

STARTERS

SHRIMP CAUSA   **S/ 35**

Potato dough, yellow chili pepper and lemon juice, topped with avocado and grilled prawns with a seafood-flavored sauce.

OCTOPUS CAUSA   **S/ 40**

Potato dough, yellow chili pepper and lemon juice, topped with avocado, grilled octopus seasoned with Peruvian chili peppers with a seafood-flavored sauce and quail egg.

SHRIMP BRUSCHETTA   **S/ 30**

Garlic shrimp with garlic, olive oil and rocoto paste, flambéed with Sauvignon Blanc wine, served on crispy bread spread with herb butter.

BEEF LOIN CARPACCIO  **S/ 39**

Thin slices of beef tenderloin marinated in Provençal spices, accompanied by a caper and anchovy vinaigrette, arugula salad, almonds and homemade biscuits.

ALPACA SKEWERS    **S/ 40**

Pieces of marinated Alpaca loin in an anticucho sauce served over Andean potatoes, corn, and Creole salad

BEEF MARROW WITH CHEESE   **S/ 30**

Delicious bordelaise sauce made with beef marrow and wine, served on its own bone, with pieces of blue cheese accompanied by house bread and fresh sprouts.

BLUE CHEESE BECHAMEL CROQUETTES    **S/ 35**

Stuffed with blue cheese, served on elderberry sauce, pineapple chutney and arugula drizzled with melted blue cheese.

TROUT CEVICHE  **S/ 40**

Trucha de lago marinada en jugo de limón con ají limo y culantro, acompañada de camote glaseado y choclo tierno.

SALADS

PRAWN SALAD  **S/ 45**

Prawns, pears, avocado and grilled pineapple, on a mix of organic lettuces, drizzled with a passionfruit and lemon verbena vinaigrette.

QUINOA SALAD **S/ 29**

A mix of quinoa, red, black and white, accompanied by vegetables, mushrooms, baby carrots, zucchini and a mix of lettuces with passion fruit vinaigrette.

SOUPS

CREAMY VEGETABLE SOUP   **S/ 28**

Slow-cooked mixed vegetables, decorated with sour cream and a crown of small cubes of toasted bread.

CHICKEN QUINOA SOUP **S/ 30**

Vegetable soup with a mix of quinoa, chicken, pumpkin, broad beans and carrot, flavored with huacatay.

MEATS

All meats serve don handcrafted volcanic Stone from Arequipa Perú

ARGENTINE IMPORTED CUTS

- RIB EYE 13 oz / 350 gr. **S/ 165**
- STRIPLOIN 13 oz / 350 gr. **S/ 165**
- RUMP CAP 13 oz / 350 gr. **S/ 160**

OXAPAMPA ANGUS CUTS - PERÚ

- RIB EYE 13 oz / 350 gr. **S/ 115**
- STRIPLOIN 13 oz / 350 gr. **S/ 115**
- T- BONE 21 oz / 500 gr. **S/ 125**
- RUMP CAP 13 oz / 350 gr. **S/ 110**

CORTES LOCALES / LOCAL MEATS

- BEEF TENDERLOIN **S/ 69**
- ALPACA TENDERLOIN **S/ 69**
- TROUT FILLET **S/ 60**
- SHRIMP **S/ 69**
- CHICKEN BREAST **S/ 55**
- SURF A TURF (Beef & Shrimp) **S/ 69**
- MIXED CHORIZO (Lamb and Chicken) **S/ 65**
- BRAISED LAMB SHANK  **S/ 69**
Traditional lamb from Ayaviri, slowly cooked in the oven and bathed in a red wine sauce
- PORK KNUCKLE  **S/ 65**
Slow-cooked pork knuckle with a white wine sauce, served with vegetables on a potato and apple pie



GLUTÉN



DAIRY



SEAFOOD



DRIED FRUITS

FITTINGS

Our Peruvian and imported meat options include a side dish and a garden salad

- Baked potatoes stuffed with a creamy white sauce with blue cheese and mozzarella.  
- Golden native potatoes, sautéed with crispy bacon and parsley. 
- Crispy fries with a subtle hint of oregano.
- Sautéed vegetables accompanied by mushrooms stuffed with pepper and leek.   
- Fettuccine served with your choice of white sauce, yellow chili sauce, or butter  

MAIN COURSES

LOMO SALTADO S/ 62

Beef tenderloin stir-fried in a wok with onion, yellow chili pepper, tomato, cilantro and soy sauce, accompanied by french fries and rice with corn.

AJÍ DE GALLINA S/ 40

Mild yellow chili sauce with pecans and parmesan cheese served over Andean potatoes, olives, quail egg and rice.

OXTAIL STEW S/ 52

Slow-cooked oxtail with vegetables and red wine, accompanied by yellow potato puree and fresh salad with a caper vinaigrette.

OSSOBUCO WITH POLENTA S/ 60

Veal ossobuco slowly cooked in red wine with mushrooms and vegetables, served over polenta puree, sour cream and grilled asparagus.

CATEDRAL BURGER S/ 40

Beef and pork tenderloin burger, topped with cheddar cheese, served on artisan bread with lettuce, tomato, onion, crispy bacon and yellow chili sauce accompanied by french fries.

OVEN BAKED TROUT S/ 55

Trout stuffed with chimichurri, baked in a clay oven with a touch of orange, vegetables in white wine and crispy native potatoes.

GRILLED OCTOPUS S/ 68

Grilled octopus seasoned with Peruvian chili peppers, served over sauteed vegetables, stuffed mushrooms accompanied by Andean potatoes and chimichurri.

“CUSQUEÑO” GUINEA PIG S/ 99

Roasted guinea pig in a clay oven, accompanied by Andean potatoes, fresh garden salad and house sauce: Preparation time 1 hour.

PIZZA

BOSCAIOLA PIZZA S/ 47

Tomato sauce, mozzarella cheese, chorizo, bacon, white onion, bell pepper and sautéed mushrooms, decorated with sour cream sauce.

GRILLER´S PIZZA S/ 48

Tomato sauce, mozzarella cheese, lamb chorizo with mushrooms, pear, tomatoes sautéed with thyme and rosemary, paprika and zucchini, decorated with arugula and balsamic reduction.

ALFREDO CHICKEN PIZZA S/ 49

White sauce with cream cheese, mozzarella cheese, chicken chorizo with fennel, grilled chicken, mushrooms, paprika and ham, decorated with a mix of garden leaves.

PASTA

TAGLIOLINI WITH SHRIMP S/ 59

Creamy sauce of yellow chili pepper, coconut milk and white wine, flavored with lemon verbena, served with grilled prawns, cushuro and garden sprouts.

TAGLIATELLE WITH BEEF RAGÚ S/ 49

Pieces of beef slowly cooked with red wine and vegetables, served over ribbons of fresh homemade pasta, with a touch of fresh parsley.

BEEF CHEK LASAGNA S/ 40

Slow-cooked beef cheek, layered with fresh pasta, béchamel sauce, mozzarella and parmesan cheese, baked in a clay oven.