



# Appetizers

## JALEA CRIOLLA \$15.200.-

A delicious selection of crispy fresh seafood, with yucca, creole and tartar sauces.

## MILANESA SHRIMPS \$15.200.-

Crispy breaded shrimps with tartar sauce.

## TRADITIONAL GRILLED MEAT SKEWERS \$12.500.-

Tender beef in slices seasoned with Peruvian spices.

## SUIZA PERUANA

### STYLE PIQUEO (5 DIFFERENT FLAVOURS) \$20.200.-

Tiradito, ceviche, chicharrón, grilled meat skewers and provenzal pulpo.

### COLD PIQUEO \$20.200.-

Shrimp cocktail, mixed ceviche, olive octopus, fish tiradito and creole cause.

# Ceviches

## FISH CEVICHE \$14.900.-

Fresh fish in cubes, marinated with lemon juice, red onion, corn, sweet potato and rocoto.

## MIXED CEVICHE \$15.500.-

Fish and seafood seasoned with pica lemon, corn and sweet potato.

## FISH – SHRIMP CEVICHE \$15.500.-

Fish and shrimp seasoned with lemon juice, red onion, corn, sweet potato and a touch of chili.

## SUIZA – PERUANA STYLE CEVICHE \$16.000.-

Three types of ceviche: rocoto, cilantro and yellow chili.

## APALTADO CEVICHE (WITH AVOCADO) \$17.500.-



# Causas

**TUNA CAUSA** **\$11.500.-**

Kneaded potato with yellow chili, tuna and avocado.

**CHICKEN CAUSA** **\$11.900.-**

Kneaded potato with yellow chili, chicken and avocado.

**SHRIMP – CRAB CAUSA** **\$13.500.-**

Kneaded potato with yellow chili, stuffed with Ecuadorian shrimp, crab and avocado.

**PANKO CAUSA** **\$14.900.-**

Kneaded potato with yellow chili, stuffed with crab and Ecuadorian shrimps, topped with crunchy shrimps and a touch of chef's sauce.

**CRISPY CAUSA** **\$14.900.-**

Kneaded potato with yellow chili, stuffed with crab, avocado and Ecuadorian shrimps, breaded with egg, flour and panko, bathed with huancaína sauce.

# Tiraditos

**SUIZA PERUANA STYLE TIRADITO** **\$14.800.-**

Fish slices seasoned with cilantro, yellow chili pepper and rocoto with olive oil, accompanied with sweet potato and corn.

**YELLOW CHILI TIRADITO** **\$14.000.-**

Fish slices seasoned with pica lemon and yellow chili pepper, accompanied with sweet potato and corn.

**CORIANDER TIRADITO** **\$14.000.-**

Fish slices seasoned with pica lemon and coriander sauce, accompanied with sweet potato and corn.

**CREOLE TIRADITO** **\$14.000.-**

Fish slices seasoned with pica lemon, coriander and limo chili, accompanied with sweet potato and corn.

**SPECIAL TIRADITO** **\$14.200.-**

Fish slices seasoned with special vinegar, olive oil and a pinch of garlic, accompanied with sweet potato and corn.



# Rice

## SEAFOOD WITH RICE \$15.000.-

Seafood mix with Creole sauce flamed in white wine and a touch of annatto.

## SHRIMP CHAUFA RICE \$15.000.-

Ecuadorian shrimp flamed with soy, vegetables and sesame oil.

## SEAFOOD CHAUFA RICE \$14.900.-

Seafood mix with a touch of soy, sesame oil and chives.

## CHICKEN AND MEAT CHAUFA RICE \$15.800.-

A delicious flavour mix of meat and chicken, a touch of soy and sesame oil.

## SAFFRON RISOTTO WITH SHRIMP \$15.500.-

Shrimp sauteed with white wine, saffron, arborio rice, cream, lobster and parmesan cheese.

## SQUID RISOTTO \$15.000.-

Squid sauteed with olive oil, saffron, white wine, arborio rice, squid ink and chef's secrets.

