

POSTRES

DESSERTS

Crepe suchard / Suchard crepe

Con helado de vainilla y fudge

*Crepe stuffed with vanilla ice cream
and fudge*

S/ 25.00

Brownie

Con plátanos acaramelados y
helado de vainilla

*With caramelized banana and vanilla
ice cream*

S/ 25.00

Torta Húmeda De Chocolate "Los Portales"

"Los Portales" Moist chocolate cake

Con sauco y dulce de leche

With elderberry and sweet milk

S/ 25.00

Creme brulee / Quinoa crème brulee

De quinua aromatizada con muña

Aromatized with muña

S/ 28.00

Panqueques

Traditional pancakes

Con manjar blanco

With sweet milk

S/ 24.00

Crocante de manzana

Apple Crisp

Con helado

With ice cream

S/ 26.00

Copa de helado

Assorted ice cream

S/ 20.00

Platón de frutas

Fruit platter

S/ 24.00

Peras al vino tinto

Pear in red wine

S/ 26.00



Platos vegetarianos
Vegetarian dishes

Si tuviera alguna alergia, déjenos saber
If you have any allergies, please let us know

Los precios incluyen impuestos y servicios.
Prices include taxes and services.

ENTRADAS & ENSALADAS

STARTES AND SALADS

 Palta a la vinagreta / *Avocado with vinaigrette*

Con vinagreta de la casa
Avocado salad with homemade vinaigrette
S/ 25.00

 Tartar de quinua, tomate y palta / *Quinoa, tomato and avocado tartar*

S/ 31.00

Ensalada verde con pecanas acarameladas / *Green salad with caramelized pecans*

Pollo, pasas, tocino crocante en aliño balsámico y oliva
Grilled chicken breast, raisins and crispy bacon in balsamic and olive vinaigrette
S/ 38.00

Ensalada Caesar's con pollo / *Chicken Caesar's salad*

Lechuga romana, pollo, tocino crocante, queso parmesano y croutones en aliño Caesar's
Grilled chicken breast with crispy bacon, parmesan cheese, lettuce, croutons and classic Caesar's dressing
S/ 38.00

SÁNDWICHES

SANDWICHES

Hamburguesa clásica / *Cheese hamburger*

Con queso, tomate, lechuga y papas fritas
Beef burger, tomato, lettuce and french fries
S/ 38.00

Hamburguesa royal / *Royal hamburger*

Con queso, tomate, lechuga, huevo y papas fritas
With tomato, cheese, egg and french fries
S/ 40.00

Club sándwich / *Club sandwich*

Jamón, queso, pechuga de pollo, palta, huevo, tomate, tocino y papas fritas
Ham, cheese, chicken breast, avocado, egg, tomato and bacon with french fries
S/ 44.00

SÁNDWICHES

SANDWICHES

Triple tradicional / Traditional triple

Tomate, palta y huevo en pan de molde

Tomato, avocado and hard-boiled egg

S/ 26.00

Mixto caliente / Ham & cheese

Jamón inglés, queso edam en pan de molde con papas fritas

Hot ham and edam cheese sandwich with french fries

S/ 28.00

Sandwich de pollo deshilachado / Shredded chicken sandwich

Con papas fritas

With french fries

S/ 35.00

Sandwich de lomo / Beef tenderloin sandwich

Con cebolla confitada, queso edam y papas fritas

Grilled beef tenderloin with onion confit and Edam cheese with french fries

S/ 38.00

ENTRADAS & ENSALADAS

STARTES AND SALADS

Solterito con pollo crocante / Solterito with crispy chicken strips

Ensalada de habas, queso fresco, choclo, tomate, cebolla con vinagreta

de limón y finas hierbas y tiras de pollo al panko en salsa huancaína

Broad beans, fresh cheese, corn, tomatoes, onion and corn salad in a fine herb

vinaigrette with panko fried chicken strips in Huancaína sauce

S/ 31.00

Ceviche de trucha / Trout ceviche

Trozos de trucha marinados en limon ,aji limo, acompañados de cebolla, choclo y camote

Fresh peruvian trout fillet in bite size cuts marinated in lime, limo pepper and cilantro

garnished with red onions, corn and sweet potato

S/ 39.00

Ensalada del huerto / Garden salad

Lechuga orgánica morada, palta, tomate, cherry soasado, zanahorias

salteadas, micromix, flor de pensamiento

Organic purple lettuce, avocado, tomato, roasted cherry, sautéed carrots, micromix,

pansy flower

S/ 36.00

SOPAS & CREMAS

SOUPS AND CREAMS

Dieta de pollo / *Classic chicken soup*

Pollo, cabello de ángel, orégano, zanahoria y papa amarilla
Light chicken broth with chicken breast, angel hair pasta, carrot and yellow potato
S/ 35.00

