



PIURA

TERRAZA - PERUANA

Chilled Options

PAPAS A LA HUANCAINA ₺5.200

One of Peru's most iconic dishes! Tender potatoes draped in a creamy sauce of yellow chili and fresh cheese, achieving a subtle balance between spicy and smooth.

PERUVIAN CEVICHE ₺7.500

Pieces of fresh fish marinated in lime juice. Paired with crispy red onion, fresh cilantro, and a touch of chili. Complemented with Peruvian-style sweet potato. Light and invigorating.

CUCUMBER & SHRIMP CEVICHE ₺8.500

Choice shrimps enhanced by the freshness of cucumber. Blended in a citrusy green sauce with hints of fresh herbs and select spices. Served with crunchy artisan chips.

SHRIMP & MANGO CEVICHE ₺7.500

A tropical symphony in every bite! Fresh shrimp, perfectly seasoned, intertwined with juicy chunks of ripe mango. The citrusy marinade amplifies and balances the sweetness of the mango and the freshness of the seafood.

TRIO OF CEVICHEs ₺16.200

An exciting combination to savor the versatility of ceviche in its delicious versions. Includes shrimp ceviche in a creamy spicy rocoto sauce. The tender octopus ceviche transports to eastern regions with Asian spices and flavors. The trilogy is rounded off with the classic Peruvian fish ceviche with fresh fish and purple onion marinated in lime-chili and cilantro.

+ RECOMMENDED +

PERUVIAN MIXED CEVICHE ₺9.000

A selection of sea bass, squid, octopus, mussels, and shrimp combine in a marine feast that delights the senses with the freshest ingredients from our oceans.

OCTOPUS OR SALMON CARPACCIO ₺9.500

Very thin slices of octopus or salmon. Tinted with a seductive caper and spice sauce. Served with creamy avocado chunks and crunchy toasted bread.

LIMA-STYLE CAUSA

SHRIMP ₺7.500

OCTOPUS ₺9.900

CHICKEN ₺5.000

A delightful dish that transports you to the Peruvian coast! Choose your favorite version of this exquisite tradition. Combines yellow potato puree, yellow chili, and lime to create a vibrant flavor experience and creamy textures.

CEVICHE-STYLE CAUSA ₺8.000

Fresh fish marinated in lime juice and tiger's milk takes center stage combined with yellow potato puree, yellow chili, and spices. Citrusy, spicy flavors and the subtleness of the causa weave together in an emblematic experience of Lima's vibrant streets.

SEA BASS AND PERUVIAN ₺11.900

CHILI TIRADITO

Indulge in a combination of marine freshness, subtle spiciness, and creamy avocado. Thin slices of sea bass bathed in a vibrant Peruvian chili sauce in a perfect balance of taste and warmth.

SEA BASS AND SALMON TIRADITO ₺7.500

Delicate slices of fresh fish presented on a base of chili sauce to provide a spicy touch and depth of flavor. Enhanced with sunflower seeds and crunchy corn kernels.

OCTOPUS WITH OLIVES ₺11.000

Thin slices of octopus submerged in botija olive mayonnaise to highlight the tender texture and seafood flavors. Complemented with avocado chunks.

CHALACA MUSSELS ₺8.000

Mussels marinated in tomato and lime until they achieve a refreshingly citrus flavor. Served in their shells to enhance the connection to the ocean. Accompanied by sweet and crunchy tender corn.

PIURA SALAD ₺6.500

A fresh salad of crispy lettuce with feta cheese and olives. Crunchy seeds and the sweetness of mango and cherry tomatoes complement the fusion of flavors. Dressed with an orange citrus vinaigrette. Healthy, colorful, and vibrant!

TROPICAL BOWL ₺7.500

A fresh and crispy mixed lettuce base, paired with avocado, cucumber, hearts of palm, cherry tomatoes, and radishes. Crunchy seeds add a textured touch, all enhanced with our passionfruit dressing, imparting a tropical and tangy flavor.

PRICES WITH ALL TAXES INCLUDED



SHRIMP RISOTTO **¢14.700**

Exquisite and creamy. Arborio rice with shrimp marinated in wine. Topped with Grana Padano cheese to provide a deep and delicately salty flavor.

WILD MUSHROOM RISOTTO **¢9.500**

Aromatic risotto with a wild mushroom sauce, enhanced by a touch of wine. Served with crispy vegetables like carrots, zucchinis, and peppers. Topped with Grana Padano cheese.

