

¥688 SPRING TAPAS SET MENU

SET FOR A COUPLE

GARDEN TOMATO SALAD

Tomato mix + shallots rings + ricotta cheese + kalamata olives + basil
混合有机番茄+干葱圈+乳清芝士+黑橄榄+罗勒

“CEVICHE APASIONADO”

Fresh tuna + passion fruit tiger's milk + crispy shallots + panca alioli
百香果柠汁金枪鱼片：
百香果风味鱼汁 + 香脆干葱

DUO CROQUETA

Mushroom + chicken
蘑菇丸子 + 黑松露蛋黄酱 + 鸡肉丸子
+ 西班牙红椒坚果酱

OCTOPUS AL JOSPER

Grilled octopus + potato causa + huancaína sauce + black olive alioli
八爪鱼 + 土豆泥 + 黑橄榄蛋黄酱

PERUVIAN SCALLOPS

Sautéed spinach + crisp ham + yellow bechamel + parmesan cheese
芝士焗扇贝 + 炒菠菜 + 香脆火腿
+ 黄酱 + 帕玛森芝士

LOMO ARGENTINIAN TENDERLOIN

Argentinean beef - Hereford + 21 days aged + grass feed + gaucho style cut
阿根廷牛里脊 200g + 21 天风干
+ 牧草饲养

PERUVIAN FLAN

Signature custard from Peru
招牌秘鲁弗朗布丁

CHOCOLATE RAVIOLI

crispy ravioli + orange-chili chocolate truffle
巧克力饺子



¥1298 LAOBAN SET MENU

SET FOR 4 PEOPLE

SUPERFOOD SALAD

Kale + avocados + tomatoes + sweet potato + organic carrots + curried walnuts & cashews + beetroot + goji berries + chia-sriracha
高能沙拉: 羽衣甘蓝 + 红菜头 + 松仁
+ 有机萝卜 + 血橙汁

SPANISH IBERICO HAM

50 gm “Blazquez” Iberico Acorn fed ham 36 months
伊比利亚火腿36个月

SCALLOP-CHIA TIRADITO

Scallop + chia sauce + red chili + crispy nuts + avocado
带子 + 奇亚籽烤红椒脆坚果 + 牛油果

DUO CROQUETA

Mushroom + chicken
蘑菇丸子 + 黑松露蛋黄酱 + 鸡肉丸子
+ 西班牙红椒坚果酱

CAUSA DEL MAR

Tuna tataki + octopus + crispy squid + spinach potato causa + Peruvian yellow chili sauce
秘鲁土豆色拉 + 金枪鱼 + 八爪鱼
+ 香脆鱿鱼 + 牛油果酱 + 鹌鹑蛋

OCTOPUS AL JOSPER

Octopus + potato causa + huancaína sauce + black olive alioli
八爪鱼 + 土豆泥 + 黑橄榄蛋黄酱

SPINACH & KALE

Sautéed Spinach + soy cream sauce + garlic crisp
炒时蔬 + 菠菜 + 羽衣甘蓝
+ 酸奶油酱 + 香脆蒜片

BIFE ANCHO ARGENTINO RIB EYE

Argentinean beef - “Etiqueta Negra” crossbreed brahman & angus
阿根廷肉眼 500g

SAUTEED MUSHROOM

Button + shitake + yunnan mushroom + soy sauce
炒蘑菇 + 香菇 + 蘑菇 + 云南蘑菇

AMAZING CHEESECAKE

Creamy cheesecake + hazelnuts + milk ice cream + burnt butter tears
招牌芝士蛋糕 + 三奶冰淇淋

PERU CHOCOLATE MOUSSE

Peruvian cacao 62% mousse + milk ice cream + dulce leche sauce + dark chocolate "rain"
特制62%秘鲁可可慕斯 + 牛奶冰淇淋
+ 甜酒泡沫 + 黑巧克力

SPECIALS AT COLCA

¥48 CRIOLLA CREAMY SOUP

1 bowl with minced beef + quail egg
拉丁风味奶油汤

¥98 ABREBOCAS...FIRE STARTER

2 Venison arepa bomb + 2 Nikkei salmon bite + 2 mushroom croqueta
鹿肉空气炸弹, 日式三文鱼丁, 蘑菇丸子

¥98 JOSPER CHICKEN BRASA

Smoked eggplant puree + solterito Salsa + Rocoto aioli
秘鲁巴萨烤鸡

¥128 HEALTHY COD FISH

Black quinoa + clams + zucchini
鳕鱼配花菜酱, 黑色藜麦 + 蛤蜊 + 节瓜

¥188 BIFE ANGOSTO "STRIPLOIN" 200G

200 G striploin cut from Uruguay + celeriac puree + sauteed spinach + mushroom
碳烤200克西冷牛排, 芹根泥, 炒菠菜

¥88 DUAL CHOCOLATE

White chocolate foam + chocolate ice cream + pisco jelly + feta cream
白巧克力泡沫, 巧克力冰淇淋, 皮斯科酒冻和飞达奶油





