



LA PIZANIERÍA
~ SANTIAGO ~

OUR BEACH

ASK FOR THE FISH AND SEAFOOD OF THE DAY!

OUR FISH ARRIVED FROM CALETA DE HORNOS AND PUNTA DE CHOROS, VARY DAILY.

FISH PER KILO

PRICE X KILO

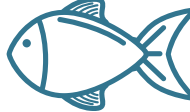
SEABASS	\$ 40.000
CABRILLA	\$ 40.000
CROAKER	\$ 40.000
BILAGAY	\$ 44.000
VIEJA	\$ 50.000
MULLET FISH	\$ 40.000
WHITE TUNNY-FISH	\$ 40.000
ROLLIZO	\$ 40.000
PEJEPERRO	\$ 48.000
GRAPE-EYE SEABASS	\$ 48.000
COJINOVA	\$ 48.000
ALMACO FISH	\$ 44.000
SOLE FISH	\$ 49.000



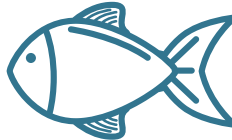
700GRS. A 1KG.
1 PREPARATION.



1.1KG. A 2KG.
2 PREPARATION



2.1KG A 2,5KG.
3 PREPARATION.



MÁS DE 2,5 KG
4 PREPARATION.

LEARN MORE ABOUT ARTISANAL FISHING AND SUSTAINABLE AT: WWW.SERNAPESCA.CL

EACH FISH INCLUDES: CHILCANO OR SUDADO.

PREPARATION FOR YOUR PRODUCTS

CEVICHE PICANTERO

Fish dice on a bed of pink onion, bathed in tiger milk, accompanied by sweet potato and fried fish skin.

CEVICHE NIPON

Fish slices accompanied by soy sauce and lemon juice.

CEVICHE LOS MOCHES

salt-cured fish, yellow chili cream, tiger milk, fried corn, fried fish skin, olive oil.

JALEA LIMEÑA

Fried fish fillet, fried yucca and Creole bramble.

ADOBADO Y DORADO

Grilled fish on sweet potato and fried yucca, grape vinegar sauce, achiote, yellow pepper and Creole bramble.

GARLIC

Grilled fish, crispy slices of chilote garlic, battered potato, butter and coriander.

CASSEROLES STEWS

Grilled fish, on battered potato, bathed in braised sauce of tomato, bay leaf, oregano and vinegar. Accompanied by rice.

PICKLED

Grilled fish, on sweet potato, bathed in pickled vinegar sauce, achiote, garlic, oregano, yellow pepper, pink onion and Azapa olives. Accompanied by rice.

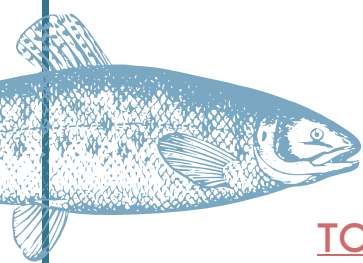
SUDADO STEW

Fish concentrate, yellow pepper, pink onions and tomato.

CHILCANO STEW

Fish concentrate, yellow pepper and coriander.





TO SHARE

CREOLE EMPANADA \$ 3.000

Meat stew, onion, annatto, coriander and raisins.

ABALONE EMPANADA \$ 6.500

Abalone stew, onion, yellow chili cream, coriander and seed potato.

MIXED OF CRISPY POTATOES \$ 12.000

Sweet potato, yucca and crispy yellow potato, mixed with by huancaína sauce and ocopa sauce.

CEVICHE TASTING \$ 34.000

100 gr ceviche Picantero, 100 gr ceviche Nipon, 100 gr ceviche de los Moches.

SEAFOOD GARDEN \$ 36.000

Variety of Natural Seafood (scallops 100gr, Prawns 100gr, Octopus 100gr, abalone 100gr). Served with traditional tiger's milk and mayonnaise.

CHALACA ABALONE \$ 26.000

Slices of abalone with tiger's milk, accompanied by Chalaca, house mayonnaise and toast.

GRILLED MALTON MUSSELS \$ 16.000

Grilled malton mussels bathed in a sauce based on Yellow Pepper, Cilantro, Chives and Tiger's Milk.

MALTON MUSSELS IN YELLOW CHILI SAUCE \$ 16.000

Malton mussels with tiger's milk, on a yellow pepper sauce, accompanied by Chalaca and fried Peruvian corn.

CATCH OF THE DAY

CEVICHE PICANTERO \$ 20.000

Fish dice on a bed of pink onion, bathed in tiger milk, accompanied by sweet potato and fried fish skin.

CEVICHE NIPON \$ 20.000

Fish slices accompanied by soy sauce and lemon juice.