FETTUCCINE FRUTOS DI MAREI **¢10.900**

Fettuccine al dente in a creamy spinach, parmesan, and white wine sauce. Accompanied by shrimp, mussels, fish, octopus, and squid. Flavors that evoke the Italian coast.

FETTUCCINI A LA HUANCAÍNA WITH LOMITO • **¢15.000**

In a spicy pepper sauce and traditional Turrialba cheese. A delicious fusion of Inca flavors with a touch of Costa Rican flair. Cooked al dente. A unique culinary experience.



RED SNAPPER IN SEAFOOD SAUCE **¢23.500**

A sophisticated delicacy! Served whole and fried, it boasts a crispy exterior with juicy and tender meat inside. Drizzled with a creamy sauce of fresh seafood and a hint of spicy Peruvian pepper. Flambéed with wine.

RECOMMENDED

CITRUS SALMON **¢13.500**

Perfectly cooked salmon fillet, draped in a clarified butter sauce with a light citrus touch. Served with sweet potato purée and sautéed vegetables. Flavor and texture in perfect balance!

PARIHUELA **¢11.500**

Grilled sea bass fillet bathed in a delightful seafood sauce with Peruvian chili and the authentic sauce from its origin. Every bite of this dish will transport you to a festival of marine flavors, where the freshness of the fish harmoniously combines with the intensity of its sauce. Additionally, it is served with lemon wedges that provide a citrusy and refreshing touch.

CURRIED SEA BASS **¢11.000**

Sea bass fillet slowly cooked in a velvety curry sauce, coconut milk, and fish bouillon to enhance bold flavors. Accented with fresh mint and cherry tomatoes.

PACIFIC SEA BASS ASIAN STYLE **¢15.000**

Delicate grilled sea bass fillet. In an oyster and seafood sauce to bring out salty and umami nuances. Complemented with a colorful medley of sautéed fresh vegetables.

MACHO-STYLE SEA BASS  **¢17.500**

Grilled sea bass fillet. Cooked to perfection and laid over an exquisite seafood sauce with hints of Peruvian chili pepper. Each bite unveils a symphony of marine flavors in perfect harmony. Served with white rice and a refreshing traditional salad.



GRILLED OCTOPUS **¢19.500**

Marinated in a unique blend of dried chilies and wine, this grilled octopus reveals hints of smokiness and promises a tender, succulent bite. Complemented by caramelized grilled avocado and accompanied by a warm pico de gallo and rustic Andean potatoes. A culinary delight from start to finish!

RECOMENDADO

SEA BASS RINDS **¢8.900**

Marinated in a sumptuous mustard blend, these deep-fried sea bass chunks deliver a burst of flavor. Carefully breaded, they showcase a golden, crispy shell while preserving a juicy and tender interior. Served with a lively traditional salad and crunchy fried cassava.

SHRIMP TACU TACU **¢11.900**

This dish masterfully combines Peruvian tradition with modern flair. A canapé of white beans, lightly sautéed with chili, sets the stage for the delectable shrimp. The dish is subtly spiced with mild rocoto cream, elevating its rich flavors. Complemented by a crisp traditional salad.

PISCO-FLAMBÉED SCALLOPS **¢14.900**

South Pacific scallops are expertly gratinated with Parmesan cheese, forming a golden, crunchy crust that beautifully contrasts with their soft, juicy interior. Flambéed with authentic Peruvian pisco, this culinary touch infuses the dish with a distinctive aroma and flavor, positioning it as one of our most remarkable offerings.

SEA BASS CRACKLINGS **¢8.100**

Marinated in an exquisite blend of mustard, which imparts a bold flavor, they are then delicately breaded to achieve a golden and crispy texture on the outside, while the inside remains juicy and tender. They are served accompanied by a fresh "ensalada criolla," providing a contrast with its mix of vegetables and traditional seasonings. Fried yuca is a must, complementing the dish.

FRIED CALAMARI **¢5.500**

Experience a culinary delight with our mustard-marinated fried calamari. Paired perfectly with crispy cassava sticks and a refreshing traditional salad.

PRICES WITH ALL TAXES INCLUDED

Grilled Cuts

RIB EYE 400G ₱18.500

This premium cut of meat is known for its exceptional marbling and intense, delicious flavor. Our expert chef will prepare it to your desired doneness, sealing in the juices and emphasizing its tender and juicy texture.

