



Barra Cevichera

kalte Küche

- 5,6,15 **Ceviche Tradicional** 🌿 21,50€
Loup de Mer. Salt. Lime. Coriander. Limo chile. Sweet potato. Tiger milk. Yellow chile paste (ají amarillo). Peruvian popcorn.
- 3,5,6,12,15 **Ceviche Mixto Verde Andino** 🌿 21,50€
Loup de Mer. Prawns. Squid. Limo chile. Tiger 's milk, made from coriander & feta cheese. Sweet potato. Fried banana slices.
- 2,9,7,15,16 **Ceviche Nikkei** 🌿 **-Perú - Japan Fusion- vegan** 20,00€
Mushroom mix. Soya. Sesame oil. Rocoto chile. Avocado. Ginger. Cucumber. Onions. Lime.
- 5,15 **Ceviche Mango Picoso** 🌿 **-Vegan-** 19,00€
Mango. Lime. Coriander sweet potato. Tiger's milk. Roasted yellow chile paste (ají amarillo). Peruvian popcorn
- 5,6,15 **Tiradito Charapa - Amazonas Fusión** 22,50€
Cod. Beetroot. Eucalyptus. Salt and sugar. Tiger's milk made from coconut milk. Yellow chile (ají amarillo). Avocado.
- 5,7,13 **Causa Pollo Tradición** (*gluten-free possible*) 14,50€
Mashed potatoes. Lime. Oil. Yellow chile (ají amarillo). Chicken mayo. Celery. Apple. avocado. Olives. Egg.
- 7,13 **Causa Escabechada Veggies** (*vegan possible*) (*Gluten*) 14,50€
Mashed potatoes. Lime. Oil. Yellow chile (ají amarillo). Aubergine. Palm hearts. Artichokes. Escabeche sauce. Avocado. Olives. Egg
- 3,7,13 **Papitas Huancaína** (*Gluten*) 12,50€
Potatoes. Sauce made from feta cheese. Milk. Biscuits. Purple corn. Cassava chips. Yellow chile (ají amarillo). Egg. Olives.

**Please note the list of allergens*





Barra Cevichera

warme Küche

2,7,14	Pulpo Parrillero - <i>Earth hits sea! (contains gluten)</i> - Squid. Chorizo powder. Anticucho sauce. Huanca green. Truffle potatoes.	25,00€
3	Chicharrón Chalaco - 16 hours 🌱 Pork belly. Sweet potato. Aniseed stars. Salt. Sugar. Chalaquita sauce: tomato, onions, mint, yellow chile (ají amarillo), lime.	21,50€
2,7,9,11,15	Lomo Saltado - Tallarín - <i>contains gluten (can also be served with rice)</i> - Argentinian fillet of beef. Soya. Vinegar. Yellow chile (ají amarillo). Passion fruit syrup. Udon Noodles.	26,50€
3,4,7,13	Ají de Gallina - Heimat (<i>contains gluten</i>) Chicken fricassee. Dressing made from caramelized onions. Yellow chile (ají amarillo). Creamy parmesan cheese. Walnuts. Milk.	23,50€
	Asado y Frijol de mi Mamá (<i>my mum's style braised beef</i>) Argentinian braised rib of beef. Pear. Apple. Onions. Carrots. Tomato. Yellow chile (ají amarillo). Chiel Panka. Carob syrup. Bean purée.	24,50€
4,2	Col & Flor - vegan 🌱 Fusion Nikkei Cauliflower. Kombu seaweed. Shiitake. Miso. Mayo soy milk. Rice vinegar. Mirin. Coriander oil. Roasted almonds. Pea purée. Yellow chile (ají amarillo).	24,00€
	Dessert de la Casa	6,50€
	Extras (for snacking)	
	Cancha (Peruvian popcorn)	2,50€
	Chifles (Fried banana slices)	2,50€





BODEGA LIMA

peruanische Küche

**Please note the list of allergens*

Getränke / Bebidas

nicht Alkoholisch

Inka Cola - peruvian Cola - if available	4,50€
Chicha Morada 0,20 - homemade purple lemonade made of maize	6,50€
Fritz Kola / Orange · Lemon · Kola · Kola Zero	3,50€
Water carafe (sparkling) · Viva con Agua 0,75	7,50€
Water carafe (still) · Viva con Agua 0,75	7,50€

Cafetería

Amazonas · cacao peel	3,50€
Hierba Luisa · lemon grass	

Espresso	simple/ double 2,80 / 3,20€
Cortado	2,90€
Espresso Macchiato	2,90 / 3,50€
Cappuccino	3,50 / 4,50€
Café con Leche	4,50€
<i>Oat milk</i>	0,50€
<i>Deposit recup To Go</i>	1,00€





Alcoholic beverages

bebidas alcohólicas

Drinks

13	Pisco Sour: Pisco Quebranta. Lime. Syrup. Egg white.	11,00€
13	Maracuya Sour: Pisco. Lime. Syrup. Egg white. Passion fruit.	11,00€
	Chilcano: Pisco Quebranta. Lime. Ginger Ale (vegan)	10,50€
	Aperol Spritz: Aperol, Prosecco - Water - Orange (vegan)	9,50
	Shot Pisco	
	Bajativo 46 grados macerates pisco - quebranta - 4G	6,00€
	Pisco Mosto verde. first pressing. Portón	7,50€
	Shot Rum	
	Rum Millonario - Reserva - 10 years	7,00€
	Whiskey negro	
	Andean Whiskey	8,50
	Andean Cream Whiskey Liqueur	8,50





Ratsherrn beer Chelas heladitas

Draught beer 0,3L - Pils	4,50€
Draught beer 0,5L - Pils	7,00€
Bottle of Pils	3,50€
Lager	3,50€
Küsten Ipa (darker, fruity beer)	4,50€
Alsterwasser (shandy)	3,50€
alcohol-free	3,50€





Vino de la Casa (house wine): **0,15L 7,00 €**
0,5 L carafe 21,00€
0,75L carafe 34,00 €

Wine - Vinos

Peru - Tabernero - Tinto

Cabernet Sauvignon / Merlot 2017
Gran Tinto - Malbec / Merlot - 2019
Syrah - 2018
Malbec - 2017

Spain -Tinto- Las Canteras

Lucio Munoz - 2020

Chile - Tinto-Reserva- Seco

Cabernet Sauvignon - Montes

Chile- Blanco-Reserva- Seco

Sauvignon Blanc - Montes

Peru - Blanco - Trocken

Sauvignon Blanc - 2022





List of allergens

gluten-free



Vegan



List of allergens:

1. Peanut
2.
Soya
3. Milk |
4.
Nuts
5.
Celery

6. Fish
7. Gluten content
8. Mustard
9. Sesame
10. Sulfites and sulfur dioxide

11. Lupin
12. Crustaceans
13. Eggs
14. Molluscs
15. Ginger
16. Cucumber

