

# JARANEANDO BRUNCH



## BEVERAGE

**EL TIGRE ROJO \* 24**  
rocoto leche de tigre, pisco,  
fresh lime, shrimp, chicharon  
& calamari garnish

**PISCO SOUR CATEDRAL\* 25**  
caravado acholado pisco,  
lime, egg white, bitters

**MIMOSAS ROYALES \* 46 (per person)**  
our 2hr bottomless mimosas

choose from the following flavors:

*classic, chicha morada, maracuyá, lychee, kir royale*

## BRUNCH

**AVOCADO TOAST 16**  
grilled sourdough bread,  
poached egg, chunky avocado  
spread, tomatoes, chives,  
micro cilantro

**LECHE PODEROSA \* 24**  
seafood mix, rocoto leche  
de tigre, crispy calamari,  
fried yucca, small side  
of cancha

**CHICKEN & WAFFLES 19**  
pumpkin & sweet potato  
fritter, anise seeds,  
homemade chancaca honey,  
crispy fried chicken

**STEAK & EGGS \* 36**  
grilled marinated anticuchera  
churrasco, grilled bread,  
potatoes, corn, chimichurri,  
fried egg, huacatay, & rocoto

**AJÍ DE GALLINA POT PIE 23**  
ají amarillo & pulled chicken  
stew topped with a buttery  
puff pastry

**SECO BENEDICT 27**  
seco limeño, poached eggs,  
hollandaise, seasoned rice  
& beans stew

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### FUENTE CEBICHERA \*

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65

**cebiche limeño**  
catch of the day, octopus,  
shrimp, calamari, choclo,  
sweet potato, ají amarillo  
leche de tigre

**pulpo al olivo**  
Nikkei-style sliced octopus  
avocado, Peruvian black olive  
cream, crackers

**coctel de camarones**  
shrimp, coctel sauce,  
avocado

**conchitas a la chalaca**  
Hokkaido scallops,  
diced onion, choclo, lime  
& cilantro salsa

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.