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## Menu Costa, Sierra y Selva by Rafael Casín.

Wednesday, May 29 to Saturday, June 1, 8:30 pm to 11:30 pm. La Rotonda Restaurant

### APPETIZER

#### ***Native colored potatoes with Goose Wine***

Potatoes over uchucuta sauce, with ground rocoto.

#### ***Razor clams "a la Chalaca" with cushuros***

Served with red onion and cushuros, small green pearls cooked like Andean caviar.

### STARTERS

#### ***Amazonian Ceviche***

Fresh fish with cocona, sacha culantro and aji charapita.

#### ***"Anticuchos" with Corn and Huancaína Sauce***

Beef heart skewers, black tucupi sauce, corn and huancaína sauce.

#### ***Coastal Fish with Pallares Mashed Sauce***

Fresh fish accompanied by a creamy pallares puree, a variety of soft and delicious green beans.

#### ***Lomo Saltado***

Wok stir-fried beef with onions and a touch of chili soy and tomato, served with french fries and rice.

### DESSERTS

#### ***Lucuma and Chocolate Sphere***

Chocolate sphere, lucuma interior.

#### ***Petit Fours and Pisco Shot***

Petit Fours served with a shot of green must

Price per person €70

Drinks included

Prices in Euros, VAT included.

