



THE ORIGIN

“...And the monk never grew tired of searching until he uncovered the ancient recipes of the temple, where the guardians of Heaven, Hell and Purgatory inscribed the rituals to offer the finest experience of brews and dishes worthy of the gods.



LET THE CEREMONY BEGIN

APPETIZERS

HOT BASILICO APPETIZER

Juicy beef skewers, fried beef empanadas, chicken fingers, and ham & cheese rolls, served with Huancaina cheese sauce and spicy rocoto cream.

HEAVENLY EMPANADAS

Crispy fried empanadas filled with premium sautéed beef (Lomo Fino Saltado), served with our signature Huancaina sauce.

BLESSED WANTANES

Crispy wontons stuffed with teriyaki-glazed pork, served with a sesame Nikkei-style sauce.

DEVIL'S BALLS

Crispy panko-fried ceviche-style fish bites, served with classic "leche de tigre" citrus marinade and yellow chili sauce.

GRILLED OCTOPUS

Char-grilled octopus glazed with Peruvian anticucho marinade, served with sautéed vegetables and golden baby potatoes.

S/ 80.00

SACRED APPETIZER

Chicken skewers, panko-crusted shrimp, tequeños filled with tender Lomo Fino Saltado, and mini wontons stuffed with teriyaki pork, served with teriyaki sauce and ají criollo (Peruvian chili sauce).

S/ 80.00

S/ 42.00

CRISPY CHICKEN BITES

Golden fried chicken pieces served with French fries and a creamy yellow chili mayo.

S/ 45.00

S/ 42.00

CONFESSED TEQUEÑOS

Crispy pastry rolls stuffed with mozzarella and ham, served with guacamole sauce.

S/ 38.00

S/ 49.00

SEA & TURF MUSHROOMS

Mushrooms and shrimp flambéed with pisco, bathed in a smooth garlic and paprika cream, served with toasted bread rounds.

S/ 48.00

S/ 59.00

MIRACULOUS TAPAS

Cream cheese bases topped with: smoked salmon and confit cherry tomatoes; prosciutto, olive, and arugula; brie cheese with quince jam, pecans, and figs.

S/ 56.00

STARTERS

STREET-STYLE CAUSA

Layered potato causa filled with avocado and tomato, topped with fresh fish ceviche and crispy calamari.

S/ 52.00

BEEF TENDERLOIN CAUSA

Classic Limeño-style potato causa filled with smoked avocado, topped with wok-sautéed beef tenderloin bites.

S/ 54.00

SALMON TARTARE

With avocado, mango, white onion, and capers, drizzled with a balsamic reduction and served with crispy corn tortillas.

S/ 56.00

FISH CEVICHE

Catch of the day marinated in lime, sea salt, and chilies, served with Peruvian corn kernels and creamy sweet potato.

S/ 52.00

TUNA TATAKI

Thin slices of sesame-crusted seared tuna with ponzu sauce, topped with pickled radish zest.

S/ 56.00

HEAVENLY SALAD

Mixed greens with sweet corn, fresh cheese, diced tomato concassé, sautéed mushrooms, avocado cubes, and chicken bites, served with a yogurt vinaigrette.

S/ 42.00

PIZZAS

DI PARMA

Prosciutto, arugula, wine-poached pears, and goat cheese.

S/ 48.00

BBQ

Chicken in house-made barbecue sauce and mozzarella cheese.

S/ 46.00

SHRIMP

House tomato sauce, wok-sautéed shrimp, mozzarella cheese, and basil.

S/ 48.00

SOUPS

LIMA-STYLE SANCOCHADO

Beef brisket, chickpeas, carrot, yellow potato, corn, cassava, cabbage, turnip, celery, squash, and a hearty beef broth.

S/ 45.00

GRANDMA'S MENESTRONE

Beef brisket, carrot, turnip, celery, cassava, yellow potato, and canuto pasta.

