


**LET THE**
  
**CEREMONY BEGIN**

**SHARING PLATES**

**BASILICA HOT PLATTER**

Beef skewers, fried beef empanadas, chicken fingers, ham and cheese tequeños, served with huancaína sauce and rocoto cream.

**S/84.00**

**SACRED PLATTER**

Chicken skewers, panko shrimp, beef tequeños, and teriyaki pork wontons, served with teriyaki sauce and Creole chili sauce.

**S/84.00**

**CELESTIAL EMPANADAS**

Crispy fried empanadas stuffed with Peruvian-style stir-fried beef tenderloin, served with house huancaína sauce.

**S/44.00**

**CRISPY FRIED CHICKEN**

Served with French fries and aji amarillo mayonnaise.

**S/46.00**

**TEQUEÑO PENANCE**

03 varieties: cured pork & sweet plantain / herb sausage / cabanossi sausage with Roquefort cheese.

**S/44.00**

**CHERUBS**

Twelve heavenly BBQ chicken wings.

**S/44.00**

**LAND & SEA MUSHROOMS**

Mushrooms and shrimp flambéed with pisco in a creamy garlic and paprika sauce, served with toasted bread.

**S/52.00**

**DEVIL'S CROQUETTES**

Acevichado fish balls, coated in panko breadcrumbs and deep-fried, served with classic leche de tigre and aji amarillo sauces.

**S/49.00**

**MIRACULOUS TAPAS**

Cream cheese-based tapas topped with: smoked salmon and confit cherry tomatoes, prosciutto, olives, and arugula, brie cheese, quince preserve, pecans, and figs

**S/58.00**

**GRILLED OCTOPUS**

Grilled octopus glazed with anticucho sauce, served with sautéed vegetables and golden potatoes.

**S/62.00**

**APPETIZERS**

**CARRETELLERA CAUSA**

Potato causa layered with avocado and tomato, topped with fresh fish ceviche and crispy calamari.

**S/52.00**

**OCTOPUS CAUSA**

Classic Lima-style causa filled with octopus in olive sauce and smoked avocado.

**S/54.00**

**SALMON TARTARE**

Fresh salmon with avocado, mango, white onion, capers, and balsamic reduction, served with crispy corn tortillas.

**S/62.00**

**FISH CEVICHE**

Catch of the day marinated in lime juice and Peruvian peppers, served with sweet potato and Peruvian corn.

**S/54.00**

**TUNA TATAKI**

Sesame-crust seared tuna, served with ponzu sauce and pickled radish zest.

**S/58.00**

**CELESTIAL SALAD**

Mixed greens, sweet corn, fresh cheese, tomatoes, sautéed mushrooms, avocado, and diced chicken, served with house yogurt dressing.

**S/44.00**

**PIZZAS**

**DI PARMA**

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

**S/48.00**

**BBQ**

Chicken, homemade barbecue sauce, and mozzarella cheese.

**S/46.00**

**SHRIMP**

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

**S/48.00**

**VEGETARIAN**

Sweet corn, zucchini, eggplant, mushrooms, bell peppers, and mozzarella cheese.

**S/46.00**

**SOUPS**

**LIMA-STYLE SANCOCHADO**

Traditional beef soup with chickpeas, corn, cassava, cabbage, potatoes, vegetables, and rich beef broth.

**S/49.00**

**GRANDMA'S MINISTRONE**

Hearty beef and vegetable soup with potatoes, cassava, celery, carrots, and pasta.

**S/49.00**



THE FEAST




# IS SERVED

## PASTA

**FETTUCCINE GENOVESE PESTO** S/56.00  
Served with breaded beef tenderloin.

**HUANCAÏNA FETTUCCINE** S/58.00  
With beef tenderloin cubes.


 **SURF & TURF FETTUCCINE** S/58.00  
Wok-sautéed fettuccine with beef tenderloin, shrimp, and mushrooms.

**ARTISAN RAVIOLONI** S/48.00  
Pear-filled ravioli sautéed in sage butter and finished with crispy prosciutto crumble.


 **SHRIMP SPAGHETTI** S/52.00  
Shrimp sautéed in basil butter with tomatoes, limo chili peppers, and white wine.

## SEAFOOD

 **GRILLED SEA BASS** S/62.00  
Served over olive pea purée with grilled vegetables and basil-infused mashed potatoes.

 **GRILLED SALMON** S/64.00  
Topped with caramelized onions and capers, served with vodka rosé sauce and golden potatoes.