COWBOY STEAK 500G ₱29.500

With its signature axe-shaped bone and generous size, this steak is perfect for meat lovers! Our skilled chef grills it to your liking, creating a succulent golden crust on the outside while retaining its inner juiciness and tenderness.

LOMITO 320G ₱19.900

This select piece of meat is grilled to perfection to reveal its natural flavors and tender, juicy texture. A dish that celebrates the essence of classic grilling, prepared with passion and expertise.

NEW YORK STEAK ₱19.900

A premium cut with a rich taste and succulent texture, the New York Steak is known for its perfect marbling. Grilled to achieve a golden exterior and tender center, it's the ideal choice for meat enthusiasts.

TOMAHAWK 500G ₱29.500

This impressive cut of meat, with its signature long bone, is a showstopper not just for its appearance but also for its rich marbling, deep flavor, and tender, juicy texture. Perfectly cooked, this cut is delightful for special occasions.

BABY BACK RIBS ₱20.900

Slow-cooked to caramelize and highlight its flavorful, melt-in-your-mouth texture. Coated with our signature barbecue sauce.

+RECOMMENDED+

ACCOMPANIED BY *two side dishes*

FRENCH FRIES

BUTTERED CORN COB

REFRIED BEANS

CASSAVA WITH GARLIC SAUCE

PICO DE GALLO SALSA

GREEN SALAD

BAKED POTATO

PERUVIAN MASHED POTATOES

FRIED SWEET POTATO

SAUTÉED VEGETABLES

Soup

SEAFOOD SOUP ₱9.900

Selected seafood sautéed in wine complements our homemade fish stock, creating a deep and aromatic broth. Enjoy shrimp, squid, mussels, and fish in every spoonful.

CREAMY SEAFOOD SOUP ₱10.900

A creamy version made with milk. Crafted with our exquisite selection of juicy shrimp, tender squid, fresh mussels, and fish bits sautéed in wine.

PERUVIAN CHUPE ₱12.900

A Peruvian tradition. It harmonizes the essence of shrimp with creamy evaporated milk. Each spoonful reveals the abundance of shrimp, the freshness of the vegetables, and the texture of the rice. A culinary journey that, with its creamy broth, evokes the warm coasts of Peru.

Beef

ANGUS BURGER ₱14.500

Savor our 100% premium Angus beef burger. Enhanced with melted Swiss cheese, crispy bacon, and caramelized onions. Paired with golden french fries.

PIURA BURGER ₱16.000

A signature specialty! This 100% Angus beef burger is layered with double cheese, shrimp in a creamy aji pepper sauce, and smoky crispy bacon. Accented with fresh avocado chunks and served alongside golden sweet potato fries.

+RECOMMENDED+

STIR-FRIED BEEF ₱12.100

Delicate beef loin pieces expertly paired with a fresh vegetable medley and stir-fried in a wok. This dish offers a symphony of vibrant colors, textures, and subtle Asian flavors.

BEEF 'A LO MACHO' ₱16.000

A prime beef loin cut, grilled to perfection, then lavishly coated in a seafood sauce with an olive oil and spicy aji pepper base. Served with rice, a traditional salad, and a mix of sautéed vegetables.

PRICES WITH ALL TAXES INCLUDED



Chicken

STIR-FRIED CHICKEN ₱7.500

Strips of chicken stir-fried in a wok, cooked in a delectable oriental sauce with hints of aji pepper and a gentle touch of sweet bell pepper to balance and enhance its flavor. This dish is complemented by tender and crispy onions, adding a crunchy and slightly sweet nuance.

AJI DE GALLINA ₱8.900

A traditional recipe! Shredded chicken in a creamy sauce made from yellow aji pepper. Laid on a bed of boiled potato slices, it's complemented with chunks of fresh cheese and hard-boiled egg. Black olives provide a contrasting touch, elevating the overall flavor of the dish.

CHICKEN IN WILD MUSHROOM CREAM ₱7.500

Succulent pieces of chicken coated in a creamy wild mushroom sauce, emphasizing rustic and deep flavors. Paired with vegetables delicately sautéed in wine for nuance and color.

TERIYAKI CHICKEN ₱7.000

Juicy pieces of chicken in a sweet-and-sour sauce with hints of soy, ginger, and Asian spices. Accompanied by fresh onion and sweet bell pepper for perfect balance. Served with a generous portion of chaufa rice, a Peruvian take on fried rice with vegetables.



