



LA PÍCANTERÍA

~ SANTIAGO ~

OUR BEACH

ASK FOR THE FISH AND SEAFOOD OF THE DAY!

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

FISH PER KILO

PRICE X KILO

SEABASS	\$ 44.000
BASS FISH	\$ 40.000
CABRILLA	\$ 40.000
BILAGAY	\$ 44.000
VIEJA	\$ 50.000
MULLET FISH	\$ 40.000
WHITE TUNNY-FISH	\$ 40.000
ROLLIZO	\$ 40.000
COJINOVA	\$ 48.000
ALMACO FISH	\$ 44.000



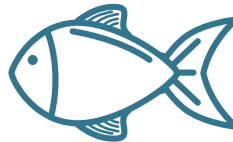
700GRS. A 1KG.
1 PREPARATION.



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.

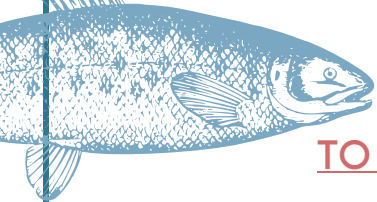
SUDADO STEW

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 Nipón, 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.

JALEA LIMEÑA \$ 33.000
100 grams of catch of the day, 100 grams of scallops. and 100 grams of prawns, accompanied by fried yucca and creole bramble.

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 NIPÓN \$ 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.

LUNCH CV

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



CHICKEN SAUTÉED NOODLE \$ 15.000
Sautéed Chicken 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.

CHICKEN ANTICUCHO \$ 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 picanero.

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

EL LOCO AND HER FRIENDS \$ 40.000
Seafood concentrate, white onion sweated with garlic, butter, white wine, 100 grams of Locos, 100 grams of Oysters, 400 grams of clams (with shells), parsley and accompanied by sourdough toast

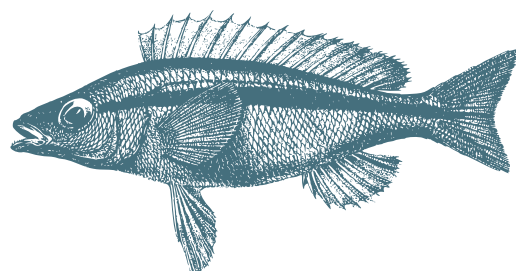
MIX CEVICHE \$ 29.000
100grs. of fishing of the day, 200grs. of seafood of the day to your choice, pink onion in feather, lettuce, coriander, chili, tiger milk, glazed sweet potato and yuyo seaweed.

CURATIVA \$ 20.000
100 grs. Fish, 100 grs. Seafood of the day of your choice in tiger's milk juice

CHALACA CHOCHAS \$ 20.000
Base of chives, pink onion, cilantro, tiger milk and portion of bread.

PANKO PRAWNS \$ 23.000
Panko prawns, served with crispy sweet potato and seed potato slices, golf sauce and old-fashioned mayonnaise.

CHALACA SCALLOPS \$ 23.000
scallops in their shell with chalaca, tiger's milk, olive oil and fried Peruvian corn





SOUP

FISHING OF THE DAY

\$ 20.000

Peruvian Chupe; Traditional Peruvian soup based on catch of the day, huacatay, tomato, onion, garlic, achiote, rice, potato, peas, evaporated milk and poached egg

PRAWNS

\$ 23.000

Peruvian Chupe; Traditional Peruvian soup based on Patagonian prawns, huacatay, tomato, onion, garlic, achiote, rice, potato, peas, evaporated milk and poached egg.

SUDADO STEW

\$ 20.000

Fish concentrate, catch of the day, yellow pepper, pink onions and tomato. It comes with a serving of white rice with peas.

CHILCANO STEW

\$ 20.000

Fish concentrate, catch of the day, yellow chili pepper. It comes with a serving of white rice with peas.

MEAT

SAUTEED LOIN

\$ 20.000

sautéed 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

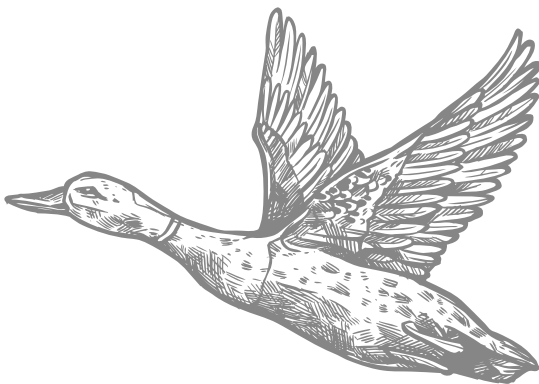
\$ 25.000

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

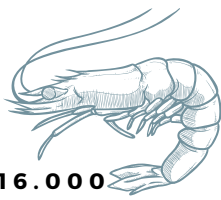
DUCK ON CHAUFARICE

\$ 27.000

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



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 sautéed 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 sautéed onion, bathed in our pickle sauce.

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

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.

CHAUFARICE PICANTERO

\$ 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.

CHICKPEA RICE WITH SMOOTH LOIN.

\$ 34.000

Creamy rice based on crushed chickpeas, sweet potato squash, pink onion, roasting sauce, vinegar, accompanied by 300 grams of smooth loin.



VEGETARIAN

-   **CAUSA WITH VEGETABLES** \$ 10.500
Yellow potato, yellow pepper cream, olive mayonnaise and sautéed vegetables.
-  **SAUTEED MUSHROOM** \$ 7.500
Sautéed 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

BREAD	\$ 1.500
YUCCA	\$ 7.500
POTATO	\$ 5.000
RICE	\$ 5.000
EGG	\$ 1.000
SMALL FRESH SALAD	\$ 4.000

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.