 **SEAFOOD TACU TACU** S/58.00  
Traditional Peruvian bean tacu tacu topped with creamy yellow chili seafood sauce.

 **BLESSED TIGER'S MILK** S/38.00  
Traditional Peruvian ceviche broth made with fresh fish, lime, and chili peppers, served with sweet potato and corn.

## MEAT & POULTRY



**TRADITIONAL LOMO SALTADO** S/60.00  
Peruvian stir-fried beef served with rice and crispy fries.

**BBQ RIBS** S/60.00  
Served with fried Andean potatoes and sweet cabbage slaw.

**CHICKEN NAPOLITANO** S/52.00  
Breaded chicken breast topped with pomodoro sauce and Parmesan gratin, served with penne in vodka rosé sauce.

**RED WINE ROAST MEAT** S/62.00  
Served with arracacha purée.

**RED WINE OSOBUCO** S/62.00  
Slow-cooked with sweet potato ravioli and glazed onions.

**BEEF MEDALLIONS** S/60.00  
Served with sautéed vegetables and golden potatoes.

**RED WINE BRAISED BEEF CHEEKS** S/62.00  
Slow-cooked in red wine reduction, served with crispy corn pie and fresh greens.



## DESSERTS

**BAILEYS TRES LECHES** S/25.00  
Classic tres leches cake infused with Baileys, topped with vanilla cream and dulce de leche.

**CHOCOLATE FUDGE CAKE** S/25.00  
Rich and moist chocolate cake filled and covered grated chocolate.

**MANGO DELIGHT** S/25.00  
Vanilla sponge cake layered with pastry cream and fresh mango, finished with praline.

**CHERIMOYA CRUNCH CAKE** S/25.00  
Pecan caramel base filled with cherimoya and traditional milk caramel.




 THE CHALICE THAT   
**PURIFIES YOUR SOUL**

  
**CLASSICS**  


<b>ALGARROBINA / PIÑA COLADA</b>	<b>S/30.00</b>
<b>CLASSIC SOUR / PASSION FRUIT</b>	<b>S/32.00</b>
<b>SOUR CUATRO GALLOS MOSTO VERDE ITALIA</b>	<b>S/38.00</b>
<b>SOUR CATEDRAL</b>	<b>S/48.00</b>
<b>CLASSIC CHILCANO PASSION FRUIT - RED BERRIES</b>	<b>S/30.00</b>
<b>CHILCANO CUATRO GALLOS MOSTO VERDE ITALIA</b>	<b>S/36.00</b>
<b>DAIQUIRI (STRAWBERRY/PEACH)</b>	<b>S/36.00</b>
<b>CUBA LIBRE HAVANA 7 YEARS</b>	<b>S/38.00</b>
<b>CUBA LIBRE RON MANDATARIO / 12 YEARS</b>	<b>S/38.00</b>
<b>CUBA LIBRE RON ZACAPA 23 YEARS</b>	<b>S/46.00</b>

  
**SPIRITS**  


<b>PALOMA</b>	<b>S/38.00</b>
<b>APEROL SPRITZ</b>	<b>S/38.00</b>
<b>APPLE MARTINI / ESPRESSO MARTINI</b>	<b>S/38.00</b>
<b>TINTO DE VERANO</b>	<b>S/38.00</b>
<b>CAIPIRINHA</b>	<b>S/34.00</b>
<b>MARGARITA</b>	<b>S/34.00</b>
<b>MOJITO</b>	<b>S/34.00</b>
<b>MOSCOW MULE</b>	<b>S/39.00</b>
<b>NEGRONI BASÍLICO</b>	<b>S/39.00</b>
<b>ORGASMO</b>	<b>S/34.00</b>