|| SPANISH HAM ||

Yes, yes, it's not Peruvian but it's really good

¥248 IBERICO HAM

50 gm "Blazquez" Spanish Iberico Acorn fed ham 36 months
伊比利亚火腿36个月

|| CEVICHE ||

The most typical dish from Peru, where we mix citrus "tiger's milk", herbs, chili & onion



¥98 CEVICHE DEL PUERTO

Fresh seabass + classic tiger's milk + sweet potato + corn
秘鲁传统柠汁腌鱼：海鲈鱼 + 玉米 + 老虎奶 + 红薯 + 秘鲁干玉米



¥118 CEVICHE DE COLCA

"Quick cook" seafood + citrus tiger's milk + sweet potato + corn
Colca风味柠汁腌海鲜：各类海鲜 + 老虎奶 + 红薯 + 玉米

¥98 "CEVICHE APASIONADO"

Fresh tuna + passion fruit tiger's milk + crispy shallots + panca alioli
百香果柠汁金枪鱼片：百香果风味鱼汁 + 香脆干葱

¥198 TRIO CEVICHE

Our 3 favorite ceviches together: ceviche del puerto + apasionado + ceviche de Colca
三种秘鲁柠汁腌鱼拼盘

|| TIRADITO ||

The Japanese has SASHIMI, the Italian has CARPACCIO and us in Peru have TIRADITOS

NEW ¥88 SALMON TIRADITO

Fresh fish slices + garlic lime emulsion + sea grapes + avocado + rice cracker
三文鱼塔塔，大蒜青柠汁，海葡萄，牛油果，香米脆片



