

ENTRADAS APPETIZERS

CEVICHEs

CEVICHE CLÁSICO (D,L,R) 14,6
Raw diced fish marinated with lime juice, onion, Ají Limo, coriander, accompanied by sweet potato, corn choclo and corn chulpi

CEVICHE DE ATÚN ROJO (A,D,F,L,N,R) 14,9
Raw diced red tuna on Nikkei style with lime and coconut marinade, onion and Ají Limo, accompanied by sweet and purple potato and corn chulpi

FRÍAS COLD

VARIACIÓN DE CAUSAS (B,C,D,M,O,R) 12,6
Three kinds of potato towers

TATAKI DE ATÚN Thuna with black aioli
CAMARONES AL ROCOTO Shrimp with Salsa Rocoto
PULPO ANTICUCHADO Octopus with Olive Salsa

LOMO A LA HUANCAÍNA (A,G) 14,6
Argentinean Angus beef tataki with salsa Huancaína and black quinoa

CALIENTES HOT

ANTICUCHOS DE CORAZÓN (A,C,G,M,O) 11,6
Small skewers of grilled beef heart on a bed of small sauteed potatoes, served with Sarza Criolla and Salsa Q'ero
EXTRA SKEWER 3,2

CAMARONES AL AJO CRIOLLO (A,B) 12,9
Prawns fried in olive oil with Ají Amarillo, Ají Panca, garlic, coriander and parsley

PULPO A LA PLANCHA (C,M,O,R) 13,3
Grilled octopus with Ají Panca on purple potatoes, with Olive Salsa and corn choclo

ENSALADAS SALADS

ENSALADA Q'ERO (O) 7,9
Mixed green salad, rocket and baby spinach, avocado, scallion, and cherry tomatoes, marinated with mango-tamarind dressing

with grilled king prawns (B) 14,9

with grilled goat cheese (G) 12,9

with stripes of grilled chicken breast 11,9

with filet stripes of argentinian Angus beef 18,3

SOPAS SOUPS

SOPA DE MAÍZ (L,O) 5,9
Creamy corn soup with coconut milk (vegan)

optionally served with shrimp (B) 8,9

CHILCANO DE PESCADO (B,D,L,R) 6,3
Clear fish soup with seafood, cod fish, quinoa, potato and corn choclo

POSTRES DESSERTS

HELADO DE QUINUA (G) 4,9
Homemade quinoa ice cream

CAVA PEACH-TAMARIND-SORBET (O) 5,6

TORTA DE QUESO DE MARACUYÁ (A,G,F) 5,9
Passionfruit cheesecake

SOUFFLÉ DE DULCE DE LECHE (A,C,G) 7,6
Dulce de Leche soufflé with peach-tamarind sorbet

ALLERGEN INFORMATION ACCORDING TO CODEX-RECOMMENDATION

A – cereals containing gluten	D – fish	G – milk or lactose	M – mustard	P – lupines
B – crustaceans	E – peanut	H – edible nuts	N – sesame	R – molluscs
C – egg	F – soy	L – celeries	O – sulphites	

PLATOS PRINCIPALES MAIN DISHES

LOMO SALTADO (A,F,L,O)	20
Stripes of rump steak sauteed with tomato, onion and coriander, served with potato sticks and basmati rice	
FILETE DE ATÚN ROJO (D,G,H,O)	24
Grilled filet of red tuna on quinoa risotto and basil-coriander pesto	
AJÍ DE GALLINA (A,C,G,L,H)	17
Plucked chicken in a sauce from Ají Amarillo, walnuts and parmesan, served with basmati rice and potatoes	
Q'ERO'S BURGER (A,C,G,M,N,O)	19
Minced argentinian Angus beef, with cheddar, avocado, salad, tomato and pickled cucumber, served with sweet potato sticks and Q'ero Salsa	
CHAUFA MAR Y TIERRA (A,B,C,F,N)	23
Fried rice with vegetables peruvian style, with shrimp and filet of argentinian Angus beef	
VEGETERIAN	
VERDURAS SALTEADAS CON PATACONES (VEGAN)	10,9
Sauteed seasonal vegetables with fried plantains, served with avocado cream	
CHAUFA DE QUINUA (A,C,F,N)	11,9
Fried quinoa with vegetables peruvian style	

CARNES FROM THE ARGENTINE ANGUS BEEF

BIFE DE LOMO 220g Filetsteak	31
BIFE ANGOSTO 250g Rumpsteak	26
BIFE ANCHO 300g Rib-Eye Steak	33

GUARNICIONES

SIDE DISHES

4,4

QUINOTTO (G,O)

YUCAS FRITAS

PATACONES – deep-fried plantain

Grilled seasonal **VEGETABLES**

SWEET POTATO STICKS

MASHED SWEET POTATOES

3,8

BASMATI RICE

ROAST POTATOES

PAPAS FRITAS – potato sticks

SALSAS

SAUCEN

2,8.

INTIPALKA (A,F,L,O)

Sauce of red wine and blue corn

HUANCAÍNA (A,G)

Sauce of Ají Amarillo and cream cheese (spicy)

Q'ERO (C,M,O)

Similar to a Tartar Sauce, with coriander, Ají Panca and Ají Amarillo

ROCOTO

Sauce of red pepper slightly spicy (C,M) or very spicy (VEGAN)