

B

RESTOBAR

- B BREAKFAST -

HOTEL B STYLE 18

{omelette | scrambled| fried | soft-boiled}

.....

HEALTHY EGGS 18

{omelette with egg whites, asparagus, mushrooms, cherry tomato}

.....

CRIOLLO BREAKFAST 24

{chicharrón, tamal, camote, salsa criolla}

.....

B EGGS 24

{golden potatoes, huacatay chimichurri, bacon}

.....

ANDEAN EGGS 24

{quinoa salad, avocado, seed bread}

.....

PANCAKES 22

{to choose: blueberries, banana or chocolate chips}

.....

WAFFLES 22

{whipped cream and berries}

.....

FRENCH TOAST 22

{whipped cream and berries}

.....

GRANOLA OF THE HOUSE 18

{Greek yogurt, fresh fruit, maple syrup}



**All prices are in soles. Taxes and service are included.*

B

RESTOBAR

- B BRUNCH -

Served Monday through Sunday
From 8:00 AM to 1:00 PM

BREADS OF THE HOUSE

croissants | chapla | seed bread | cinnamon rolls

TO SPREAD

herb butter | goat cheese | aguaymanto jam | fig jam

BOCCONCINI CAPRESE

pesto, tomato confit, cherry tomato, olive oil & basil leaves

HOUSE GRANOLA

Greek yogurt, fresh fruit & maple syrup

.....
to choose:

B EGGS

golden potatoes, huacatay chimichuri, bacon

ANDEAN EGGS

quinoa salad, avocado, seed bread

PERUVIAN EGGS

poached eggs, Benedictine sauce, huachana sausage, seed bread

CRIOLLO BREAKFAST

fried pork belly, tamale, sweet potato, Criollo sauce

.....
to choose:

PANCAKES

toppings: blueberries, banana or chocolate chips

WAFFLES

whipped cream and berries

DRINKS

Coffee, tea or hot chocolate
Aperol Spritz or Mimosa

Adults S/ 85

Children S/ 45



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RESTOBAR

- TEA TIME -

Served Monday through Sunday
From 4:00 PM to 7:00 PM

SAVORY

Hummus & crackers
Classic triple sandwich
Veggie chapla
Ham & cheese croissant
Chicken panini
Quiche Lorraine

.....

SWEET

Pecan pye
Brownies
Alfajores
Cake pops
Apple tart

.....

DRINKS

Coffee, infusions and/or chocolate milk
Bellini or Mimosa

Adults S/ 74
Children S/ 45



**Todos los precios son en soles, incluyen impuestos y servicios de ley*

B

RESTOBAR

STARTERS

SCALLOPS & SEA URCHINS 32

Cocona fruit, yacon & sachaculantro

CAUSA TARTAR 38

Ceviche-styled catch of the day with rocoto pepper, crispy, avocado and quinoa pop

CHARCOAL FUNGI 36

Avocado, corn and cocona chalaca emulsion

B SALAD 36

Mixed greens, house pickles, lime peanut vinaigrette

ARTICHOKES 36

Sheets, emulsion and limonet, grana padano

TUNA & BLUEBERRY 38

TIRADITO

Ponzu & blueberry, artichoke emulsion & crunchies

TATAKI 42

Toasted tuna, white garlic & seed toast

CEVICHE 42

Lima styled with creamy sweet potatoes

TOASTED OCTOPUS 38

Capers & olives chimichurri, aged mustard

CARPACCIO 38

Tenderloin, quinoa pop, pickled shallot, padano aioli, balsamic

CRUNCHY CUY 42

Native potatoes, huacatay pesto, chalaca

MAIN COURSES

RICOTTA & SCALLOP RAVIOLI 54

Fan shells, lime butter, confited tomatoes

FIDEUÁ CHUPE 48

Chowder, toasted shrimp, quail egg, alioli

STICKY SEAFOOD RICE 48

Fish, arborio rice in parihuela juices, rocoto pepper chalaca sauce

GRILLED PAICHE 62

Tucupi, kimchi rice, greens, arracacha & sachatomate

FISH & VEGETABLE BROTH 52

Marinated vegetables, mashua, vegetable and fish concentrate

BEEF CHEEKS & MUSHROOMS 56

Cooked at temperature, pasta in porcon sauce, charcoal vegetables

B SIRLOIN 54

Sauteed sirloin, native potatoes, and rice with corn

SUCKLING PIG 58

Creamy quince, pear in red wine, cambozola

ANGUS SKIRT STEAK 82

Tubers cake, greens

DESSERTS

CHIRIMUÑA 24

Toasted chirimoya & sorbet, muña cream & milk caramel foam

CHOCO HARDCORE 24

Brownie, mousse, ganache, 85% chocolate cream, nibs & almond

CRÈME CARAMEL 24

Berries & butterscotch

TOSTA ROSA 24

Brioche, red berries, strawberry & tulip sorbet



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