## SUIZA PERUANA RISOTTO WITH TUNA \$16.000.-

Rice, saffron, white wine, cream and parmesan cheese, with grilled tuna, topped with pepper sauce.

## GREEN RICE WITH SHRIMP AND OYSTERS \$15.900.-

Shrimp and oysters cooked in cilantro sauce, mixed with rice and Creole sauce.

## ARTICHOKE RISOTTO \$17.500.-

## RED WINE RISOTTO \$17.500.-





# Octopus

## OLIVE OCTOPUS

\$16.200.-

Tender octopus slices, dressed with lemon, white wine, chives, olive oil and olive sauce.

## OLIVE LEMON OCTOPUS

\$16.200.-

Tender octopus slices, dressed with pica lemon, chives, olive oil and celery. Optional: olive sauce.

## GRILLED OCTOPUS

\$18.900.-

## OCTOPUS WITH GARLIC

\$16.500.-

Octopus slices, seasoned with olive oil, garlic, chives and yellow chili cream.

## SUIZA PERUANA STYLE OCTOPUS

\$18.500.-

Grilled octopus with garlic and Peruvian flavors.



# Peruvian Traditions

## AJÍ DE GALLINA

\$14.500.-

Chicken pieces cooked in yellow chili cream.

## LOMO SALTADO

\$15.800.-

Pieces of beef fillet sautéed with tomato, onion and french fries.

## BOVINE SECO

\$15.800.-

Meat cooked in cilantro, peas and yucca sauce.

## SHRIMP TACU TACU

\$16.000.-

Mixture of beans with Creole rice and shrimps, with lobster sauce and pistachio.

## SUIZA PERUANA SHRIMP

\$16.500.-

Shrimps wrapped with meat, topped with a homemade sauce accompanied with mushrooms risotto.

## SEAFOOD CAU CAU

\$15.800.-

Cooked seafood, yellow chili and aromatic herbs.





# Peruvian Traditions

## SPICY SHRIMP

\$15.800.-

Ecuadorian shrimps, sauteed with white wine and shrimp coral sauce.

## SPICY SEAFOOD

\$15.800.-

Seafood sauteed with white wine in shrimp coral.

## BEEF TACU TACU

\$15.900.-

Mix of beans with Creole rice topped with beef fillet, fried egg and banana.

## ANDEAN PACHAMANCA

\$30.000.-

Squid and shrimp skewers, fish, salmon and shellfish, marinated in Peruvian essences, huacatay and chef's secrets.

## Meat

## BLACK PEPPER STEAK

\$15.900.-

Grilled beef fillet with a touch of black pepper, flambeed with brandy and homemade sauce.

## SURF AND TURF STEAK

\$16.200.-

Beef fillet with seafood flambeed in white wine, with homemade Peruvian-style sauce.

## SUIZA PERUANA STYLE STEAK

\$16.500.-

Beef fillet, with three types of sauce of your choice.

## FILET MIGNON

\$15.900.-

Beef fillet bathed in meat sauce with mushrooms and red wine.

## HUANCAINA STEAK

\$15.900.-

Grilled beef steak with a Peruvian-style huancaína base, with french fries.



## Noodles

### SAUTEED SPAGHETTI WITH SEAFOOD \$15.200.-

Spaghetti with flambeed seafood in wine and soy sauce, onion and tomato.

### SAUTEED SPAGHETTI WITH MEAT AND CHICKEN \$14.900.-

Flambeed meat, chicken and spaghetti in wine and soy sauce with onion and tomato.

### “A LO MACHO” SPAGHETTI \$15.200.-

With seafood flambeed in wine and Peruvian spices.

### SHRIMP CANNELLONI \$15.800.-

Stuffed with shrimp and ricotta with a sauce.

### SHRIMP TIMBALE \$15.800.-

Fettuccine and shrimp, with shrimp sauce, cream and gratin parmesan cheese.