Sopa a la minuta / *Sopa a la minuta*

Ligeramente picante con trozos de lomo, ají panca, cabello de ángel
Slightly spicy soup with diced beef and angel hair pasta
S/ 35.00

 Sopa de quinua / *Quinoa soup*

Quinua, vainita, zanahoria, habas y choclo
Quinoa, green beans, carrot, fava beans and corn
S/ 35.00

Sopa Criolla / *Creole soup*

Trozos de lomo, ají panca, cabello de ángel, huevo escalfado y leche
Slightly spicy soup with diced beef, angel hair pasta, milk and poached egg
S/ 35.00

 Sopa de verduras / *Vegetable soup*

Con pan al ajo
With garlic bread
S/ 32.00

 Crema de espárragos, champiñones, tomate, cebolla y choclo

Cream of asparagus, mushrooms, tomato, onion or corn
S/ 28.00

AVES & CARNES

POULTRY AND MEAT

Cordon bleu de pollo / *Chicken cordon bleu*

Con papas panaderas, pimientos, cebolla, champiñones al ajillo y salsa blanca
Served with baked potatoes and garlic mushrooms
S/ 44.00

Lomo saltado / *Beef tenderloin saltado style*

Tiras de lomo fino salteados con cebolla, tomate, culandro, ají, salsa de soya y vinagre, servida con arroz y papas fritas
Diced beef tenderloin sautéed with onions, tomatoes, cilantro, chili pepper, soy sauce and vinegar served with fried yellow potatoes and rice with corn
S/ 50.00

Lomo a la plancha / *Grilled beef*

Con papas nativas salteadas con mantequilla y vegetales al vapor
Served with sautéed native potatoes in butter and steamed vegetable
S/ 48.00

AVES & CARNES

POULTRY AND MEAT

Lomito de pollo relleno / Stuffed chicken fillet

Con tomates secos y mozzarella, en salsa de limón y mantequilla con pure de papas

With sun dried tomatoes and mozzarella in a light lime and butter sauce served with mashed potato

S/ 47.00

Milanesa de pollo crocante / Crispy breaded chicken breast

Con papas fritas, arroz o ensalada

With french fries, rice or salad

S/ 44.00

Pechuga de pollo a la plancha / Grilled chicken breast

Servida con papitas y tomate concasse, queso, albahaca y vegetales salteados

With diced potatoes, tomatoes, basil and cheese served with sautéed vegetables

S/ 44.00

GRANOS & PASTAS

GRAINS AND PASTAS

Spaghetti o fettuccini al gusto

Spaghetti or fettuccine "the way you like it"

Bolognesa, Alfredo, Pomodoro o Parisienne

Bolognesa, alfredo, pomodoro or parisienne

S/ 40.00

Fettuccini al oleo con lomo

Olio fettuccini with beef loin

Lomo fino de res en salsa de vino tinto

In red wine sauce

S/ 50.00

Ravioles de ají de gallina

Ravioli stuffed with "ají de gallina"

En su crema con huevo, aceituna negra y queso parmesano

Classic peruvian shredded chicken prepared with yellow chili pepper, milk and cheese

S/ 42.00

PLATOS REGIONALES

REGIONAL MENU

Alpaca con chaufa de quinua

Alpaca with peruvian stir fried quinoa

Alpaca a la plancha con quinua salteada al wok

Grilled alpaca with quinoa sauteed in wok

S/ 50.00

Alpaca a la plancha

Grilled alpaca

Con quinoto de hongos

With wild mushrooms quinotto in their sauce

S/ 50.00

Trucha forrada con kiwicha

Trout coated with kiwicha

Con trigo cremoso al culantro en meuniere de maracuyá

With creamy wheat with coriander in passion fruit sauce

S/ 50.00

Risotto de hongos

Mushroom Risotto

Champiñones,hongos porcón, vino blanco, crema de leche y queso parmesano

Fresh mushrooms, porcon mushrooms, white wine, milk cream and parmesan cheese

S/ 45.00

PESCADOS

FISHES

Trucha en salsa de pesto / Trout with pesto sauce

Con ollucos confitados

Serve with confit ollucos

S/ 50.00

Trucha a la plancha con sal de Maras / Grilled river trout in Maras salt

Con ensalada fresca y papas huamantanga

Served with mixed green salad and "huamantanga" potatoes

S/ 49.00

Trucha a la meuniere / Grilled trout with meuniere sauce

Fresca trucha del río a la plancha con salsa meuniere servida con papas doradas y vegetales salteados

Fresh river trout in a traditional meuniere sauce served wiht golden potatoes and sautéed vegetables

S/ 50.00

Trucha a la plancha / Grilled river trout

Con papas nativas y vegetales salteados en mantequilla al perejil

Served with native potatoes and vegetables sautéed in butter and parsley

S/ 49.00