CEVICHE LOS MOCHES \$ 20.000

salt-cured fish, yellow chili cream, tiger milk, fried corn, fried fish skin, olive oil.

TARTAR \$ 20.000

Finely cut fish, accompanied by quail egg, English sauce, old-fashioned mustard seed and toasted bread.

JALEA LIMEÑA \$ 20.000

Fried fish fillet, fried yucca and Creole bramble.

ADOBADO Y DORADO \$ 20.000

Grilled fish on sweet potato and fried yucca, grape vinegar sauce, achiote, yellow pepper and Creole bramble.

GARLIC \$ 20.000

Grilled fish, crispy slices of chilote garlic, battered potato, butter and coriander.

CASSEROLES STEWS \$ 20.000

Grilled fish, on battered potato, bathed in braised sauce of tomato, bay leaf, oregano and vinegar. Accompanied by rice.

PICKLED \$ 20.000

Grilled fish, on sweet potato, bathed in pickled vinegar sauce, achiote, garlic, oregano, yellow pepper, pink onion and Azapa olives. Accompanied by rice.

SUDADO STEW \$ 20.000

Fish concentrate, yellow pepper, pink onions and tomato.

LUNCH CV

EACH OF THE PREPARATIONS INCLUDES A SODA OR WATER OR GLASS OF WINE + 1 ESPRESSO OR TEA.

FISH SAUTÉED NOODLE \$ 15.000

Sautéed fish fillet with crispy pink onion, tomato, chives, yellow pepper, chopped cilantro, soy sauce, apple cider vinegar, black pepper, salt.

CATCH OF THE DAY WITH FRESH SALAD \$ 15.000

Catch of the day accompanied by a mix of green leaves, avocado, cherry tomato, heart of palm and onion.

ARROZ TAPADO DE POLLO \$ 15.000

Traditional Peruvian dish based on white rice, chicken stew, fried egg and onion and tomato salad.

ANTICUCHO CHICKEN \$ 15.000

Seasoned with anticuchera sauce, accompanied with golden potatoes with butter and rosemary, old-fashioned mayonnaise and chimichurri.

VALID FROM MONDAY TO SATURDAY, AT LUNCH UNTIL 16.00. NO DISCOUNT APPLIES.

ICONIC

GRILLED OCTOPUS \$ 25.000

Octopus, battered potato and pebre picantero.

STONE CEVICHE \$ 36.000

200grs. of catch of the day, 200grs. of prawns, pink onion, yellow chili cream, tiger milk and coriander. Ancestral preparation of northern Peru, cooked with stones

CHALACA CHOCHAS \$ 20.000

Base of chives, pink onion, cilantro, tiger milk and portion of bread.

MIX CEVICHE \$ 29.000

100grs. of fishing of the day, 200grs. of seafood of the day to your choice, pink onion in feather, lettuce, coriander, chili, tiger milk, glazed sweet potato and yuyo seaweed.

CURATIVA \$ 20.000

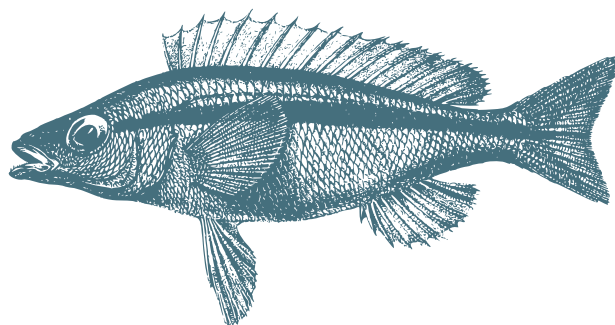
50 grs. fish, 150 grs. From seafood of the day to your choice in tiger milk.

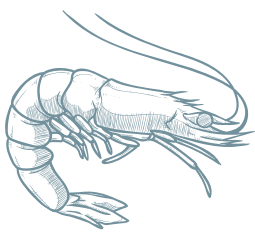
6 UN NATURAL OYSTERS \$ 16.000

with Leche de tigre.

6 UN OYSTERS A LA CHALACA \$ 16.000

Base of chives, tiger milk, olive oil and golden Peruvian corn





MEAT

SAUTEED LOIN \$ 20.000

sauteed steak with crispy pink onion, tomato, chives, yellow pepper, chopped coriander, soy sauce, apple vinegar, black pepper, salt. with granded white rice and goldeb potato.

MEAT BROCHETTE \$ 19.000

200 gr grilled steak with anticuchera sauce, served with crispy potatoes and chive sauce.

DUCK IN STEWES SAUCE \$ 25.000

Tomato stew, purple onion, golden garlic, oregano, yellow chili, achiote with battered potato and white rice.

