

TAPAS


From our coast... fresh natural oysters **19**
(6 units) (check availability)

Juicy green plantain turnovers **8**
filled with shrimp in a coconut sauce (4 units)

“Morocho” white corn dough turnovers **8**
filled with minced pork (4 units)

Our Spanish tortilla... **8**
smooth, tender and tasty

Pan of “chistorras” (Spanish sausage) with garlic **9**

Portobello pintxo **8**
with thyme butter (5 units) 

Spanish “serrano” ham “montadito” toast **10**
with its quail egg (5 units)

Spanish “serrano” ham pintxo **10**
Tomato puree and garlic butter (5 units)

Mix Spanish cheese platter **15** *(for 2 people)*

Mix of Spanish cold cuts platter **15**

Pan of potatoes and fried eggs **12**
with Spanish “serrano” ham or “chistorra” sausage (for 2 people)

COLD APPETIZERS

Classic Peruvian style ceviche **14**

freshly marinated fish with lemon and peppers / corn / sweet potato

White fish “tiradito” (fish thin slices) **12**

crispy squid / “tiger milk”

Red tuna and grilled octopus “tiradito Jipijapa” recipe **14**

marinated at the moment / peanut at its finest / avocado / “sal prieta”

Shrimp ceviche “manaba” style **12**

sliced fried green plantain

Red tuna tataki **12**

white garlic / ponzu / chives / kalamata olives

Red tuna tartar **13**

chives / ginger / soy / avocado

Fresh tuna slices **12**

avocado / radish / white vinaigrette

Steak tartar Thai style **14**

slightly spiced curry

Galician style octopus salad **12**

HOT APPETIZERS

Sautéed shrimp **12**

white garlic / white wine in the aroma of paprika from La Vera

Our shrimp and mushroom dumplings **12** (3 units)

White clams marinara style **12**

Classic “moules-frites” mussels in white wine **12**

shallots, leek, served with French fries and aioli

Shrimp “à l’orange” in our style **14**

... and squid / very crunch / orange sauce and spices

Natural poached veal brains **12**

almond butter / capers / lemon (check availability)

Crispy guinea pig legs **24**

baked potatoes with parsley / peanut sauce and peppers (3 units)

FROM OUR GRILL ...

Grilled shrimps **13**

avocado mousse / cherry tomatoes / balsamic oil

“Vieiras” (scallops) **15**

with lemon butter and crispy garlic (half dozen)

Grilled octopus... tender and crispy **17**
watercress salad / capers / black olives / olive oil

Grilled prawns **15**
spicy paprika sauce from La Vera (3 units)


SALADS

Burrata “Fior di latte” / tomatoes / pistachio pesto **10**

Heart of palm and smoked trout salad **9**
cherry tomatoes / goat cheese


Blue cheese and caramelized nuts salad **10**

SOUPS

Tomato soup **9**
spices / figs 

Shrimp and prawn Peruvian style soup “chupe” **14**
rice / broad beans / corn / fried egg

VEGAN DISHES

Fruit and vegetables ceviche **10**
With fried heart palm 

Candied carrot rose 12

mashed beans / seasonal mushrooms, cherry tomatoes



Chickpea puree and curried cous-cous 14

sweet plantain cake / almond bechamel /

potato stew with banana "meat"



FISH

"Al mare" sea bass 26

Sauvignon Blanc / clams / lemon scent shrimp / olive oil

"Kitchen tobacco" crusted sea bass 22

Mushroom powder crust / spinach purée

"Pil-pil" style grouper 22

garlic / parsley... Andean corn / roasted sweet plantain

Salt-baked catch of the day (entire piece) 24

baked in a salt crust / small salad (25 minutes)

Catch of the day "a lo macho" 26

chili sauce / shrimp / squid / fried yucca and green plantain

Catch of the day fish fillets in clay pot 24

baked / La Vera paprika / roasted potatoes

Fresh "pepper steak" red tuna 22

sautéed potatoes with parsley / asparagus / bacon

Smoked salmon “a la minute” 22
wild rice / mushroom sauce

Fantastic grouper with seafood 28
squid / mussels / octopus / scallops
in a delicious Lima port sauce, “parihuela” style

CATTLE, POULTRY, LAMB, PIGLET

Spectacular!!! ...and very crispy suckling pig 42
wine roasted caramelized apples

Tender suckling lamb from our roasting oven 39
crispy parsley potatoes / fresh salad

Lamb rack ribs from our highlands 29
sliced potatoes / young red wine reduction

The classic Peruvian “lomo saltado” (sautéed tenderloin beef) 16
fried potatoes / rice with corn / fried egg

Fine grilled tenderloin beef 20
choice of: four peppers or red wine sauce / potato au gratin

“Seco de chivo” 15
lamb stew / delicate rice / fried plantain / avocado

Uruguayan beef steak (300gr.) 39
with fried potatoes and fresh salad

Clay-long cooked beef tenderloin from Peruvian highlands 16

fried yucca / Andean spices / yellow rice

OUR RICE AND PASTA

La Gloria's great paella (25 minutes)

shrimp / calamari / clams / mussels **18**

with prawn* **22

"Nero di sepia" black rice **24**

shrimp / calamari / clam / squid ink (25 minutes)

Duck rice skillet **20**

green rice with cilantro and chili peppers / braised duck leg

Tasty and very Peruvian... "arroz chaufa" (hoop rice)

wok fried rice with seafood / pig / sweet plantain

covered with a tender shrimp tortilla **17**

The great "manabita tonga" (wrapped in a banana leaf) **19**

rice with: octopus / shrimp / squid / delicious peanut sauce and sweet plantain

Very Spanish brothy rice with pork and clams **16**

Crab stuffed ravioli **16**

prawn coral sauce (8 units)

Duck stuffed black ravioli **16**

delicious meat sauce (6 units)

Corn roasted ravioli **12**

almond butter foam



Our glorious “fideuá” 16

angel hair in olive oil, cooked in tasty fish broth / seafood / aioli (25 minutes)

Traditional spicy chicken from Lima 14

rice / potato / egg / black olives and Peruvian spicy sauce

OUR DESSERTS

Very Italian “affogato” 10

almond crisps / stracciatella ice cream / Kahlúa / expresso coffee

The great tiramisu, prepared at the moment 8

mascarpone cream / bitter cocoa

“Basque” Spanish style cheesecake 9

creamy with figs and honey

Chocolate coulant “volcano” 10

warm cupcake with liquid center / vanilla ice cream (15 minutes)

The famous “churros” 9

traditional...with chocolate sauce at 72% cocoa, and caramel sauce

Smooth Catalan cream 8

with burnt crust / aromas of Meyer lemon

Millefeuille of filo pastry with chocolate 10

flamed bananas with gold rum / pastry cream / chocolate and walnut ice cream

“Suspiro de limeña” 8

traditional sigh flavored with cinnamon / port meringue



A different lemon pie **8**

Caramelized “torrija” **8**

brioche sealed in butter / custard / fruits of the forest

Our version of “After Eight” **10**

Brownie at 72% cocoa / mint ice cream

House ice creams and sorbets

*tasting **10** / cup **5***