Rice Dishes

GREEN RICE WITH CHICKEN ₱6.100

Authentic Peruvian flavor in every bite! Rice flavored with cilantro and spinach, paired with juicy chicken fillets and fresh vegetables. Served with a green salad.

RICE WITH SHRIMP ₱11.100

A favorite Tico dish. Featuring a generous portion of shrimp sautéed in wine and a delicious fish sauce, capturing the sunny essence of Costa Rica's beaches. Served with a salad and crispy french fries.

PIURA SEAFOOD RICE ₱13.000

A selection of meticulously chosen seafood, sautéed in wine and paired with a fish concentrate to enhance their flavor. The aji sauce introduces a spicy and aromatic touch, perfectly offset by a fresh and vibrant traditional salad. This dish seamlessly blends the bounty of the sea with culinary tradition to present a true feast.

VEGETARIAN CHAUF A ₱7.100

Wok-fried rice mingling a medley of crisp and fresh vegetables. A genuine Chinese sauce imparts a distinctive taste, offering sweet and salty notes that highlight the flavorful blend. Served alongside a light green salad.

THREE-FLAVOR CHAUF A ₱9.900

Expertly cooked in a wok, this dish merges tender beef slices, succulent chicken, and flavorful shrimp, all stir-fried in an irresistible oriental sauce with a fragrant hint of sesame oil. Paired perfectly with crunchy fried potatoes.



Dessert

BLUEBERRY PANNA COTTA ₱4.200

Our exquisite blueberry panna cotta is a delicate combination of smooth cream with a fruity touch of fresh blueberries. Its silky texture and sweet-tart flavor make this dessert a unique and delicious experience that will captivate your senses.

WILD BERRIES CHEESECAKE ₱4.200

Anchored on a crumbly cookie base, this cheesecake boasts a luscious layer made from the finest cream cheese. Its crown jewel is a fresh and juicy medley of strawberries, raspberries, blueberries, and blackberries, that truly elevates the dessert.

SUSPIRO LIMEÑO ₱4.200

True to its poetic name, this Peruvian delicacy will have you sighing in delight. A luxurious layer of dulce de leche is topped with a cloud-like meringue and kissed with a sprinkle of cinnamon.

BAKED MILK ₱4.000

An homage to Peru's culinary traditions, this dessert is reminiscent of flan in its rich texture and taste. Crafted with milk, eggs, sugar, and a whisper of vanilla, it is baked to perfection, achieving a creamy consistency crowned by a golden caramelized crust.

CHOCOLATE TERRINE ₱4.500

Indulge in our airy chocolate cake, adorned with a refined chocolate glaze that amplifies its richness. Served with a dollop of melting ice cream, this dessert plays a symphony of textures and temperatures on the palate.



To Share

PERUVIAN JALEA ₱21.000

A true feast of a selection of fresh seafood, enveloped in a delicate and crunchy breading seasoned with traditional Peruvian spices. Served with a creole salad with citrusy notes to enhance the marine flavors. Accompanied by a generous portion of fried yucca sticks.

FAMILY GRILL ₱35.000

A celebration of classic grills! A bounty of ingredients is transformed on the coals to delight all tastes. Includes marinated chicken pieces, tender beef skewers, and soft ribs that melt in your mouth. And of course, the Argentine chorizo sausage, smoked and filled with spices, cannot be missed. Rounded off by a selection of grilled vegetables to add a fresh crunch to the experience.

MARINE ROUND ₱31.500

Combines the best of our seafood dishes as inspired by the Peruvian coasts. From succulent shrimp to juicy mussels. Includes fish "chaufa" rice, seafood rice, vieiras "a la chalaca", shrimp "causa", and Peruvian ceviche. Perfect to share with friends and family!

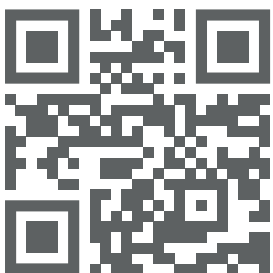




Chef's Daily Specials

Our chef, inspired by the genuine freshness of seasonal ingredients, artfully composes daily dishes that showcase bold and innovative flavors. From refined seafood blends and delectable vegetarian creations to expertly crafted meat cuts, dive into a captivating journey through the culinary arts!

ASK YOUR WAITER FOR THE CHEF'S SPECIALTIES



SCAN ME
AND LEARN MORE ABOUT PIURA





PIURA

TERRAZA - PERUANA