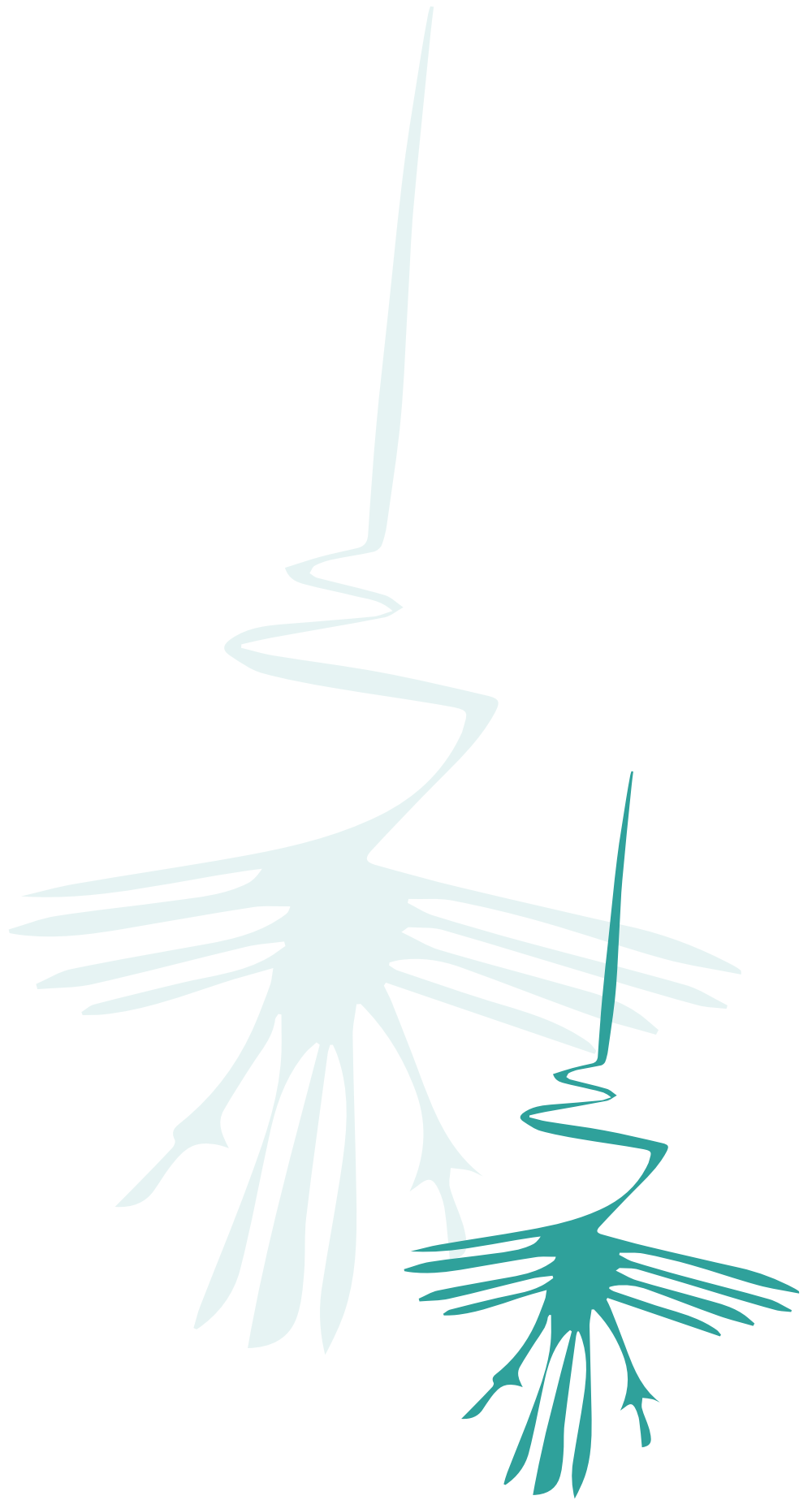
¥118 SCALLOP-CHIA TIRADITO

Scallop + chia sauce + red chili + crispy nuts + avocado puree
奇亚籽柠汁腌带子：带子 + 奇亚籽烤红椒脆坚果 + 牛油果

¥108 ROAST BEEF TIRADITO

Black truffle-citrus sauce + avocado + porcini crust + crisp mushroom
牛肉刺生 + 黑松露柑橘酱 + 牛油果 + 牛肝菌碎

COLCA



|| CAUSAS ||

From kausay, the pre-Columbian, Quechuan word for "existence" or "sustenance of life". In Colca this union between potato & yellow chili, give birth to our popular CAUSA commonly serve as yellow color, here a selection for each palate!!!



¥108 CAUSA CHALACA DEL MAR

Tuna tataki + octopus + crispy squid + spinach potato causa + Peruvian yellow chili sauce + avocado puree + quail egg

秘鲁土豆色拉 + 金枪鱼 + 八爪鱼 + 香脆鱿鱼 + 牛油果酱 + 鹌鹑蛋

NEW

¥98 PRAWN COCKTAIL POTATO CAUSA

4 pieces + Avocado puree + quail egg + crispy shallots + quinoa crisp + mix herbs.

牛油果泥, 鹌鹑蛋, 香脆干葱头, 脆藜麦, 混合香草



¥148 WAGYU BEEF TARTAR CAUSA

Whipped potato + chimichurri + alioli + potato "hilo" + quail egg

烟熏牛肉塔塔土豆色拉 + 香草酱 + 鹌鹑蛋

¥78 CAUSA SANTA ROSA VEGETARIAN

Spinach causa + yellow chili causa + beet root tartare + tomato-cucumber chalaquita + huancaína + avocado

秘鲁风格土豆沙拉 + 甜菜头 + 胡萝卜 + 牛油果 + 木薯 + 饼干酱 + 橄榄酱汁

||) ANTICUCHOS ||

Another example of Peru's different cultures, rubbed in chilli marinade, served with corn & potatoes, remaining exactly the way we eat in the street

¥98 VENISON HEART ANTICUCHO

Corn salpicon + onion salsa + crispy potato + Peruvian dips

秘鲁风味鹿心 + 牛油果番茄沙沙 + 白玉米 + 香菜

¥88 PORTOBELLO ANTICUCHO

Corn salpicon + onion salsa + crispy potato + Peruvian dips

串烤波多杯罗菌



¥88 CHICKEN ANTICUCHOS

Corn salpicon + onion salsa + crispy potato + Peruvian dips

串烤鸡肉

¥188 BEEF TENDERLOIN ANTICUCHO

Corn salpicon + onion salsa + crispy potato + Peruvian dips

串烤牛里脊



¥168 ANTICUCHO MIXTO

Chicken skewers + beef tenderloin + portobello mushroom

秘鲁风味混合烤串 + 鸡肉 + 牛肉 + 波多杯罗菌





|| FRITURAS ||



¥58 CHILI CHICKEN CROQUETA

Kalamata olive alioli
香辣秘鲁鸡肉丸子



¥58 MUSHROOM & TRUFFLED CROQUETA

Black truffle alioli
黑松露蘑菇丸子 + 黑松露蛋黄酱

¥68 PERUVIAN TEQUEÑOS

Cheese fingers + avocado dip
秘鲁风味芝士卷

¥98 SEAFOOD JALEA

Mixed seafood + tapioca crust + Peruvian dips
秘鲁香脆炸海鲜 + 混合海鲜

|| FISH ||

Been a rich country in variety of fish and seafood, we select our products carefully bringing to your table special types of fishes

