

La Punta Callao

CEVICHERÍA PERUANA

CEVICHE

CLÁSICO DE CLÁSICOS Seasonal fish, choclo, cancha, sweet potato and classic leche de tigre.	19€
CEVICHE CARRETILLERO Seasonal fish, choclo, cancha, sweet potato, fried calamari and yellow chili leche de tigre.	19€
CRIOLLAZO Seasonal fish, mussels, shrimps, calamari, sweet potato, choclo and three chili leche de tigre.	19€
TRÍO DE CEVICHES Ceviche tasting, clásico, criollazo and carretillero.	34€
LECHE DE TIGRE DE MERCADO Abundant leche de tigre classic with seasonal fish, choclo, cancha and sweet potato.	13€
CHORITOS A LA CHALACA Mussels with red onion, chilies, tomatoes, choclo, cancha and leche de tigre.	12€

CAUSAS, TIRADITO Y MAS

CAUSA LIMEÑA Mashed potato with yellow chili, chicken, cilantro, egg and mayonnaise.	14€
CAUSA ACEVICHADA Salmon ceviche served on mashed potatoes with yellow chili, tomatoes & avocado.	17€
TIRADITO BICOLOR Sashimi salmon, choclo, sweet potato, yellow chili and classic leche de tigre.	16€
MAKI ANTICUCHERO Salmon sushi roll with anticuchera, stuffed with fried prawn, cream cheese and avocado.	14€
MAKI CEVICHERO Sea bass sushi roll with acevichada mayonnaise, stuffed with prawn and avocado.	14€
CROQUETAS DE AJÍ DE GALLINA Filled with Ají de gallina.	9€
YUQUITAS Fried yucas with huancaína.	8€

SUCULENTO Y CALIENTITO

JALEA PORTEÑA Fried seasonal fish, shrimps & calamari, served with tartar sauce and criolla.	18€
CHAUFA MIXTO Stir fried rice in soy sauce in the wok with pork, chicken and prawns.	17€
ARROZ CON MARISCOS Rice in a chili base, seasonal seafood and criolla.	18€
ARROZ NORTEÑO CON CORVINA Rice cooked with cilantro, grilled sea bass fillet and prawns.	20€
PULPO ANTICUCHERO Grilled octopus with anticucho saucer, yucas and choclo.	24€
TACU TACU DE MARISCOS Seafood, rice and bean burger with spicy sauce.	18€
SECO DE TERNERA CON TACU TACU Beef rib stewed in cilantro sauce, beans and rice.	18€
AJI DE GALLINA Creamy chicken and yellow chili stew, parmesan cheese, rice and fried potatoes.	18€
LOMO SALTADO Stir fried tenderloin, potatoes, tomatoes, onions, rice and soya sauce.	19€
COMBINADO Rice in a chili base, seasonal seafood and ceviche clásico.	30€

LOS DULCES

TRES LECHE Soft sponge cake with milk.	7€
TORTA DE CHOCOLATE Chocolate cake with dulce de leche and fudge.	7€
TARTA DE MARACUYÁ Passion fruit tart.	7€

**From Thursday to Sunday, ask about the cake of the day.*

¡CHIM PUM, CALLAO!

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