S/ 45.00

THE FEAST HAS BEEN SET

MAINS

CHICKEN ROLL

Stuffed with ham and Andean cheese, panko-fried, served over a mushroom sauce and accompanied by crispy native potato chips.

S/ 49.00

PEPPERCORN BEEF TENDERLOIN S/ 59.00

Beef tenderloin medallions in a creamy peppercorn sauce, served with creamy fettuccine.

S/ 62.00

TRADITIONAL LOMO SALTADO

Peruvian stir-fried beef with onions and tomatoes, served with corn rice and golden fried yellow potatoes.

S/ 59.00

GRILLED SALMON

Topped with caramelized onions and capers, set over a vodka pink sauce and served with golden potatoes.

S/ 60.00

S/ 54.00

NAPOLITAN CHICKEN

Breaded chicken breast topped with a smooth pomodoro sauce and melted parmesan, served with penne in a vodka pink sauce.

S/ 49.00

S/ 54.00

RED WINE BRAISED SHORT RIB

Served with arracacha purée.

S/ 62.00

S/ 56.00

SPAGHETTI WITH SHRIMP

Sautéed in butter infused with basil, tomato, ají limo chili, and white wine.

S/ 49.00

S/ 49.00

OSSOBUCO IN RED WINE

Slow-cooked and served with sweet potato-filled ravioli, glazed onions, and sage-butter sauté.

S/ 62.00

SEA & TURF FETTUCCINE

Wok-sautéed with beef tenderloin, shrimp, and mushrooms.

S/ 54.00

BBQ RIBS

Served with fried Huamantanga potatoes and a sweet coleslaw of cabbage and carrots.

S/ 58.00

SEAFOOD TACU TACU

Classic tacu tacu made with Peruvian canary beans, topped with a seafood sauce in creamy yellow chili.

S/ 54.00

GRILLED SEA BASS

Set over a pea-and-olive cream, with grilled vegetables, served with creamy basil-infused mashed potatoes.

S/ 56.00

PORK MEDALLIONS

In a white wine sauce, served with large pear-filled ravioli sautéed in sage.

S/ 49.00

GUILTY PLEASURE

SPOONABLE DESSERTS

BAILEYS TRES LECHES

Classic tres leches soaked in Baileys, topped with a thin layer of yolk caramel and vanilla cream.

RED BERRY DELIGHT

Moist vanilla sponge filled with our pastry cream and red berries, topped with praline.

CHOCOLATE CAKE WITH POT FUDGE

Moist chocolate cake filled and covered with rich, homemade chocolate fudge and chocolate shavings.

CUSTARD & CHERIMOYA CRUNCH

Pecan caramel base filled with custard apple (cherimoya) and delicious homemade caramel spread.

S/ 22.00 ~ C/U

THE CHALICE PURIFIES YOUR SOUL

THE CLASSICS

ALGARROBINA / PIÑA COLADA	S/ 29.00
CLASSIC SOUR OR MARACUYÁ SOUR	S/ 30.00
SOUR CUATRO GALLOS MOSTO VERDE ITALIA	S/ 36.00
SOUR CATEDRAL	S/ 46.00
CHILCANO CLÁSICO MARACUYÁ - FRUTOS ROJOS	S/ 29.00
CHILCANO CUATRO GALLOS MOSTO VERDE ITALIA	S/ 34.00
DAIQUIRI (FRESA O DURAZNO)	S/ 30.00
CUBA LIBRE HAVANA 7 YEARS	S/ 38.00
CUBA LIBRE	S/ 36.00
RON MANDATARIO / SOLERA	S/ 48.00
CUBA LIBRE RON ZACAPA 23 YEARS	

HOLY SPIRITS

PALOMA	S/ 38.00
APEROL SPRITZ	S/ 38.00
APPLE MARTINI / ESPRESSO MARTINI	S/ 38.00
RED WINE SPRITZER	S/ 36.00
CAIPIRINHA	S/ 30.00
MARGARITA	S/ 32.00
MOJITO	S/ 32.00
MOSCOW MULE	S/ 36.00
NEGRONI BASÍLICO	S/ 38.00
ORGASM	S/ 32.00

LET THE PENANCE BEGIN

SIGNATURE COCKTAILS

THE MUSE BEATRICE

Pisco Cuatro Gallos Mosto Verde Italia, cranberry juice, passion fruit juice, and pineapple syrup.