DUCK IN ROASTED SAUCE \$ 25.000

Light sauce of golden garlic, achiote, black pepper, apple cider vinegar, white wine, dark soy sauce with battered potato and white rice.

DUCK IN CEVICHE \$ 25.000

Light golden garlic sauce, achiote, black pepper, cumin, apple cider vinegar, white wine, leche de tigre, flambéed onion with battered potato and white rice.hite rice..

DUCK ON CHAUFA RICE \$ 27.000

Chaufa-style grained rice, golden garlic, ginger, light soy sauce, chives, finely chopped cabbage, red paprika.

VEGETARIAN

CAUSA WITH VEGETABLES \$ 10.500

Yellow potato, yellow pepper cream, olive mayonnaise and sautéed vegetables.

SAUTEED MUSHROOM \$ 7.500

Sauteed mushroom with crispy pink onion, tomato, chives, yellow pepper, chopped coriander, soy sauce, pink vinegar, black pepper, salt. Accompanied with grained white rice and golden seed potatoes.

RICE WITH VEGETABLES \$ 12.000

Chaufa-style sautéed rice, with cabbage, soybean sprouts, chives, egg, sesame oil, light soy sauce, ginger and sautéed vegetables.

FRESH SALAD \$ 8.000

Lettuce, avocado, tomato, corn with picantera vinaigrette.

SOLTERITO AREQUIPEÑO \$ 12.500

Fresh broad bean salad, Peruvian corn, cherry tomato, purple onion, paprika, buttery cheese. Seasoned with Italian grape vinegar, salt and olive oil.

OMELETTE WITH VEGETABLES \$ 12.000

Well beaten free-range eggs, with chives and yellow chili sauce, chopped coriander, soy sauce, sesame oil and sautéed vegetables.

ACCOMPANIMENTS

YUCCA \$ 7.500

POTATO \$ 5.000

RICE \$ 5.000

EGG \$ 1.000

SMALL FRESH SALAD \$ 4.000

CAUSAS

CHICKEN CAUSA \$ 16.000

Yellow potato, yellow pepper cream, mayonnaise with oil olive, shredded chicken, avocado, pink onion, chives and lemon juice.

CRISPY OF PRAWNS CAUSA \$ 23.000

Yellow potato, yellow pepper cream, mayonnaise, avocado and chalaca, on it the crispy prawns.

CRISPY OF SCALLOPS CAUSA \$ 23.000

Yellow potato, yellow pepper cream, mayonnaise, avocado and chalaca, on it the crispy scallops.

GRILL OF OCTOPUS CAUSA \$ 25.000

Yellow potato, yellow pepper cream spicy pebre and grilled octopus.

HOT CAUSA WITH PRAWNS \$ 25.000

Sealed yellow porridge base, with 200 gr of crispy prawns, golden yucca, golden sweet potato and sauteed onion, bathed in our pickle sauce.

HOT CAUSA CATCH OF THE DAY \$ 25.000

Sealed yellow porridge base, with 200 gr of crispy catch of the day (fish), golden yucca, golden sweet potato and sauteed onion, bathed in our pickle sauce.

RICE TO SHARE

MOJADITO PICANTERO RICE \$ 34.000

Creamy rice with yellow chili cream, pink onion and sweet potato squash. 100 grs. Catch of the day, 200 grams. Seafood of the day of your choice.

CHAUFA PICANTERO RICE \$ 34.000

Chaufa-style sautéed rice, with cabbage, soybean sprouts, chives, egg, sesame oil, light soy sauce and ginger. 100 gr. Catch of the day, 200 grams. Seafood of the day of your choice.

PICANTERO OMELETTE

well-beaten free-range eggs, with chive and chili sauce yellow, chopped coriander, Black tiger milk,

CATCH OF THE DAY \$ 20.000

PRAWNS \$ 23.000

SCALLOPS \$ 23.000

1/4 DUCK \$ 25.000

DESERTS

RASPBERRY MERINGUE \$ 6.000

Iced meringue cake, filled with raspberry cream.

CHOCOLATE BROWNIE \$ 6.000

Brownie covered with chocolate, nuts and sauce toffe, with a center of gianduja (homemade nutella). Accompanied by homemade vanilla ice cream.

SUSPIRO DE LIMEÑA WITH CUSTARD APPLE \$ 6.000

Traditional Peruvian dessert, with the variation of the custard apple. Cream based on condensed milk, evaporated milk and custard apple pulp. Decorated with Port Wine Meringue.

VOLADORES \$ 7.000

Sheets of crispy dough, stuffed with homemade delicacies, cinnamon and a delicate touch of powdered sugar.