¥128 COD FISH SUDADO

Steamed + yellow chili + white wine + exotic herbs
秘鲁炖菜风味鳕鱼 + 泰式香料



¥198 HALIBUT CAU CAU

Pan seared + prawns + octopus + scallops + mussels + mint + potato
+ Peruvian yellow chili sauce
秘鲁式烩海鲜 + 混合海鲜 + 薄荷 + 秘鲁辣椒酱

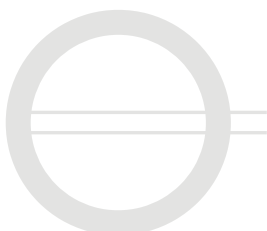
NEW ¥ 108 TUNA STEAK

Sauteed spinach, kale + crispy quinoa + huancaína chimichurri + radish
快炒菠菜, 羽衣甘蓝 + 香脆藜麦 + 秘鲁香草酱 + 小萝卜



¥228 FISH AL JOSPERS TO SHARE

500 g piece of halibut + chili-garlic sauce + Kale salad
炭烤整只比目鱼500g + 蒜香辣酱





|| LOS MARISCOS ||

*Peru is full of ocean and seafood is wide & variety...
here Chef Abel's representation of Peruvian seafood!!!*



¥128 LIMA STYLE GARLIC PRAWNS

Pisco + chupe reduction + garlic + Peruvian yellow chili + lime
皮斯科 + 大蒜 + 秘鲁黄辣椒酱 + 青柠



¥48 PERUVIAN SCALLOPS (per piece)

Sautéed spinach + crisp ham + yellow bechamel + parmesan cheese
芝士焗扇贝 + 炒菠菜 + 香脆火腿 + 黄酱 + 帕玛森芝士



¥128 OCTOPUS AL JOSPER

Grilled octopus + potato causa + kalamata alioli + olives powder
八爪鱼 + 土豆泥 + 黑橄榄蛋黄酱

|| VEGETARIAN ||

Guests that always are forgotten on the menus, that's our suggestion

¥88 SOLTERITO SALAD

Peruvian "chopped salad" + olives + potato + corn + tomato + red onion + carrot + herbs
+ lime dressing
秘鲁风味色拉 + 橄榄 + 土豆 + 玉米 + 番茄 + 胡萝卜 + 青柠酱汁

¥68 VEGETARIAN TIRADITO

Baby beet roots + avocado + English cucumber + organic tomato + yellow corn "tiger's milk"
蔬菜“刺身”：有机甜菜根 + 荷兰黄瓜 + 牛油果 + 有机番茄 + 蘑菇老虎奶汁



¥88 GARDEN TOMATO SALAD

Tomato mix + shallots rings + ricotta cheese + kalamata olives + basil
混合有机番茄 + 干葱圈 + 乳清芝士 + 黑橄榄 + 罗勒



¥88 SUPERFOOD SALAD

Kale + avocados + tomatoes + sweet potato + organic carrots + curried walnuts & cashews
+ beetroot + goji berries + chia-sriracha
高能沙拉：羽衣甘蓝 + 红菜头 + 松仁 + 有机萝卜 + 血橙汁

¥68 PUMPKIN "LOCRO"

Stew + pumpkin + corn + mint + potato + ricotta
南瓜烩饭 + 玉米 + 薄荷 + 土豆 + 意大利芝士



¥98 "QUINOTTO"

Quinoa cooked like risotto + coconut oil + coconut cream + wild mushrooms
+ grilled portobello mushroom
意式烩藜麦 + 椰奶 + 云南蘑菇 + 牛排菇 + 时令蔬菜





|| MEAT ||

This section is based in the way we cook meat in Peru, depending in which part of the country you are, here is a few of them...



