



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.

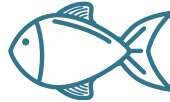
FISH PER KILO

PRICE X KILO

SEABASS	\$ 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



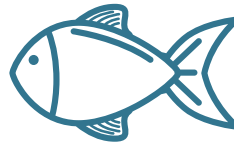
700GRS. A 1KG.
1 PREPARATION.



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.

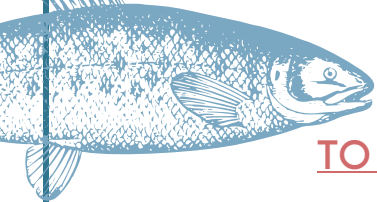
SUDADO STEW

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.
- 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 squid 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.
- FISH CROQUETTES (5UND)** \$ 9.500
Creamy fish croquette made with chives, cilantro, cream cheese, and tiger's milk, breaded in panko.
- TAR TAR HECHO TACO (3UND)** \$ 15.500
Crispy tortilla filled with finely cut fish, scallion, cilantro, tiger's milk and avocado puree
- ABALONE TIRADITO** \$ 19.500
Thin slices of abalone with our purple olive sauce, avocado and accompanied by quinoa toast.
- OCTOPUS TIRADITO** \$ 13.000
Thin slices of octopus with our purple olive sauce, avocado and accompanied by quinoa toast.

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
- 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

LUNCH CV

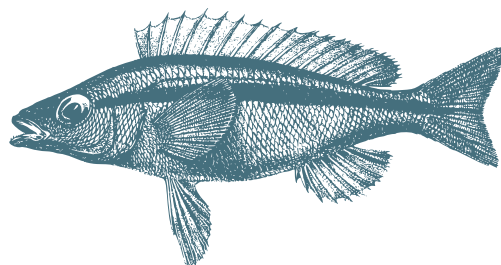
EACH OF THE PREPARATIONS INCLUDES A SODA OR WATER OR GLASS OF WINE + 1 ESPRESSO OR TEA.

- 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
- SAUTÉED MEAT NOODLES** \$ 15.000
Sautéed meat with noodles, pink onion, tomato, chives, vinegar, soy sauce, sesame oil, salt and black pepper. Garnished with roasted yellow pepper and cilantro

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

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.



CREAMY SEAFOOD

CREAMY SCALLOP \$ 12.500

scallop au gratin with a creamy Parmesan cheese sauce and accompanied by sourdough bread toast.

CREAMY NAVAJUELAS \$ 12.500

Navajuelas au gratin with creamy parmesan cheese sauce and served with sourdough toast.

CREAMY SHRIMP \$ 12.500

Ecuadorian shrimp au gratin with a creamy Parmesan cheese sauce and accompanied by sourdough bread toast

SÁNDWICH TO SHARE

FISH SANDWICH (SERVING 3 UNITS) \$ 21.000

Brioche bread sandwich, crispy fish, creole bramble, lettuce and accompanied with mayonnaise.

HAM SANDWICH (SERVING 3 UNITS) \$ 21.000

Brioche Bread Sandwich, Slow Cooked Ham, White Vinegar, Cinnamon, Sesame, Chives, Ginger, Garlic.

MEAT SANDWICH (SERVING 3 UNITS) \$ 21.000

Brioche Bread Sandwich, brisket sautéed with vinegar sauce, garlic, soy sauce, oregano, pepper and accompanied with sweet and sour onion.

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.



KING CRAB (ASK FOR AVAILABILITY)

NATURAL KING CRAB \$ 68.000

Juan Fernandez king crab served with tiger's milk, nippon sauce and picantera shallots.

GRILLED KING CRAB \$ 70.000

Grilled king crab from Juan Fernández bathed in a yellow chili, cilantro, scallion and leche de tigre sauce.

SQUID



CRISPY SQUID CRISPY SQUID ACCOMPANIED BY MAYONNAISE AND TARTAR SAUCE.

100 GRAMS \$ 10.000

200 GRAMS \$ 17.000

PICKLED SQUID \$ 12.500

100 grams of squid sautéed and bathed in escabeche sauce (vinegar, achiote, garlic, oregano, yellow chili, pink onion, cilantro and purple olives) accompanied by bread toast.

SQUID IN PILPIL SAUCE \$ 12.500

100 grams of squid sautéed with butter, garlic slices, and serrano chili pepper. Served with toast.

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.

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 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.



Lactose Free Gluten-free



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

SOUP

- 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.

DESSERTS

-  **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.