## Fish

FISH OF  
THE DAY

SEABASS

SALMON

TUNA

SOLE

### SUIZA PERUANA STYLE FISH

Grilled fish with three types of sauce of your choice.

\$15.500.-

\$15.900.-

\$15.900.-

\$15.900.-

\$15.900.-

### FISH IN CRAB SAUCE

Grilled fish with crab, flambeed with cognac in lobster sauce.

\$14.900.-

\$15.900.-

\$15.900.-

\$15.900.-

\$15.900.-

### CORIANDER FISH

Grielled fish with coriander sauce.

\$14.500.-

\$15.900.-

\$15.900.-

\$15.900.-

\$15.900.-







# Fish

FISH OF  
THE DAY

SEABASS

SALMON

TUNA

SOLE

## THYME FISH

Grilled fish with thyme sauce and Ecuadorian shrimps.

\$14.900.-

\$15.900.-

\$15.900.-

\$15.900.-

\$15.900.-

## GRILLED SUIZA PERUANA FISH

Fish stuffed with shrimp, topped with crab and asparagus, bathed with a gratin cheese sauce; accompanied by mashed potatoes.

\$15.900.-

\$16.500.-

\$16.500.-

\$16.500.-

\$16.500.-



# Side Dishes

WHITE RICE

\$4.000.-

RICE WITH MUSHROOMS

\$5.000.-

CORIANDER RICE

\$4.900.-

FRENCH FRIES

\$4.900.-

VEGETABLE PANACHE

\$5.000.-

FRIED YUCCA

\$6.000.-

SAUTEED MUSHROOMS

\$6.000.-



# Salads

SEAFOOD SALAD

\$14.500.-

MIXED SALAD

\$11.900.-





## Soups

### SHRIMP CHUPE \$15.500.-

Soup made with fish stock, Ecuadorian shrimps, lobster ink and chef's secrets.

### FISH SUDADO \$15.900.-

Steamed fish with onion, tomato, white wine, Peruvian spices and a seafood mix.

### PARIHUELA \$15.800.-

Soup made with fish stock, seafood, pieces of fish and seaweed, prepared with chef's magic.

### CHICKEN DIET \$12.000.-

Chicken pieces with vegetables and noodles.

## Desserts

### SUSPIRO DE LIMEÑA \$5.900.-

Mixture of condensed and evaporated milk, with egg yolk, vanilla and meringue.

### CREMA VOLTEADA \$5.900.-

Mixture of condensed and evaporated milk, with eggs and caramel.

### PASSION FRUIT PIE \$5.900.-

Cookie base, stuffed with passion fruit pulp and condensed milk.

### THREE MILKS \$5.900.-

Cake bathed with three types of milk.

### TIRAMISÚ \$5.900.-

Cookie base stuffed with cream cheese, milk cream and chantilly cream, with fruits.

### CHEESECAKE \$5.900.-

### ICE CREAM \$5.900.-

### DESSERTS TASTING \$18.000.-

Tiramisú, cheesecake, crema volteada, suspiro de limeña and passion fruit pie.





# BAR

## PISCO (TABERNERO)

SHORT	\$3.900.-
CLASSIC PISCO SOUR	\$5.900.-
CATHEDRAL PISCO SOUR	\$7.400.-
CHILCANO	\$5.900.-



## MECERATED AND FLAVORS

SHORT	\$4.500.-
CHILCANO	\$6.500.-
PASSION FRUIT	\$5.900.-
MANGO	\$5.900.-
AMARETO	\$5.900.-
JIM BEAM GHOST	\$5.900.-
CATHEDRAL	\$7.900.-



## SPECIALTIES

MOJITO	\$6.200.-
GIN TONIC	\$6.200.-
MARTINI	\$5.200.-
BLOODY MARY	\$6.900.-
CLAVO OXIDADO	\$7.200.-
MACHUCA FUERTE	\$5.200.-
PIÑA COLADA	\$6.100.-
MARGARITA	\$5.900.-
RAMAZOTTI	\$7.200.-
APEROL SPRITZ	\$6.900.-