S/ 42.00

THE FORBIDDEN

Aperol, Ron Mandatario Solera, Rosso Vermouth, and orange bitters.

S/ 45.00

FORGIVENESS

Pisco Cuatro Gallos Mosto Italia, strawberry pulp, passion fruit pulp, and simple syrup.

S/ 42.00

EDEN

Havana Club 7-Year Rum, Aperol, coconut cream, pineapple and lime juice, with Aperol caramel threads.

S/ 45.00

SANCTUARY

Ron Mandatario Solera, orgeat syrup, pineapple pulp, passion fruit juice, and lime juice.

S/ 44.00

THE TEAR OF AN ANGEL

Cachaça, pineapple pulp, lime juice, almond syrup, and blue curacao.

S/ 42.00

LUST

Tanqueray Royal Gin, mixed berry syrup, passion fruit juice, lime juice, and ginger ale.

S/ 44.00

HOLY WATER

Jose Cuervo Silver Tequila, orange juice, hibiscus syrup, lime juice, simple syrup, served with a Tajín rim.

S/ 44.00

ELIXIR OF LIFE AND THE DOWNFALL OF MORTALS

WINES BY THE GLASS

De la Casa Blanco
Chardonnay / Sauvignon Blanc

S/ 29.00

De la Casa Malbec /
Cabernet Sauvignon

S/ 29.00

RED WINES BY THE BOTTLE

Santa Julia Malbec - Argentina

S/ 120.00

Septima Malbec - Argentina

S/ 120.00

Protos Roble - España

S/ 140.00

Zuccardi Valles Malbec - Argentina

S/ 160.00

La Mascota Malbec - Argentina

S/ 180.00

WHITE WINES BY THE BOTTLE

Santa Julia Chardonnay - Argentina **S/ 120.00**

Septima Sauvignon Blanc - Argentina **S/ 120.00**

La Mascota Chardonnay - Argentina **S/ 180.00**

SPARKLING WINE

Asti Riccadona Clásico / Ruby

S/ 140.00

TONIC'S

CLÁSICO - PINK - RED FRUITS

Gin Tanqueray Royal

S/ 42.00

Gin Tanqueray

S/ 36.00

Gin Bulldog

S/ 44.00

Gin Hendricks

S/ 42.00

Vodka Grey Goose

S/ 48.00

Vodka Absolut

S/ 34.00

WHISKY & TEQUILA

Whisky JW Etiqueta Dorada

S/ 48.00

Whisky JW Etiqueta Negra

S/ 40.00

Whisky Jack Daniels

S/ 34.00

Tequila 1800 Reposado Shot

S/ 40.00

Tequila Jose Cuervo Special Shot

S/ 30.00

Jägermeister Shot

S/ 26.00



BEERS

Barbarian Red Ale 330 ml
Corona 355 ml
Gold Cusqueña 330 ml
Dark Cusqueña 330 ml
Cusqueña Trigo 330 ml
Pilsen 305 ml
Stella Artois 330 ml
Heineken 330 ml

S/ 20.00

S/ 18.00

S/ 16.00

S/ 16.00

S/ 16.00

S/ 18.00

S/ 18.00

DRINKS & JUICES

Water & Sodas

S/ 9.00

Chicha Morada / Lemonade

S/ 16.00

Lemongrass Lemonade

S/ 16.00

Seasonal Fruit Juices

S/ 18.00

FROZEN + S/ 2.00