



# LA PISCANERÍA

~ 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 |



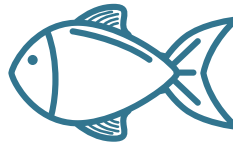
700GRS. A 1KG.  
1 PREPARATION.



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](http://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.

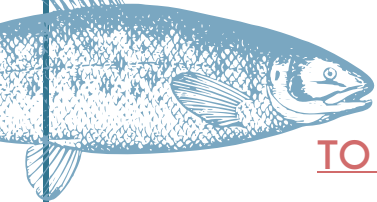
### SUDADO STEW

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 huancaina 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.

**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 \$ 16.000 SAUCE**  
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.

## LUNCH CV

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



**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.

**CHICKEN COVERED RICE \$ 15.000**  
Traditional Peruvian dish based on white rice, chicken stew, fried egg and onion and tomato salad.

**PORK SKEWERS \$ 15.000**  
Grilled tenderloin, accompanied by sautéed vegetables and spicy Chimichurri Picantero

**SPAGHETTI WITH POMODORO WITH MEATBALLS \$ 15.000**  
Based on Onion, Tomato, Garlic, Olive Oil, Basil and accompanied with grated Parmesan cheese.



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

**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

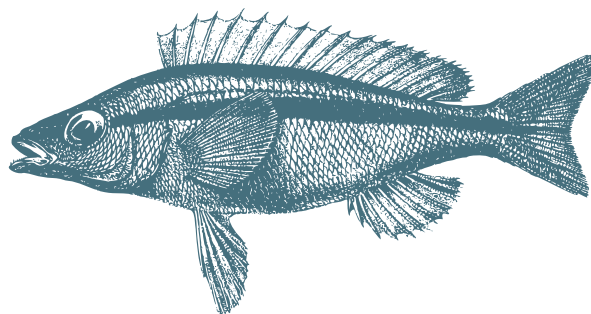
**MIX CEVICHE \$ 29.000**  
100grs. of fishing of the day, 200grs. of seafood of the day to your choice, pink onion in feather, lettuce, coriander, chili, tiger milk, glazed sweet potato and yuyo seaweed.

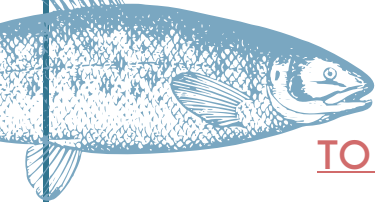
**CURATIVA \$ 20.000**  
100 grs. Fish, 100 grs. Seafood of the day of your choice in tiger's milk juice

**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





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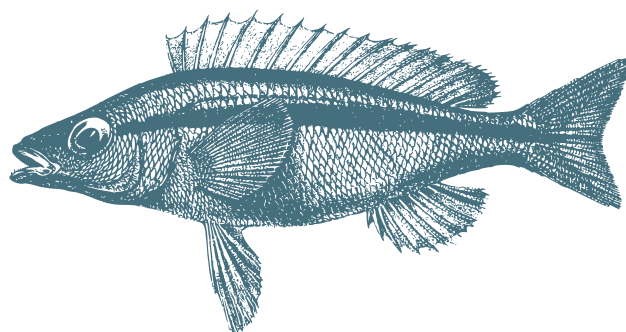
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## SOUP

### **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**

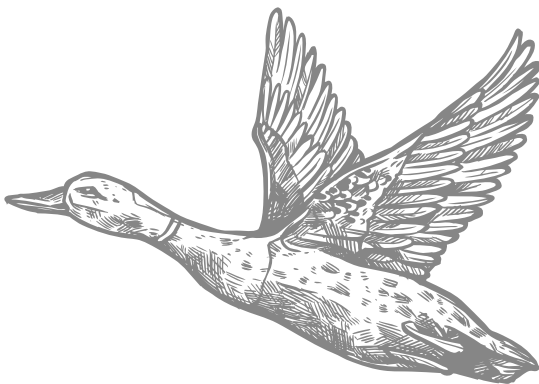
**\$ 25.000**

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

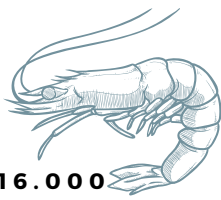
### **DUCK ON CHAUFARICE**

**\$ 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, boiled egg 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.

## 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

|                          |                 |
|--------------------------|-----------------|
| <b>BREAD</b>             | <b>\$ 1.500</b> |
| <b>YUCCA</b>             | <b>\$ 7.500</b> |
| <b>POTATO</b>            | <b>\$ 5.000</b> |
| <b>RICE</b>              | <b>\$ 5.000</b> |
| <b>EGG</b>               | <b>\$ 1.000</b> |
| <b>SMALL FRESH SALAD</b> | <b>\$ 4.000</b> |

## 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.
-  **PICARONES** \$ 8.500  
Crispy rings based on sweet potato, flour, sweet potato pumpkin and accompanied by honey based on chancaca, pineapple and quince.