 LET THE   
**PENANCE BEGIN**

  
**COCTELERÍA SIGNATURE**  


<p><b>BEATRIZ, THE MUSE</b> <b>S/42.00</b> Cuatro Gallos Mosto Verde Italia Pisco, cranberry juice, passion fruit juice, and pineapple syrup.</p> <p><b>THE FORGIVENESS</b> <b>S/42.00</b> Cuatro Gallos Mosto Italia Pisco, strawberry purée, passion fruit purée, and gomme syrup.</p> <p><b>SANCTUARY</b> <b>S/44.00</b> Mandatario Solera Rum, orgeat syrup, pineapple purée, passion fruit juice, and lemon juice.</p> <p><b>LUST</b> <b>S/44.00</b> Tanqueray Royal Gin, mixed berry syrup, passion fruit juice, lemon juice, and ginger ale.</p>	<p><b>THE FORBIDDEN ONE</b> <b>S/45.00</b> Aperol, Mandatario Solera Rum, red vermouth, and orange bitters.</p> <p><b>EDEN</b> <b>S/45.00</b> Havana Club 7-Year-Old Rum, Aperol, coconut cream, pineapple juice, lemon juice, and Aperol caramel thread</p> <p><b>ANGEL'S TEAR</b> <b>S/42.00</b> Cachaça, pineapple purée, lemon juice, almond syrup, blue curaçao.</p> <p><b>HOLY WATER</b> <b>S/44.00</b> Jose Cuervo Gold Tequila, orange juice, hibiscus, lemon juice, gomme syrup, and a Tajin-rimmed glass.</p>
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ELIXIR OF LIFE



# DOWNFALL OF MORTALS

## WINES BY THE GLASS

HOUSE WHITE WINE	S/30.00
HOUSE RED WINE	S/30.00

## WHITE WINES - BOTTLE

SANTA JULIA CHARDONNAY - ARGENTINA	S/120.00
SEPTIMA SAUVIGNON BLANC - ARGENTINA	S/120.00

## RED WINES - BOTTLE

SANTA JULIA MALBEC - ARGENTINA	S/120.00
SEPTIMA MALBEC - ARGENTINA	S/120.00
PROTOS ROBLE - SPAIN	S/140.00

## SPARKLING WINES

ASTI RICCADONA CLASSIC OR RUBY	S/140.00
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## TONICS

TANQUERAY ROYAL GIN	S/42.00
TANQUERAY GIN	S/36.00
BULLDOG GIN	S/44.00
HENDRICK'S GIN	S/42.00
GREY GOOSE VODKA	S/48.00
ABSOLUT VODKA	S/34.00

## WHISKY & TEQUILA

JW GOLD LABEL WHISKY	S/48.00
JW BLACK LABEL WHISKY	S/40.00
JACK DANIEL'S WHISKY	S/34.00
1800 REPOSADO TEQUILA SHOT	S/40.00
JOSE CUERVO ESPECIAL TEQUILA SHOT	S/30.00
JAGERMEISTER SHOT	S/26.00

## BEERS

CORONA 355 ML	S/18.00
CUSQUEÑA DORADA 330 ML	S/16.00
CUSQUEÑA NEGRA 330 ML	S/16.00
CUSQUEÑA TRIGO 330 ML	S/16.00
PILSEN 305 ML	S/16.00
STELLA ARTOIS 330 ML	S/18.00
HEINEKEN 330 ML	S/18.00

## SOFT DRINKS & JUICES

WATER & SOFT DRINKS	S/9.00
PURPLE CORN DRINK (CHICHA MORADA)	S/16.00
FRESH LEMONADE OR LEMONGRASS LEMONADE	S/16.00
SEASONAL FRUIT JUICE	S/18.00

FROZEN + 2 SOLES

# THE ORIGIN

“... The monk never ceased his search until he discovered the ancient recipes of the temple, where the guardians of Heaven, Hell, and Purgatory recorded the rituals for creating divine food and drink experiences worthy of the gods. Welcome to this new season.”