¥98 PORK NECK CARAPULCRA

Inka's recipe + dried potato stew + 12h sous vide pork neck + peanuts + chocolate + mint chimichurri

低温慢煮猪颈肉 + 慢炖干土豆 + 薄荷香草酱



¥198 LOMO SALTADO

Argentinean beef tenderloin stir fried + soy-chili glaze + tacu tacu bean cake

秘鲁风味炒牛里脊 + 经典秘鲁酱汁 + 炸薯条 + 泰式香米

¥168 LAMB RACK SECO STYLE

Sous vide + cilantro-beer sauce + navy beans + chalaquita salsa

赛科风味羊排 + 香菜啤酒汁 + 秘鲁沙沙

|| RICE ||

*One of the main ingredients in Peruvian Cuisine, perfect as a side dish.
Cook in many ways & colors. Sometimes influenced by Asian, European techniques*



¥398 PERUVIAN LOBSTER RICE

Half lobster + prawns + mussels + octopus + squid + yellow chili sofrito + tomato + cilantro + peas

秘鲁龙虾海鲜饭：半只波士顿龙虾 + 混合海鲜 + 混合时蔬 + 黄辣椒酱 + 西红柿 + 香菜叶 + 豌豆

*EXTRA HALF LOBSTER on the seafood rice (add 188 RMB)

另加半只龙虾 (加188 RMB)

¥198 NORTHERN PERU DUCK RICE

Duck confit + cilantro-beer rice + chalaquita salsa + huancaína

秘鲁北部鸭肉饭 + 香菜啤酒饭 + 秘鲁沙沙

¥98 CHAUFA DE MARISCOS

Chino-Latino rice + seafood mix + egg omelet + spring onion

拉丁风味炒饭 + 混合海鲜 + 葱花 + 秘鲁馄饨





|| PARRILLA ||

*A perfect way to cook the meat using a charcoal oven,
enhancing the quality of meat flavor*

¥248 MARUCHA - oyster blade (200g)

Uruguayan wagyu beef + pepper piperada + chimichurri
乌拉圭和牛板腱, 烩彩椒, 香草酱



¥348 LOMO - tenderloin (400g)

Argentina beef - Hereford + 21 days aged + grass feed + gaucho style cut
阿根廷牛里脊 (400g) 21天风干 + 牧草饲养

¥428 BIFE ANCHO - rib eye (500g)

Argentinean beef - "Etiqueta Negra" crossbreed brahman & angus
阿根廷肉眼 (500g)



¥728 ASADO DE TIRA - wagyu short ribs (800g)

Grilled in jospier oven + smoked + love + grilled eggplant + Roma tomatoes skewers
+ grilled homemade bread + huancaína sauce
碳烤超大和牛牛肋排 + 扒蔬菜 + 自制面包BBQ酱汁

|| SIDES FOR THE MEAT ||

Good meat deserves a good accompaniment

¥58 SPINACH & KALE

Sautéed Spinach + soy cream sauce + garlic crisp
炒时蔬 + 菠菜 + 羽衣甘蓝 + 酸奶油酱 + 香脆蒜片



¥58 BABY POTATOES FRIES

Deep fried baby potatoes + huancaína sauce
香脆迷你土豆 + 秘鲁黄辣椒酱汁

¥58 MASH POTATOES COLCA

Butter + olive oil + grind paper
Colca土豆泥 + 黄油 + 橄榄油

¥58 GREEN VEGETABLES SAUTEED

Broccolini + green peas + snow peas
炒绿色蔬菜 + 有机西兰花 + 青豆 + 甜豆



¥58 SAUTEED MUSHROOM

Button + enoki + shitake + yunnan mushroom + soy sauce
混合炒云南菌菇





|| DESSERTS ||

A good meal always ends with a sweet side, 100% recommended!!!

¥88 COLCA CHOCOLATE MOUSSE

Peruvian cacao 62% mousse + milk ice cream + dulce leche sauce + dark chocolate "rain"
特制62%秘鲁可可慕斯 + 牛奶冰淇淋 + 甜酒泡沫 + 黑巧克力

¥68 SUSPIRO LIMEÑO

Vanilla milk jam + hazelnut + port jelly + lime sorbet
萨帝罗·利梅诺 + 玉桂风味冰淇淋 + 波特酒嗜哩 + 青柠雪芭



¥58 PERUVIAN FLAN

Signature custard from Peru
招牌秘鲁弗朗布丁

¥58 COLCA SORBET - 3 flavours

雪芭拼盘 - 含3种口味



¥78 PEANUT WORLD

Peanut butter mousse + peanut chocolate crush + yogurt snow + raspberry jelly
+ raspberry sorbet
坚果的世界: 花生奶油慕斯 + 花生巧克力粉 + 酸奶冰霜 + 树莓果冻 + 树莓雪芭



¥68 AMAZING CHEESECAKE

Creamy cheesecake + hazelnuts + milk ice cream + burnt butter tears
招牌芝士蛋糕 + 三奶冰淇淋

¥68 ALFAJOR

Dulce leche mousse + cornstarch cookies + coconut pannacota
甜酒慕斯 + 玉米粉饼干 + 椰子嗜哩

COLCA