



gastón
acurio

HAPPY HOUR

Every Thursday
4pm-7pm

Specialty Cocktails 8

PISCO SOUR

pisco quebranta, lime, egg whites, simple syrup, angostura bitters
choice of traditional, maracuya, mango, guava or chicha morada

PISCOJITO

pisco acholado, lime, fresh mint
choice of traditional, maracuya, mango, guava or chicha morada

LAVENDER TWIST

gin, dry lavender, lemon, mint, aromatic bitters

SPA TREATMENT

vodka, cucumber, ginger beer, lime

Beer and Wine 6

CUSQUEÑA
CRISTAL
AMSTEL LIGHT

ERNESTO CATENA, "PADRILLOS", malbec
BIBI GRAETZ "CASAMATTA", toscana bianco

Bites 4

CEBICHE CRIOLLO

calamari, shrimp, yellowtail snapper, cancha, ají amarillo pepper leche de tigre

CAUSA SALAD

beet, artichoke, peruvian asparagus, piquillo pepper, avocado, yellow potato causa

ANTICUCHO CHICKEN

free-range chicken, potatoes, choclo, ocopa sauce

JALEA FRITA

crispy calamari, cebiche sauce, chalaca, yuca

EMPANADA

ají de gallina, chicken, ají amarillo, pecans, manchego

PAN CON CHICHARRON

pork belly, rocoto cream, salsa criolla

PERUVIAN KFC

korean fried chicken, ají limo, gochujang pepper, garlic

PORK CHAUFA

pork, pan fried rice

for your convenience, an 18% gratuity will be added to your check