese onion.

Chaufa especial | €16.90

Wok stir-fried rice with soy, shrimp, chicken, pork, tortilla and Chinese onion.





LA CEVICHERIA
BARRA PERUANA
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↔ Los Especiales ↔

A disponibilidad

Pesca del día | €18,00



Catch of the day, cooked in sauce "a la macho" or on a stretcher.

Pulpo Anticuchero | €18.00



Octopus tentacle marinated in anticucho sauce, accompanied by corn, rustic potatoes, huancaína and Creole sarza.

Tequeños de marisco | €9,90



Crunchy dough stuffed with seafood "a la macho".

Wantanes chiferos | €9.90



Stuffed with pork and shrimp with tamarind sauce

Jalea cevichera | €18.00



Mix of batters (fish, squid, shrimp and mussels), accompanied by fried yucca, Creole sarza and cevichera sauce.

Chicharrón de pescado | €16.00



Pieces of fish, plantain chips, fried yucca, Creole sarza, court and cevichera mayonnaise.

