



• M I R A F L O R E S •

AMUSE BOUCHE

GRILLED BONEMARROW

With gremolata sauce, fresh bread and homemade pickles.

36

HOMEMADE HUMMUS

Served with fresh herbs, evoo and poori (fried bread)

36

CUCUMBER POPS

Battered in tempura with Asian dip

36

VIETNAMESE NEMS (X4)

Crispy rolls stuffed with shrimps and veggies

38

LETTUCE TACOS (X4)

Romain with chicken breast and shrimps, avocado, pineapple and jalapeños.

38

CRAB TOAST (X2)

Avocado, "chilligarlic" sauce, fresh coriander and lemon juice.

38

STRACCIATELLA

Homemade cheese from fresh mozzarella, with olive oil and fresh sourdough bread.

39

CARPACCIO

Tenderloin with vinaigrette, Rosé wine, parmesan cheese, fried capers, arugula, and quinoa cracker.

49

STUFFED GRAPE LEAVES

Beef, rice, and arabian spices.

38



STARTERS

BURRATA SALAD

Roman lettuce, burrata, balsamic vinaigrette, peaches, strawberries and jamon serrano.

50

CAESAR SALAD

Creamy dressing, bacon, grana padano and croutons.

34

ADDITIONALS:

-Grilled Chicken (10)
-Serrano Ham (15)
-Prawns (15)

TAFFY SHRIMP

Panko shrimp with a sweet, slightly spicy caramelized sauce.

40

CRIOLLA SOUP

Peruvian soup, beef, peruvian panka pepper, poached egg, noodles and cream fraiche.

41

OLIVE OCTOPUS

Thin sliced with creamy black olives sauce, basil pesto, capers and maras salt.

47

NIKKEI - STYLE TIRADITO

Catch of the day in soy sauce, sesame, chalaquita, and crispy fansi noodles.

49

SALMON TARTARE & REMOULADE

Dressed with avocado, onion, dill with remoulade sauce and quinoa crackers.

46

"AL AJILLO" SHRIMPS

Sauted in garlicky sauce with white wine, fresh parsley and fresh sourdough bread.

46

STEAK TARTARE

Our version with cured egg yolk and pickled mustard with fresh salad potatoes.

49

LALÁ CEBICHE

Peruvian national dish with fresh raw fish marinated with lemon, onions, fresh chilli and coriander leaves. Served with cooked corn and fried sweet potato.

52

GRILLED SCALLOPS (X5)

With buttery sauce with balsamic vinegar, amazonian bacon, garlic crumbs and chives.

63



ARTISANAL DOUGH

LALA[®]
• MIRAFLORES •



MAIN
COURSES

GNOCCHI CACIO E PEPE	48
Toasted, in creamy sauce of pecorino cheese and black pepper.	
TAGLIATELLE AL RAGÚ	48
Homemade fresh rich in yolks pasta, and ox tail ragout, with tomato sauce, and grana padano cheese.	
RAVIOLI DI LOCHE	47
Stuffed with loche squash and goat cream, cheese, with cherry tomato sauces with fennel seeds and grated cheese.	
AMAZONIAN RICE (PAELLA STYLED)	52
Made with cured meat, fried plantain, cocoa chalaquita, and charapita chili, plus candied pistachios and Amazonian chestnuts.	
MUSHROOM RISOTTO	54
With champignons and portobello and grilled asparagus.	
SHRIMPS CURRY	56
Homemade with coconut milk and spices with stir fried rice and toasted brazilian nuts.	
ROASTED BABY CHICKEN	58
Slowly baked with garlic and rosemary, served with grilled oyster mushrooms and greens.	
GRILLED FISH	60
Fillet grilled over embers, with potato puree and charred lemon.	
LOMO SALTADO	65
Sirloin stir fried with onion, tomato and fresh chili, soy sauce, vinegar and beef stock. Served with rice and rustic potatoes.	
STEAK WITH THREE PEPPERS	67
Creamy green, white, and black peppers served with crispy cassava mille-foilage.	
PERUVIAN RICE WITH DUCK	68
Pan - seared aged duck magret, northern styled rice with criolla salad.	
GRILLED SALMON	68
Over cauliflower puree, charred veggies and garlic - bread crumbs.	
PORK BELLY	60
Crispy skin, pear custard, and tarragon mashed potatoes.	

BEEF CHEEK A LA NORTEÑA	69
Slow-cooked tender pork cheeks, northern-style dry sauce, corn pie, and Creole sarza.	
OSSOBUCO AL OPORTO	69
Tender ossobuco beef, oporto sauce. Customer's choice: Creamy fettuccini or mashed potatoes.	
LANGOSTA & FETTUCCINE	98
Scarpato sauce, lobster tail poached in butter and herbs.	

PIZZAS

AIR BREAD	24
Served with fresh oregano and evoo.	
MARGHERITA	52
Tomato sauce, fresh mozzarella and basil leaves.	
PEPPERONI	56
Tomato sauce, fresh mozzarella and pepperoni.	
VEGGIE	56
Zucchini, onion, red pepper, roasted tomato, kale and lemon zest.	
LA HUACHANA	56
Onion, mozzarella, bacon, huachana sausage and spring onion.	
BLEU	59
Pears, blue cheese, black pepper, brazilian nuts and balsamic vinegar.	
CACIO E PEPE	60
Fresh mozzarella, grana padano and pecorino cheese, ground black pepper.	
STRACCIATELLA	62
Roasted tomatoes, tomato sauce and rockets (arugula).	
LA PIÑA	62
Roasted pineapple, ham, bacon, onion, jalapeños and spiced honey.	
PROSCIUTTO AND FUNGHI	64
Sauted champignon and portobello, mushrooms, raw prosciutto and rockets (arugula).	

